

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection -- Summary Report

Operation: LOUIES HANOVER SQUARE (ID: 535260)
Facility Name: LOUIES HANOVER SQUARE
Facility Code: 00829-01 Facility Email: Not Sent
Facility Address: 102 SOUTH MAIN STREET HORSEHEADS, NY 14845

To the Attention of:
JAMES FERRATELLA FERRATELLA BROTHERS, LLC
LOUIES HANOVER SQUARE 102 S. MAIN ST.
HORSEHEADS , NY 14845- Owner/Operator Email: jamesferratella@yahoo.com

Inspection

Date: MAY 05, 2017 02:27 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Rainer Kocher
(email: rainer.kocher@icloud.com)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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 1 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

At 2pm, observed three 1/3rd inserts with ~6lbs of pasta such that individual servings were wrapped in plastic bags and layered in inserts in top of make unit across from stove in kitchen. Obtained temperature of pasta on bottom of insert at 42dF and top of that same pasta 47dF, the top of the middle layer of pasta temped at 55dF and the top most layer temped at 60dF. Observed in top of same cold holding make unit, a 1/6th insert with full with individual serving bags of mixed rice layers so that bottom layer temped at 42dF and top of same layer temped at 49dF, next layer temped at 51dF, next top layer at 56dF and top most layer at 62dF. The pasta and rice did not have lids on the inserts and the cover of the make unit was opened and the stove was producing heat across from unit. All other time and temperature control for safety (TCS/PHF) food in unit temped at -42dF in top of cold holding make unit. Interview indicated that both pasta and rice had been in unit since previous day (greater than 2 hours) and were voluntarily discarded. Bottom of cold holding make unit temped at 36dF and pasta bagged in individual serving bags in bottom of unit temped at 36dF. Discussed storing pasta in bottom of unit. CORRECTED.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

Employee restroom door in kitchen not self closing. Observed door closed during inspection. CCHD to follow up with operator

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

Facility is using a bay of 3 bay sink in basement to wash hands. Observed all 3 bays of sink filled with clean dish-ware. Observed staff prepping raw chicken at basement prep table. Discussed the need to be able to wash hands without having to go to upstairs kitchen. Advised staff to keep at least one bay of the sink open for hand washing and recommended installing a hand wash sink.

Additional Information Collected During Inspection

Comments

The following items have been corrected from previous visit- 8D) waste line has been trough to protect single use items. 15A) ceiling in basement kitchen area has been painted white. 15B) Lights in basement storage area are shielded. Observed sanitizer (Quaternary Ammonia) buckets with 200ppm per facilities test strips. Observed digital thermometers in basement and upstairs kitchen. Observed cooling of mixed rice in walk-in cooler at shallow depth (1 inch) on sheet tray in speed rack with no cover.

END of REPORT

[Submit# 284551] LOUIES HANOVER SQUARE (ID 535260) Inspection# 1001964772