

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: KAHUNA BAR & GRILL (ID: 823102)  
Facility Name: KAHUNA BAR & GRILL  
Facility Code: 01137-01 Facility Email: None  
Facility Address: 416 LUCE STREET ELMIRA, NY 14904

To the Attention of:  
LISA VILLES CAZ-BOYLES KAHUNA BAR & GRILL, INC.  
ATTN: LISA VILLES CAZ-BOYLES 416 LUCE ST.  
ELMIRA , NY 14904- Owner/Operator Email: lboylesh@gmail.com

Field Visit  
Date: JUN 08, 2017 09:10 AM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Lisa Boyles  
(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

Facility operator requested field visit to evaluate new kitchen. Kitchen facilities were adequate. Observed several commercial 2-door refrigerators, in addition to walk-in refrigerator at bar, 2-door commercial freezer, cold-holding sandwich make unit, various cooking equipment, 3-bay sink (dishwasher to be installed in approximately 30-60 days, per operator), separate hand washing sink, and mop sink. Discussed requirements for hot-holding (140F or greater), cold holding (45F or less), cooling requirements (120F to 70F within 2 hours and 70F to 45F within an additional four hours), cooling methods to include shallow depths of 2-3 inches (less than 4 inches) in uncovered metal pans in commercial refrigeration, ice bath and stirring, reheating for hot-holding so that all parts of the food reach at least 165F within two hours. Discussed requirement to prevent barehand contact with ready to eat foods, not working while ill with fever, vomiting, diarrhea, sore throat, yellow of the skin or eyes, or infected cuts. Sanitarian recommended operator obtain digital probe thermometer(s) since calibration is not typically required. Provided hand-washing stickers during visit and will prepare new choking poster, cpr placard, food safety summary sheet and ware-washing requirements document for operator to pick up. Per code enforcement officer, kitchen and hood system have been inspected and are able to be used. A HACCP exercise will be conducted in future.

END of REPORT

[Submit# 291447] KAHUNA BAR & GRILL (ID 823102) Inspection# 1001985166