

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: McCLURE'S N.Y. DELI (ID: 903150)
Facility Name: McCLURE'S NY DELI
Facility Code: 01253-01 Facility Email: None
Facility Address: 1335 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:
BARBARA McCLURE
DBA - McCLURE'S NY DELI 1335 COLLEGE AVE.
ELMIRA , NY 14901- Owner/Operator Email: barbssoups@yahoo.com

Inspection

Date: MAR 06, 2017 01:30 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Copy of inspection report was sent via e-mail to Operator (Barb McClure) on 3-7-17.
(email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 2
Reinspection is required.

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

At 2:30 PM, observed ice build-up on plastic bags of frozen foods below condenser fan inside freezer at meat counter- bags of frozen foods were unopened and foods were not directly impacted. Operator was directed to clean and remove ice from outside of frozen food bags, food items to be retained for use- Corrected

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

At 2:15 PM, checked soups on steam table in main kitchen which were under hot-holding. Checked stainless drop-in pan of Pepper Jack Soup which was stored in first bin of water steam unit (Approx. 6 quarts)- soup temperature was checked using thermocouple and was found between 123 degrees F to 133 degrees F from top to bottom of stainless pan. Water level inside steam table was slightly above bottom of pan, other soups were found at greater than 140 degrees F while under hot-holding. Operator stated that Cook had placed container of Pepper Jack Soup into steam table approx. 30 minutes prior. Operator was directed to reheat Pepper Jack Soup to 165 degrees F, then maintain under hot-holding at +140 degrees F or higher. Discussed with Operator to maintain hot water level inside steam table unit while under hot-holding- Corrected.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D 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

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

Inspector Findings

Spray bottle of glass cleaner found improperly stored on shelf with single-service plastic cups- no contamination was observed. Operator removed glass cleaner spray bottle from shelf, to be stored with other cleaning products- 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

Some ice build-up found on racks below condenser fan inside freezer unit at meat counter.

Additional Information Collected During Inspection

Comments

Discussed proper cooling, reheating and hot-holding temperatures with Operator during inspection. Numerical thermometer available to evaluate hot potentially hazardous (TCS) foods, employees were observed properly using utensils during inspection. Will conduct a re-inspection after March 15, 2017 to recheck hot-holding temperatures of cooked potentially hazardous (TCS) foods and also ice build-up below condenser inside freezer unit at meat counter.

END of REPORT

[Submit# 271460] McCLURE'S N.Y. DELI (ID 903150) Inspection# 1001947196