

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: Holiday Inn Elmira - Restr / Caterer (ID: 265003)
Facility Name: HOLIDAY INN - ELMIRA
Facility Code: 07-4324 Facility Email: hisheila@stny.rr.com
Facility Address: 760 EAST WATER STREET ELMIRA, NY 14901

To the Attention of:
ANGELO FUSCO ONE HOLIDAY PLAZA ASSOC., LLC
DBA - HOLIDAY INN 760 E. WATER ST.
ELMIRA , NY 14901- Owner/Operator Email: hinn2@stny.rr.com

Inspection

Date: MAY 18, 2017 10:12 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: William Winnie
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Observed 13 individual containers of cream cheese sitting in a plastic container on prep counter in kitchen at temperature of 62dF. Ambient air temperature in kitchen was 73dF. Interview with cook indicated that cream cheese is usually kept in refrigeration but wait staff had left it out. Cook was unaware how long cream cheese had been out of cold holding and voluntarily discarded. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed boxes of food stored on floor in walk-in freezer. Staff relocated to shelving during inspection. 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 dirty fan covers in walk-in cooler across from 3 bay sink and walk-in cooler near back door. Time table of correction 6/1/17

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Dirty surfaces on stem of digital thermometer stored in cup across from cook line. Discussed wash-rinse-sanitizing thermometer after use.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed dirty surfaces on walls-ceiling above shelving in dry storage area in downstairs kitchen and upstairs kitchen. Observed dirty surfaces on floor under shelving in dry storage area of downstairs kitchen. TTOC 6/1/17

Additional Information Collected During Inspection

Comments

Reviewed package of pancake mix- pancake mix contains milk and egg and is time and temperature control for safety (TCS/PHF) food. Facility keeping pancake batter in refrigeration. Discussed cooling procedures- facility uses ice wands, ice baths and cools TCS/PHF items in shallow depths in walk-in cooler. Facility manager requests a cold holding wavier for homefries.

END of REPORT

[Submit# 286963] Holiday Inn Elmira - Restr / Caterer (ID 265003) Inspection#

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