

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: LIGHTS BAKE & COFFEE SHOP (ID: 265245)
Facility Name: LIGHTS BAKE & COFFEE SHOP
Facility Code: 00183-06 Facility Email: None
Facility Address: 211 WEST SECOND STREET ELMIRA, NY 14901

To the Attention of:
JULIA FERRIS LIGHTS BAKE SHOP, INC.
ATTN: JULIA FERRIS 211 W. SECOND ST.
ELMIRA , NY 14901- Owner/Operator Email: lightsbakery@verizon.net

Inspection
Date: JUN 08, 2017 09:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Julie Ferris, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 8
Reinspection is required.

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).
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
Food items improperly stored on floor inside walk-in cooler, walk-in freezer, and in dry storage room (off bakery).

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9B WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas

Inspector Findings
Employee drink containers observed next to slicer in kitchen.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

No sanitizer test kit available for checking dish machine sanitizer- Operator will obtain test kit from supplier.

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

Numerous baking pans stored on top of bakery oven in corner- dusty, dirty surfaces on top of oven.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

In men's employee rest room near can storage rack/ bakery room- cold water shut-off handle is broken, no cold water available at hand sink.

ITEM # 12D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

In men's rest room- toilet is marked with sign- not operable, in disrepair- Employee stated that operator was in process of replacing toilet seat and was at hardware store- urinal is operational.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

In employee men's rest room- cold water in disrepair.

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

Ceiling panel not in place in dry storage room off bakery.

Additional Information Collected During Inspection

Comments

Facility is complying with waiver requirements, containers were found marked with discard times and Cook explained monitoring procedure. Kitchen staff were observed properly using plastic gloves and utensils during inspection. Discussed routine hand washing with Operator during inspection. Digital thermometer available for checking hot potentially hazardous (TCS) foods. A Time Table of Compliance Date of June 22, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance.

END of REPORT

[Submit# 291446] LIGHTS BAKE & COFFEE SHOP (ID 265245) Inspection# 1001985165