

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: MOONEY'S SPORTS BAR & GRILL (ID: 966369)  
Facility Name: MOONEY'S SPORTS BAR & GRILL  
Facility Code: 01302-01 Facility Email: None  
Facility Address: 3300 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:  
BRIAN HARRIS MOONEY'S 10, INC.  
DBA - MOONEY'S SPORTS BAR & GRILL 3300 CHAMBERS RD., SUITE 5233  
HORSEHEADS , NY 14845- Owner/Operator Email: brian@bharriscorp.com

Inspection  
Date: AUG 16, 2017 01:38 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Richard Pace  
(email: richardblaze.pace@gmail.com)

Summary  
Number of public health hazards found: 2  
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.

**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

Observed several analog probe thermometers and a digital probe thermometer in unopened original plastic packaging. Staff not using probe thermometers to evaluate temperatures of potentially hazardous food (PHF/TCS) items. Employee opened digital probe thermometer and installed battery so that digital probe thermometer was functioning prior to leaving facility. CORRECTED.

**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 plastic bus pan containing ~15-20 lbs of previously cooked and completely cooled macaroni on prep counter, under no form of active hot or cold holding, with temperatures of 45F-56F from inside to outside of bus pan. Employee had marked the time the bus pan was taken out of the cooler at 1:45pm, as facility's policy is to hold for 20 minutes. Facility does not currently have a hot or cold-holding waiver to hold cooked and cooled macaroni. Pan of macaroni was served prior to 2:30pm. Sanitarian discussed cold holding waiver for macaroni with operator. 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 2 buckets of pickles stored on floor in walk-in cooler, 1 sack of bread crumbs stored on floor in dry storage area, and sack of potatoes and 2 cases of apple juice stored on floor in front of entrance to dry storage area. Facility in process of receiving shipments throughout the day. Discussed relocating to shelf at least 6 inches off the floor.

## 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

Facility's wiping cloth buckets lacking adequate levels of quaternary ammonia sanitizing solution. Wiping cloth buckets contained less than 100ppm of quaternary ammonia sanitizer. Appropriate range for sanitizing with quaternary ammonia is 200-400ppm. Employee replaced solution in wiping cloth buckets with fresh, premixed solution at 400ppm from dish washing station. CORRECTED.

## 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

Improper drainage of soda gun waste into garbage receptacle. Discussed installing waste line for soda gun holster to run into indirect drain. Time table of correction (TTOC) given for 8/24/17.

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

Speed rack obstructing hand washing station next to grill line by walk-in cooler. Employee relocated speed rack making hand washing accessible for employee use. CORRECTED.

### Additional Information Collected During Inspection

### Comments

Discussed process for slicing and dicing tomatoes by working in small quantities and in increments of 15-20 minutes to prevent PHF/TCS cut tomatoes from reach temperatures above 45F. Observed proper glove use when working with ready-to-eat food items. Discussed designating facility's 2 bay sink to a hand washing station in 1 bay and a prep sink for draining cooked macaroni in the other bay to prevent prep sink from becoming contaminated from washing hands. Observed several large buckets of a cream mixture being cooled in walk-in cooler that are stirred with large ice wands every 10-15 minutes. Discussed the proper cooling schedule and cooling items from 120F to 70F within 2 hours and from 70F to 45F within an additional 4 hours. Discussed having facility fill out cooling schedule worksheet to determine if cooling method for cream mixture is adequate.

END of REPORT