

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: McANN HOTEL (ID: 265365)
Facility Name: McANN HOTEL RESTAURANT
Facility Code: 00362-01 Facility Email: None
Facility Address: 3 WAVERLY STREET VAN ETTEN, NY 14889

To the Attention of:
ROBERT BOWEN McANN HOTEL, INC.
BOX 218
VAN ETTEN , NY 14889- Owner/Operator Email: None

Inspection
Date: MAY 01, 2017 10:57 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Robert Bowen
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 6

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(s). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed a bottle of triple sec stored in direct contact with drink ice in ice bin at bar. Bottle of triple sec was removed. Drink ice was voluntarily discarded. 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 of food items stored on floor in walk-in cooler. Time table of correction 5/15/17

ITEM # 8B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Observed ice scoop with handle down in direct contact with drink ice in ice bin at bar. Ice scoop was stored with handle up. Drink ice was voluntarily discarded. CORRECTED.

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed boxes of paper good products stored on floor in back storage room. Time table of correction 5/15/17

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed large ice build up in small chest freezer in kitchen. Handle is missing from freezer allowing warm air into unit. Discussed replacing handle to prevent ice build up. Time table of correction 6/1/17

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 floor under 3 bay sink. Time table of correction 5/15/17.

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Observed a panel missing ventilation hood above fryers. Operator stated he had cleaned hood over the weekend and had to finish putting panel back in. Time table of correction 5/15/17

Additional Information Collected During Inspection

Comments

Observed soup in steam table at 178dF. Observed macaroni salad in salad bar at temperature of 44dF. Observed accurate probe thermometer and sanitizer with test strips. Recommended putting lids on sliced tomatoes and cheese in top of cold holding make unit across from oven.

END of REPORT

[Submit# 283333] McANN HOTEL (ID 265365) Inspection# 1001963292