

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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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 M2R RESTAURANT GROUP
6060 COURT STREET RD.
SYRACUSE , NY 13206- Owner/Operator Email: roger@bartrich.com

Inspection
Date: AUG 07, 2017 02:35 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Josh Adisno
(email:)

Summary
Number of public health hazards found: 2
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At ~2:15pm, observed ~35lbs of diced tomatoes in large slotted plastic bin on cart located next to drying rack in back area with temperatures of 53F in the middle and 57F on the outside. Slotted bin of diced tomatoes stored in another large plastic bin to allow tomato juice to drain before using in pico mix. Per employee, tomatoes are usually kept in walk-in cooler to drain, but facility received late shipment of produce and left no room to store cart in walk-in cooler. Employee stated whole tomatoes are kept in walk-in until needed for dicing. Per manager, process of dicing tomatoes only takes ~20 minutes, is done the previous day, and is placed back into the walk-in cooler. Employee stated tomatoes were placed into bin and had been draining for ~20 minutes prior to taking temperatures. Employee used remaining tomatoes to prepare pico in ~5 minutes and placed back into walk-in cooler to rapidly chill. Discussed keeping space in walk-in cooler to keep bin in while tomatoes drain to keep temperature at 45F or below. Temperature of walk-in cooler was 38F. CORRECTED

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

At ~2:30pm, observed ~2lbs of chopped, seasoned chicken in 6 inch deep, metal third insert in steam table on service line with temperatures of 118F on top and 150F on the bottom. Per manager, chicken is cooked on grill top and placed into alto sham for hot holding until needed on serving line. The chicken is then cut, seasoned, and placed in steam table. Per employee, the ~2lbs of chopped season chicken was placed in steam table ~1 hour prior. Temperatures of 6 inch deep, metal third insert of black beans and 6 inch deep, metal third insert of pinto beans located in same steam table slot found to be 145F and 143F respectively. Observed less than a half inch of water under inserts, only in contact with very bottom of inserts in steam table with temperature of water at 184F. Manager voluntarily discarded chicken. Discussed adding water to steam table to help insulate and hot hold chicken at

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 several boxes of produce stored on floor in walk-in cooler. Employees were in process of putting produce away after receiving shipment around ~11:30am. No contamination observed.

Additional Information Collected During Inspection

Comments

Observed facility's test strips used to evaluate levels of quaternary ammonia in sanitizing solutions. Observed sanitizing bay and wiping cloth buckets containing adequate levels of quaternary ammonia (200ppm). Discussed process for cooling cheese from previous night. Observed employees properly washing hands when changing gloves. Observed employees cutting previously cooked and hot held chicken in 5-10 minute increments and using gloves to prevent bare hand contact of ready to eat food.

END of REPORT

[Submit# 314026] MOE'S SOUTHWEST GRILL (ID 966365) Inspection# 1002155754