

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

Institutional Food Service Inspection -- Summary Report

Operation: NOTRE DAME HIGH SCHOOL CAFETERIA (ID: 265512)
Facility Name: NOTRE DAME HIGH SCHOOL
Facility Code: 00225-09 Facility Email: Not Sent
Facility Address: 1400 MAPLE AVENUE ELMIRA, NY 14904

To the Attention of:
THERESA TOBEY NOTRE DAME HIGH SCHOOL
ATTN: BUSINESS OFFICE (T. Mustico) 1400 MAPLE AVE.
ELMIRA , NY 14904- Owner/Operator Email: cafemanager@notredamehighschool.com

Inspection
Date: JUN 07, 2017 11:14 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Theresa Tobey
(email:)

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

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). PUBLIC HEALTH HAZARD

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 15 individual commercially packaged cups of cream cheese sitting on tray above sneeze guard not being cold held at temperature of 67dF (room temperature 73dF). Interview with staff indicated that cream cheese had just been pulled out of refrigeration (less than 2 hours) and put on service line. Reviewed with staff that cream cheese is time and temperature control for safety (TCS/PHF) food and needs to be stored at 45dF or less. Staff relocated cream cheese onto ice. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

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

Observed ~20 individually foil wrapped cheese steak sandwiches with cooked peppers and onions on buns in steam table at temperature of 87dF. Observed ~1/2lb of cooked shredded steak, peppers and onions in metal pan at temperature of 98-112dF. Interview with staff indicated that steak mixture is cooked to 165dF on grill. Staff were prepping cheese steak sandwiches by placing sliced cheese (45dF) on a bun (room temperature) and adding steak mixture from pan. Sandwiches are then wrapped in foil then put into oven. Both steak mixture in metal pan on prep counter and individually wrapped steak sandwiches in steam table had been out less than 2 hours. Staff reheated cheese steak sandwiches that were being prepped to 165dF in oven. Wrapped sandwiches on service line were removed and placed into oven to reheat to 165dF. Discussed that cooked cheese steak sandwiches are to be kept 140dF during prep and storage. 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 plastic single service use utensils laying down in storage bins at beginning and end service counter for students to grab. Utensils not all stored going the same direction- direct contact could be made with head of utensils when grabbing handle of other utensils. Discussed with staff storing utensils all are one direction to protect from contamination.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed dirty surfaces on probe thermometers. Time table of correction 6/14/17.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometers. Observed sanitizer (Quaternary Ammonia) at level of 150ppm in wiping cloth bucket. Observed staff washing hands and wearing gloves during food prep and service.

END of REPORT

[Submit# 291409] NOTRE DAME HIGH SCHOOL CAFETERIA (ID 265512) Inspection# 1001985127