

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: LEGENDS BAR & GRILL (ID: 266597)
Facility Name: LEGENDS BAR & GRILL
Facility Code: 00582-01 Facility Email: None
Facility Address: 229-231 OAKWOOD AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
MICHAEL NICKERSON MJN RESTAURANT, INC.
DBA - LEGENDS BAR & GRILLE 229-231 OAKWOOD AVE.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: mknickerson67@yahoo.com

Inspection

Date: JUN 16, 2017 12:09 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Mark Nickerson
(email:)

Summary

Number of public health hazards found: 3
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 # 5A WAS FOUND IN VIOLATION 2 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) Observed ~1 gallon of fish batter in plastic tub next to grill at temperature of 60dF. Facility has a cold holding wavier on fish batter. Per cold holding wavier, facility to place a tag with 4 hour discard time on container. No tag was on container. Interview with cook indicated that he typically leaves fish batter out during lunch rush, then puts it back into refrigeration when it slows down and will make make fresh at 4pm. I reviewed the cold holding wavier with cook. Fish batter was voluntarily discarded. CORRECTED. 2) Observed 1 gallon of milk in 3 door cooler at bar at temperature of 52dF. Other items in refrigerator (olives, limes) temped at 54dF. Interview indicated milk was purchased new this morning and had been in cooler for a couple of hours. Operator voluntarily discarded. Recommended not storing any time and temperature control for safety (TCS/PHF) food in refrigerator unit able to cold hold at 45dF or less. CORRECTED.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 11:30am, observed staff actively pulling pork tenderloins which temped 58-53dF. Interview indicated that pork tenderloins had been cooked and cooled first in the walk-in freezer than relocated to the walk-in cooler the previous evening. Two more whole pork tenderloins (~7lbs each) were in one pan with plastic wrap, foil wrap and hard plastic lid on top still to be pulled. Pan was underneath top pan that had been pulled. Each whole pork tenderloin temped at 68dF in the middle and 65dF on the outside. Pork tenderloins did not meet cooling schedule. Staff voluntarily discarded all pulled and whole pork tenderloin. Reviewed cooling process for whole meats (6 lbs or less of solid meat is to be separated to be in pan and cooled with no lids under refrigeration. Cooling schedule is 120dF to 70dF in 2 hours and 70dF to 45dF in an additional 4 hours. 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 and pans of food stored on floor in walk-in freezer. Discussed storing all food items a minimum of 6 inches off the floor.

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

No thermometer observed in 3 door cooler at bar. Time table of correction (TTOC) 6/30/17.

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

Observed dirty surfaces on shelving and fan covers in walk-in cooler. TTOC 6/30/17

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 wall and ceiling of walk-in cooler. TTOC 6/30/17

Additional Information Collected During Inspection

Comments

Temperature of food (olives) which had been in back of walk-cooler over night temped at 45dF. Food items next to door of walk-in cooler temped at 46-47dF. Facility had a beer delivery this morning. Recommended having unit turned down to be able to cold hold all foods at 45dF or less at all times. Recommended placing individual lids on inserts in top of sandwich make unit across from grill line. Top of cheese and sliced tomatoes which is full in plastic inserts temped at 46dF with unit lid open during lunch rush. Bottom of items temped at 42dF. Reviewed with staff that sliced/diced tomatoes, cheeses, and meats in top of make unit are tcs/phf.

END of REPORT

[Submit# 293922] LEGENDS BAR & GRILL (ID 266597) Inspection#

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