

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
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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

Re-Inspection  
Date: NOV 22, 2017 12:08 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: emailed to operator  
(email: )

Summary  
Number of public health hazards found: 3  
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 2 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

1. At ~12:15pm, observed ~20 lbs of previously cooked General Tso chicken in a large plastic bus pan, which is approximately 6 inches tall, ~12 inches wide, and ~24 inches long. The chicken was observed with a temperature range of 78F on top and 66F on bottom. Chicken was stacked above the rim of the pan for a total height of ~7 inches with no lid. Another bus pan containing ~15 pieces of cooked chicken with temperatures of 150F to 140F was located next to the filled bus pan. Per employee, chicken was cooked ~1 hour prior, is cooked for the first time in 12-16 piece batches, and is left to cool in bus pan as more batches are added. Discussed proper methods for cooling such as at shallow depths of no more than 4 inches, cooling without a lid, and cooling in a refrigeration unit capable of cooling large amounts of product so that the item may cool within the approved cooling schedule of 120F to 70F in 2 hours and 70F to 45F within an additional 4 hours. Facility's walk-in cooler was in disrepair during time of inspection. Employee immediately voluntarily reheated chicken for final cook in deep fryer to temperatures of more than 165F and placed in hot holding. Discussed not preparing any food items that needed to be cooled or cold held until the walk-in cooler is repaired. CORRECTED. 2. At ~12:30pm, observed 2 large plastic bus pans each containing ~30 lbs of cooked lo mein at temperatures of 58F throughout in one bus pan and 60F throughout in the other bus pan. Both bus pans of lo mein not held under active refrigeration as facility's walk-in cooler was in disrepair and noodles had just been cooked and cooled ~30 minutes prior to sanitarian's arrival using running cold water and ice to cool. Staff voluntarily added more ice to bus pans of lo mein to rapidly chill noodles to 45F or less within the approved cooling schedule and placed into 2 sliding glass door refrigeration unit on other side of facility. 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

At ~12:20pm, observed ~35 lbs of raw chicken marinated in water and cornstarch for General Tso chicken at temperature range of 53F on top and 48F on the bottom in a large plastic bus pan, which is approximately 6 inches tall, ~12 inches wide, and ~24 inches long, and another bus pan of the same size with raw marinated General Tso chicken with temperatures of 52F on the inside and 43F on the outside. Employee stated chicken was prepared in the morning and kept in glass door refrigeration unit as facility's walk-in cooler was in disrepair. In sanitarian's professional opinion, raw chicken was out of cold holding and at room temperature for extended unknown period of time during preparation and as facility was short of refrigeration units and space. Employee voluntarily discarded both bus pans of chicken. 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

Facility's walk-in cooler in disrepair with ambient air temperature of 72F inside. No potentially hazardous foods observed inside walk-in during inspection and sanitarian spoke on phone with official HVAC repair company which stated they would be arriving to repair the walk-in shortly. Discussed severely reducing amount of potentially hazardous food (PHF/TCS) prepared during time without walk-in cooler.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

### Code Requirements

Non food contact surfaces of equipment not clean

### Inspector Findings

Dirty surfaces on bottom shelf of 2 door commercial freezer. Time table of correction (TTOC) given for 12/15/17

## IMPROPER SANITARY FACILITIES AND CONTROLS.

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

Paper towels lacking at hand washing station on Mulan (Japanese cuisine) side of the facility during time of reinspection.

### Additional Information Collected During Inspection

### Comments

Reinspection conducted to follow up on violations observed during previous inspection. Item 11D, dirty fan covers on condenser unit of walk-in cooler, corrected from previous inspection. No other items evaluated during time of reinspection.

END of REPORT

[Submit# 344315] MULAN SUPER CHINA (ID 786600) Inspection# 1002221028