

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: McDONALD'S #2425 (SOUTHPORT) (ID: 862159)
Facility Name: McDONALD'S - SOUTHPORT #2425
Facility Code: 01198-01 Facility Email: None
Facility Address: 1600 CEDAR STREET ELMIRA, NY 14904

To the Attention of:
COURTNEY FEEHAN CAYUGA SOUTHPORT, LLC
PO BOX 4057
ITHACA , NY 14852- Owner/Operator Email: courtneyfeehan@yahoo.com

Inspection

Date: OCT 10, 2017 02:39 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: E-mailed to operator
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

Sanitarians observed one half bag of pre-packaged chicken tenders at a temperature of 61F, and four bags of pre-packaged chicken tenders at 53 F being stored in the chicken tender cooler. Tenders come in bags of 24 pieces and are stored in freezer until they are thawed in speed rack in walk-in refrigerator then placed in chicken cooler. Worker claimed that the cooler was turned on this morning and the tenders were placed in the cooler at 10:30 this morning. Sanitarians observed the cooler was not turned on until attention was drawn to it. Tenders in half bag were discarded because in the professional opinion of sanitarian the tenders have been greater than 45F for more than 2 hours. The four full bags of tenders were placed in cold holding to rapidly re chill since in sanitarians professional opinion tenders have been less than 45F for less than 2 hours. Ambient air temperature of cooler was 73 F. CORRECTED

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

Outside surfaces of ice storage bin at drive through service area are not clean. TTOC 11/7/17

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Wiping cloths stored in sanitizing solution of quaternary ammonia were at a level of 0ppm, not the recommended 200ppm.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Waste line for soda mix machine does not reach floor drain. Waste water collects in bucket, overflows and seeps into floor, breaking tiles. Time table of compliance set for 11/7/17.

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

Floor tiles in soda mix machine area are chipping and pulling up from the floor due to leak of soda mix machine. Some floor tiles broken, cracked in rear room adjacent to dry storage room. Time table of compliance set for 11/7/17

Additional Information Collected During Inspection

Comments

Time table of correction set for all violations is 11/7/17. Sanitarians observed proper glove use to prevent barehand contact. Sliced tomatoes in service cooler had a temperature of 41 F. Large hamburger patty in hot holding service unit had a temperature of 150F, small patty approximately 140F. Advised manager to ensure hot-holding is adequate to maintain 140F+. Discussed ill worker policy. Reviewed waiver policies with manager and food worker. Discard times are written on dry erase board on prep counter counter.

END of REPORT

[Submit# 332164] McDONALD'S #2425 (SOUTHPORT) (ID 862159) Inspection#

1002207102