

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 MIDDLE SCHOOL CAFETERIA (ID: 265509)
Facility Name: HORSEHEADS MIDDLE SCHOOL CAFETERIA
Facility Code: 00141-09 Facility Email: shoyt@gstboces.org
Facility Address: 950 SING SING ROAD 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: FEB 16, 2017 10:32 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Shelia Hoyt
(email:)

Summary

Number of public health hazards found: 1
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 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

Observed one ham and cheese sub in walk-in refrigerator with date of 2/15 with other cooled leftovers from 2/15. Interview with manager indicated sub was left over from previous day and should have been discarded. Subs are on a cold holding wavier and should be discarded at 1pm; no leftovers are to be kept. The facility was serving turkey and cheese wraps today (2/16) which were being held on service lines and were not being cold held in walk-in cooler. Manager voluntarily discarded. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed staff using accurate probe thermometer to temp chicken patties coming out of oven. Chicken temped at 193dF. Observed sanitizer wiping cloth buckets with 200 ppm concentration (Quaternary Ammonia) and 100ppm concentration (Chlorine). Observed staff wear gloves when handling ready to eat items. Observed chicken patties on service line in steam tables at 183dF and 201dF. Observed milk in cooler on service line at 44dF and milk in walk-in cooler at temperature of 38dF. Discussed hand washing and ill food worker policy.

END of REPORT

[Submit# 267732] HORSEHEADS MIDDLE SCHOOL CAFETERIA (ID 265509) Inspection# 1001941542