

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: MULAN SUPER CHINA (ID: 786600)
Facility Name: MULAN SUPER CHINA
Facility Code: 01105-01 Facility Email: None
Facility Address: 3300 CHAMBERS RD (ARNOT MALL) HORSEHEADS, NY 14845

To the Attention of:
SICHUN HUANG
DBA - MULAN SUPER CHINA 3300 CHAMBERS RD, #5004
HORSEHEADS , NY 14845- Owner/Operator Email: samchun168@yahoo.com

Inspection
Date: JUN 21, 2017 10:59 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: birong wu
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed ~8-10 lbs of noodles stored in a large plastic bus pan, with a lid, at a depth of ~6 inches with a temperature range of 40F on the outside to 45F on the inside. Large amounts of condensation observed collecting on lid of pan indicating noodles were cooled with lid on. Employee stated noodles were cooked the previous day. Per employee, noodles are cooked in the wok, cooled with ice and water in a strainer to a temperature of 45F or below. Oil is then added to noodles and placed in plastic bus pans, with lids, to go into the walk-in cooler. Employee unable to verify that noodles were cooled to 45F or below from previous day. Observed another large plastic bus pan containing ~8-10 lbs of noodles at a depth of ~6 inches with temperature of 40F throughout entire pan and no condensation observed on lid. Other food items in walk-in had temperatures ranging from 38-40F. In sanitarian's professional opinion, the pan of noodles with a temperature range of 40F on the outside to 45F on the inside, did not meet the required cooling schedule of 120F to 70F in 2 hours and 70F to 45F in an additional 4 hours. Employee voluntarily discarded bus pan of noodles with temperature range of 40-45F. Discussed verifying noodles are cooled to 45F or below using facility's digital thermometer prior to putting noodles into walk-in cooler. Discussed using walk-in cooler to cool noodles in pans at shallow depths no more than 4 inches deep and with no lid. CORRECTED

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

Observed ~1 cup of fresh garlic and oil mixture in small metal insert with temperature of 72F, located next to wok. Employee voluntarily discarded garlic and oil as it was found at a temperature above 70F. Employee stated only small amount of garlic and oil mixture is taken out of supply in walk-in cooler to be used for vegetable dishes. Observed large bucket of garlic and oil mix in walk-in cooler at temperature of 38F. Discussed placing insert of garlic and oil in a larger pan containing ice and water to help keep mixture at 45F or below and using smaller quantities. Discussed using garlic and oil directly from bucket in walk-in cooler as needed throughout the day. 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 4 buckets of soy sauce and 2 buckets of duck sauce stored on floor in back area of Mulan location. Discussed storing all food items at required minimum of 6 inches off floor.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

1. Dirty surfaces on bottom shelf of 2 door commercial freezer. 2. Dirty fan covers on condenser unit of walk-in cooler. Time table of correction (TTOC) given for 7/5/17 for both items.

Additional Information Collected During Inspection

Comments

Item 12D, employee toilet room door not self-closing, corrected from previous inspection. Discussed facility's hot hold waiver requiring facility to discard all items stated on waiver after each 4 hour time period of 10am-2pm, 2pm-6pm, and 6pm-10pm. Observed working digital thermometer. Discussed proper cooling methods and using digital thermometer to verify temperatures during cooling process.

END of REPORT

[Submit# 295474] MULAN SUPER CHINA (ID 786600) Inspection# 1002062473