

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
(607) 737 - 2019  
EHS@co.chemung.ny.us

Institutional Food Service Inspection -- Summary Report

Operation: HORSEHEADS HIGH SCHOOL CAFETERIA (ID: 265511)  
Facility Name: HORSEHEADS HIGH SCHOOL CAFETERIA  
Facility Code: 00143-09 Facility Email: ypalmer@horseheadsdistrict.com  
Facility Address: 401 FLETCHER STREET HORSEHEADS, NY 14845

To the Attention of:  
SUZANNE BLUNT HORSEHEADS CENTRAL SCHOOL DISTRICT  
C/O-HHDS MIDDLE (Attn: S. BLUNT) 950 SING SING RD.  
HORSEHEADS , NY 14845- Owner/Operator Email: sblunt@gstbooces.org

Re-Inspection  
Date: MAY 15, 2017 11:35 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Suzanne Blunt  
(email: )

Summary  
Number of public health hazards found: 3  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

**FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.**

**ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD**

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

At 11:10am, observed frozen liquid condensate directly onto a box of Farmrich french toast sticks (24lbs) in lower walk-in freezer in dry storage room. Box was on top of back stack with no pan which does not follow agreed upon conditions of temporary action plan. Observed other stacked boxes of food with pans collecting frozen condensate on top. Observed completed log for checking frozen condensate pans on door of walk-in freezer. French toast sticks are stored in bags inside of box. Contaminated box was discarded. A pan was added onto stack of boxes. Discussed not storing items under condenser unit. CORRECTED.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 11:20am, observed 6 individual salad (2 with sliced hard boiled egg and slice tomatoes, 4 with turkey meat and sliced tomatoes) in plastic containers in cold holding serving line at temperature of 47-54dF. Salad were being cold held on ice in metal pans. Interview indicated that salads had been made at the beginning of lunch (less than 30 minutes prior) and are discarded at the end of all lunches. Hard boiled eggs and sliced tomatoes in 2 door refrigerator behind service line temped at ~43dF. Recommended adding all time and temperature control for safety (TCS/PHF) salads onto cold holding wavier. Staff to discard salads at end of lunch (a 4 hour time period). Operator to discuss cold holding wavier with CCHD. CORRECTED

## IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

#### Code Requirements

Potentially hazardous foods are not kept at or above 140°F during hot holding.

#### Inspector Findings

At 11:20am, observed 2 slices on sausage and pepper pizza on heat unit at service line at temperature of 128-133°F. Whole sausage and pepper pizza in warmer behind service line at temperature of 166°F. Interview indicated that pizzas are made at the beginning of lunch and all pizza leftover is discarded at end of lunch. Recommended adding all time and temperature control for safety (TCS/PHF) pizzas onto hot holding wavier. Staff to discard pizza at end of lunch (a 4 hour time period). Operator to discuss hot holding wavier with CCHD. CORRECTED

## POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

### ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

#### Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

#### Inspector Findings

Observed condensate leak from condenser in walk-in freezer in dry storage room. Frozen liquid condensate observed dripping down from vent near door. Interview with operator stated that condenser on roof of unit is leaking and running down into seams on ceiling as well as vent. Operator stated that unit is replaced come summer. A time table of correction to be determined.

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#### Additional Information Collected During Inspection

#### Comments

The following items have been corrected from previous inspection- 8D) Plastic utensils stored laying down in one direction. 10B) Fan cover in walk-in cooler across from office has been cleaned. 10B) Duct tape along door seam to walk-in cooler in dry storage area has been removed. 15A) Dirty surfaces on wall and around outside door in dry storage area has been cleaned. Observed new digital thermometer being used by staff.

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END of REPORT

[Submit# 286279] HORSEHEADS HIGH SCHOOL CAFETERIA (ID 265511) Inspection#

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