

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
Institutional Food Service Inspection -- Summary Report

Operation: THE MASTER'S VINEYARD MISSION ACADEMY (ID: 961044)
Facility Name: MASTER'S VINEYARD MISSION ACADEMY
Facility Code: 01299-09 Facility Email: None
Facility Address: 559 SPAULDING STREET ELMIRA, NY 14904

To the Attention of:
CHRISTINA SMITH SOUTH EAST REGION FOR CHRISTIAN EDUCATION
DBA - THE MASTER'S VINYARD ACADEMY 559 SPAULDING ST.
ELMIRA , NY 14904- Owner/Operator Email: truevine10@yahoo.com

Pre-op Inspection
Date: JUN 09, 2017 11:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: A copy of pre-operational inspection was sent via e-mail to Operator, Christina Smith
(Principal).
(email: truevine10@yahoo.com)

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

Each item found in violation is reported below along with the code requirement.

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

Both women's and men's rest room doors are not self-closing.

Additional Information Collected During Inspection

Comments

Conducted a pre-operational inspection of facility. Regarding the violation of rest room doors not self-closing, a Time Table of Compliance Date of September 1, 2017 has been established to correct this violation. A re-inspection will be conducted after this date to determine compliance. Operator submitted food service application, fee and CE-200 form during pre-operational inspection. Per Operator, today (6/9/17) was last day of classes for spring semester, school will be closed over summer and will not re-open until September 6, 2017. Will conduct an operational inspection of facility when classes resume in September 2017. Also reviewed food handler's quiz with Operator during pre-operational inspection

END of REPORT