

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: MUSTANG SALLY'S ALL AMERICAN BAR & GRILL (ID: 909175)
Facility Name: MUSTANG SALLY'S
Facility Code: 01264-01 Facility Email: None
Facility Address: 70 OLD ITHACA ROAD HORSEHEADS, NY 14845

To the Attention of:
JASON SPRENG SPRENG ENTERPRISES, LLC
DBA - MUSTANG SALLY'S 70 OLD ITHACA RD.
HORSEHEADS , NY 14845- Owner/Operator Email: jason.spreng@yahoo.com

Inspection
Date: FEB 22, 2017 02:43 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Don
(email:)

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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

1) At ~2:20pm, observed 2 pork roasts (~10 lbs each) sitting unattended in metal pan on prep counter next to hand wash sink at temperature of 48dF on the inside and 52dF on the outside. No patrons in facility during time of inspection. Interview with cook indicated that roasts had been prepped and seasoned approximately 5 minutes prior and would be going into smoker in next 1.5 hours. Cook relocated roasts back into cold holding. CORRECTED. 2) At ~ 2:30pm, observed the following time and temperature control for safety (TCS/PHF) foods in 1/6th inserts in top of make unit across from grill line-third full insert of diced tomatoes, ~ one tomatoes sliced, 1 slice of American cheese, 4 slices of swiss cheese, and half full insert of shredded cheddar at temperature of 62dF. Interview indicated that make unit does not work and items were placed in unit ~4 hours prior. Cook stated that items are placed into unit in small portions and at shift changes, items leftover are discarded and new is stocked. Other food items (sliced onions, mushrooms, celery, peppers, etc) in top of make unit not time and temperature control for safety (TCS/PHF) foods. CCHD to discuss option of wavier for tomatoes and cheese. Cook voluntarily discarded items. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed single service items (to-go containers and other paper goods) stored on floor in storage room in upstairs loft closet. Time table of correction (TTOC) 3/8/17.

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

Observed hand wash sink next to 3 bay sink leaking onto floor. Interview with cook indicated that when equipment was recently moved to be cleaned under, the pipe to sink was broken and someone was coming tomorrow to fix. Cook using 3 bay sink to wash hands in kitchen. 2) Observed hand wash sink next to soda dispensing machine leaking onto floor from indirect drain. Observed several lines being run into indirect drain and pan had been placed under plumbing to collect water. TTOC 3/1/17

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

No paper towels available to hand washing sink in kitchen next to 3 bay sink. Cook obtained a new roll during inspection. CORRECTED.

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

Observed dirty surfaces on ceiling of walk in cooler outside next to smoker. TTOC 3/8/17.

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 268727] MUSTANG SALLY'S ALL AMERICAN BAR & GRILL (ID 909175) Inspection#

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