

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: LIB'S SUPPER CLUB (ID: 265244)
Facility Name: LIB'S SUPPER CLUB
Facility Code: 00181-01 Facility Email: lsupper@stny.rr.com
Facility Address: 106 WEST FIFTH STREET ELMIRA, NY 14901

To the Attention of:
ROBERT SPAZIANI
DBA - LIB'S SUPPER CLUB 106 W. FIFTH ST.
ELMIRA , NY 14901- Owner/Operator Email: rhspaziani@stny.rr.com

Inspection
Date: MAY 03, 2017 02:15 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Robert Spaziani, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

Cases of wine improperly stored on floor in liquor storage room- Operator indicated delivery today, will place on storage racks- 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

Interior bottom surfaces of glass-door refrigerator in front kitchen- some food debris in bottom of unit.

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

Floor surface behind stand-up mixer in rear kitchen- dirty surfaces.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of May 10, 2017 has been established to correct violations above. A re-inspection will be conducted after this date to determine compliance. Discussed routine hand washing and proper use of plastic gloves and utensils with Operator during inspection. Thermocouple is available for evaluating cooked potentially hazardous (TCS) foods. All refrigerated storage units which are used to store cold potentially hazardous foods are equipped with monitoring thermometers- operating at less than 45 degrees F. Also discussed proper cooking, cooling and reheating temperatures with Operator during inspection.

END of REPORT

[Submit# 283969] LIB'S SUPPER CLUB (ID 265244) Inspection# 1001964114