

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: MOE'S SOUTHWEST GRILL (ID: 966365)
Facility Name: MOE'S SOUTHWEST GRILL
Facility Code: 01208-01 Facility Email: None
Facility Address: 830 COUNTY ROUTE 64, SUITE 19E ELMIRA, NY 14903

To the Attention of:
ROGER WAGNER MZR RESTAURANT GROUP
6060 COURT STREET RD.
SYRACUSE , NY 13206- Owner/Operator Email: roger@bartrich.com

Field Visit
Date: JUL 12, 2017 03:17 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Roger Wagner
(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 NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

At time of field visit, no probe thermometers were available to properly evaluate cooking and cooling temperatures of potentially hazardous foods (PHF/TCS). Per operator, facility will be receiving digital thermometers from delivery before pre-operational inspection.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

At time of field visit, no thermometers were located in cold holding units designated to hold potentially hazardous foods (PHF/TCS). Per operator, thermometers will be available prior to preoperational inspection.

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

Covered waste receptacle lacking in women's toilet room.

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

All hand washing stations, including men's toilet room, women's toilet room, hand washing sink in front area near alto sham, and sinks located in the back area, lacking soap and paper towels. Per operator, shipment will arrive before pre-operational inspection.

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

Lacking several ceiling tiles in rear kitchen area. Per operator, tiles will be reinstalled after repairs are made, and before the pre-operational inspection.

ITEM # 15B WAS FOUND IN VIOLATION 2 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

1) At time of inspection, filters of exhaust hood above range, fryer, grill not installed. Per operator, hood and filters were being cleaned and will be reinstalled prior to preoperational inspection. 2) Lighting fixture unshielded in food prep area in front of walk-in refrigerator. Per operator, will be replaced before preoperational inspection.

Additional Information Collected During Inspection

Comments

Preliminary field visit conducted by request of operator. All violations observed during preliminary field visit will not be counted towards any enforcement actions. All items to be corrected prior to preoperational inspection in order to receive food service permit. Permit required to serve any food. Discussed facility's hand washing, glove use, and ill food worker policies. Observed properly working cold holding units. Observed facility's sanitizer setup, through EcoLab, which dispenses a mixture of quaternary ammonia and water for sanitizing.

END of REPORT

[Submit# 302941] MOE'S SOUTHWEST GRILL (ID 966365) Inspection#

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