

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: J & B's BULLDOG BBQ CAFE (ID: 976853)
Facility Name: J & B's BULLDOG BBQ CAFE
Facility Code: 01304-01 Facility Email: None
Facility Address: 200 EAST CHURCH STREET ELMIRA, NY 14901

To the Attention of:
JEREMY GULICH
106 HOPE ST.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: jgulich13@hotmail.com

Inspection
Date: OCT 26, 2017 02:22 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Jeremy Gulich
(email:)

Summary
Number of public health hazards found: 0
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.

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

No violations observed during time of inspection. Facility is cooling pulled pork and nacho cheese at facility. Facility will be changed from a medium-risk facility to a high-risk facility due to cooling potentially hazardous foods (PHF/TCS). Operator places freshly smoked pork into crock pot to hot hold at 140F or more and cools rest of pork that can't fit into crock pot. Operator then reheats pork to 165F and hot holds in crock pot. Discussed reheating pork in microwave to instead of in crock pot as crock pot may not fully reheat to 165F or more within the required 2 hours. Discussed cooling all items in containers at no more than 4" depths and without lids. Discussed approved cooling schedule of 120F to 70F in 2 hours and 70F to 45F within an additional 4 hours. Operator cools food in homestyle refrigeration unit. Discussed upgrading refrigeration unit to a commercial style cooling unit if operator begins to cool larger quantities of product. Observed functional digital probe thermometer at time of inspection. Facility uses quaternary ammonia for sanitizer and has appropriate test strips for evaluating levels of sanitizer in solution.

END of REPORT

[Submit# 336784] J & B's BULLDOG BBQ CAFE (ID 976853) Inspection# 1002212454