

Chemung County Department of Health
Environmental Health Services
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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@gstboces.org

Inspection

Date: SEP 21, 2017 11:34 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Yvonne Palmer
(email:)

Summary

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

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 2 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

1) At 11:10am, observed 2 slices of cantaloupe at 52-61dF on plastic tray on top of freezer block at service line. 3 slices at opposite service line and 4 slices at self-service line all temped in same temperature range. Interview indicated that cantaloupe slices were placed on service line at ~10:40. All slices were relocated back into cold holding to rapidly cool. Recommend adding melons to cold holding wavier. CORRECTED. 2) Observed a 6 inch deep metal pan holding ~50 individually wrapped string-type mozzarella cheese sticks in a second metal pan that contained ice on the bottom at temperature of 50-57dF at first service line. Ice only reached bottom on metal pan holding cheese sticks. Observed ~50 more cheese sticks within same temperature range on second service line. Cheese sticks had been out of cold holding for ~30 minutes, per interview. Staff obtained a long metal pan and filled with ice and placed individually wrapped cheese sticks directly onto ice to cool and store on service line. Recommend cold-holding in refrigerator, directly in drained ice, etc. 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 140oF during hot holding.

Inspector Findings

Observed one half metal pan with holes in bottom and lid on top with shallow layer of chicken nuggets in hot holding table at first service line at temperature of ~112dF. Chicken nuggets in stored in same manner on second service line were 124-130dF. Air at bottom of hot holding table was ~178dF above a sheet of foil and ~223 under foil. Facility removed chicken nuggets from service line to voluntarily discard (unable to reheat to 165dF per staff). Staff stated hot holding table was turned all the way up. Other items in different section of hot holding table 143-158dF. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed staff using digital thermometers during inspection. Observed ~20 uncooked cheese sandwiches for grilled cheese on tray next to grill at service line. Staff had 4 sandwiches cooking on grill at time of inspection. Per interview, staff pulls sandwiches out of commercial refrigerator during first lunch and cook as needed for hot holding table. Recommended keeping uncooked sandwiches stored in refrigerator until needed and working in smaller quantities. Observed sanitizer(Quaternary Ammonia) at 200ppm in wiping cloth buckets. Observed staff wearing gloves when handing ready to eat food items. Observed staff washing hands between glove changes. Observed walk-in freezer in dry storage room working properly with no waste water dripping.

END of REPORT

[Submit# 327752] HORSEHEADS HIGH SCHOOL CAFETERIA (ID 265511) Inspection# 1002201885