

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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Food Service Establishment Inspection -- Summary Report

Operation: HUNGRY HARRY'S HOMESTYLE DINER (ID: 960014)
Facility Name: HUNGRY HARRY'S HOMESTYLE DINER
Facility Code: 01180-01 Facility Email: None
Facility Address: 2095 LAKE ROAD ELMIRA, NY 14903

To the Attention of:
HAROLD BILLS
DBA - HUNGRY HARRY'S 2095 LAKE RD.
ELMIRA , NY 14903- Owner/Operator Email: None

Inspection

Date: JUN 13, 2017 09:49 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Harold Bills
(email:)

Summary

Number of public health hazards found: 5
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

No probe thermometer available on cook line for staff use. Interview indicated that they had several probe thermometers yesterday but they were unable to find them today. One was discovered at end of inspection in washed dish-ware. Operator went and purchased 2 new probe thermometers at end of inspection. CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 3 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

1) At 8:50am, observed ~1/2 gallon of pancake batter at 83dF on prep counter across from grill line. Interview indicated that batter had been made at 8am. Dry pancake batter states it contains milk. Discussed requirement to cold hold pancake batter with operator. Pancake batter was relocated into bottom of cold holding make unit. CORRECTED. 2) Observed 1 flat of raw shell eggs at temperature of 57dF (inside of egg) on cutting board of cold holding make unit next to grill line. Interview indicated that flat had been pulled out of bottom of cold holding make unit ~ 20 minutes prior. Flat of eggs was relocated back into cold holding. CORRECTED. 3) At start of inspection, observed ~12 hard boiled eggs in a plastic container with lid and ~1 tomato diced in a 1/6th with plastic wrap sitting on counter with several other containers of non-time and temperature control for safety (TCS/PHF) foods with no one working with items. Interview indicated that waitress was re-organizing refrigerator between waiting on tables. All food items were placed back into the refrigerator. Temperature of food items was taken ~ 20 minutes later and obtained a temperature of 61dF for hard boiled eggs and 57dF for diced tomato. Temperature of relish that was on door of refrigerator and had not been pulled out was 38dF. Discussed that hard boiled eggs and diced tomatoes are tcs/phf and to be cold held at 45dF or less. Items to remain in refrigeration to rapidly cool to 45dF. CORRECTED.

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

Observed 10 sausage links being hot held in crock pot unit across from fryer area at temperature of 115-113dF. Interview indicated that sausage links had been fully cooked on grill line and placed into hot holding ~1 hour prior. Discussed requirement to hot hold tcs/phf at 140dF. Sausage links were placed onto grill to reheat to 165dF before placed back into hot holding. Staff discovered that crock pot had been turned down and it was turned back up. 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 3 flats of raw shell eggs and one box of raw bacon stored on top slotted shelf over ready to eat items in walk-in cooler. No contamination observed. Operator relocated items. 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 duct tape around edge of shelf used to store cups in waitress station. Discussed the requirement for surfaces to be smooth and easy to clean. Time table of correction 6/20/17

Additional Information Collected During Inspection

Comments

Discussed using walk-in refrigerator for cooling of tcs/phf items not homestyle refrigerator. Discussed cooling macaroni and cheese at shallow depth with no lid in walk-in refrigerator. Recommended stirring regularly during the cooling process. Items are to cool from 120 to 70dF in 2 hours then 70dF to 45dF in an additional 4 hours. Discussed requirement to reheat previously cooked and cooled foods to 165dF within 2 hours prior to hot holding at 140dF. Discussed acceptable methods to reheat to fried chicken.

END of REPORT

[Submit# 292759] HUNGRY HARRY'S HOMESTYLE DINER (ID 960014) Inspection# 1001998961