

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: HORIGAN'S TAVERN (ID: 266917)
Facility Name: HORIGAN'S TAVERN
Facility Code: 00241-01 Facility Email: None
Facility Address: 365 DAVIS STREET ELMIRA, NY 14901

To the Attention of:
KATHERINE BOLAND BOLIVAN, INC.
DBA - HORIGAN'S TAVERN 365 DAVIS ST.
ELMIRA , NY 14901- Owner/Operator Email: horigans@hotmail.com

Inspection
Date: JUN 28, 2017 01:30 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Katherine Boland, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 5
Reinspection is required.

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

FOOD NOT PROTECTED IN GENERAL

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

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

Spray can of WD 40 Lubricant found improperly stored on shelf with food items (honey, etc) near kitchen door- no contamination of foods observed, spray can was moved away from foods during inspection- Corrected.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Bottom inside surfaces of white kitchen freezer between cook line and walk-in freezer- dirty surfaces.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Cold water handle broken at bar 3-bay sink which is also used for hand washing.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15B WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

1) Hood filters above fryer equipment- greasy surfaces. 2) Light shield in disrepair on ceiling light in dish machine area.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of July 13, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Discussed routine hand washing and proper glove use with kitchen staff during inspection. Numerical thermometers available for evaluating hot potentially hazardous (TCS) foods.

END of REPORT

[Submit# 297835] HORIGAN'S TAVERN (ID 266917) Inspection# 1002065286