

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

Food Service Establishment Inspection -- Summary Report

Operation: Hilton - Restaurant / Catering (ID: 265776)  
Facility Name: HILTON GARDEN INN  
Facility Code: 07-4420 Facility Email: None  
Facility Address: 35 ARNOT ROAD HORSEHEADS, NY 14845

To the Attention of:  
BRENDALYN KEEFER BFH, LLC  
DBA - HILTON GARDEN INN 35 ARNOT RD.  
HORSEHEADS , NY 14845- Owner/Operator Email: elmgi\_gm@hilton.com

Inspection

Date: SEP 15, 2017 10:52 AM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Kristina Schneider  
(email: )

Summary

Number of public health hazards found: 4  
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). CRITICAL VIOLATION**

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 ~10:15am, observed 2 cups of vanilla yogurt with temperature range of 55-57F, 2 cups of strawberry yogurt with temperature range of 55-57F, 3 cups of cubed honeydew melon with temperature of top pieces at 61F and the bottom pieces at 48F, and 1 cup of cubed cantaloupe with temperature of top pieces at 54F and the bottom pieces at 48F, located in ceramic dishes with ice underneath in facility's service area. No lids or covers observed on containers, as, per manager, corporate standards prevent use of covers to allow for display of items. Per employee, items had been placed in service area at beginning of breakfast period, at 6:00am, approximately four hours prior. Employee voluntarily discarded fruit and yogurt since it could not be determined length of time items had been above 45F. Discussed ensuring temperatures of melons and yogurt are maintained at 45F or less at all times. Suggested use of metal containers which are typically more able to keep food items cold or using multiple ceramic dishes, as required by company policy, and rotating dishes of fruit and yogurt as temperatures of items near 45F. Also discussed applying for cold-holding waiver to hold these food items at any temperature for up to 4 hours. CORRECTED.

**ITEM # 5C WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

1. At ~10:10am, observed ~5 cups of previously prepared pancake batter in metal stock pot with a temperature of 54F uniformly throughout the batter. At ~10:40am, observed ~2 cups of waffle batter in dispenser with temperature 72F. Per employee, both batter mixes were previously prepared at beginning of breakfast period, at approximately 6:00am, with no discard time labeled as per conditions of cold-holding waiver approved by CCHD. Per waiver, if discard label time is not on batter or 4 hour waiver limit has expired, the batter is to be immediately discarded. Employee voluntarily discarded pancake and waffle batters. CORRECTED. 2. At ~10:20am, observed ~2lbs of pre-sliced American cheese on cutting board of sandwich make unit with temperatures of 62F throughout stack. Per employee, cheese had been out of refrigeration for 30 minutes. Items in sandwich make unit, such as pickles in pickle juice, had a temperature of 42-43F. Employee voluntarily placed cheese in bottom section of sandwich make unit to rapidly chill to 45F or below. Discussed keeping cheese in top section of sandwich make unit while not in use, during use as well, and working in small quantities.

**IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

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

At ~10:50am, observed ~5 cups of grits at temperature of 130F and ~6 cups of oatmeal with temperature of 127F at top and 142F at the bottom, both in separate hot holding self-serve units. Per manager, items had been cooked and placed in units at beginning of breakfast period, at approximately 6:00am. Manager voluntarily discarded grits and oatmeal as part of items had been below required hot holding temperature of 140F for more than 2 hours. Discussed turning up temperature setting of hot holding units and filling with less product to help keep food at 140F or above easier. Recommended frequent stirring of food items to ensure uniform temperatures throughout. Discussed hot holding waiver for grits and oatmeal if hot holding units are unable to keep product at 140F or more. CORRECTED.

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Additional Information Collected During Inspection

Comments

Discussed keeping cutting board surface, along with all other food prep surfaces, clean and clear of debris and items such as dish towels. Discussed approved cooling schedule of 120F to 70F within 2 hours and from 70F to 45F within an additional 4 hours. Observed employees using gloves when working with ready to eat items such as cut lemons in ice water and assembling a sandwich.

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END of REPORT

[Submit# 326681] Hilton - Restaurant / Catering (ID 265776) Inspection# 1002200452