

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: OLD COUNTRY BUFFET #237 (ID: 265521)
Facility Name: OLD COUNTRY BUFFET #237
Facility Code: 00089-01 Facility Email: None
Facility Address: 821 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
JASON KEMP OCB RESTAURANT CO.
120 CHULA VISTA
HOLLYWOOD PARK , TX 78232- Owner/Operator Email: str0237@ovationbrands.com

Inspection
Date: JAN 13, 2017 12:58 PM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: Alberta atkinson
(email: str0237@oldcountrybuffet.com)

Summary
Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 9
Reinspection is required.

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 kept at or above 140oF during hot holding.

Inspector Findings

1. At 1:15pm, observed the fried chicken adequately labelled with a discard time at the hot holding station of the buffet. Fried chicken is on facility's hot holding waiver. Also observed the following items not on the hot holding waiver with an adequate discard time, popcorn shrimp (125F), rice (152F), pasta, and tomato sauce. Also observed the following items on the facility's hot holding waiver not adequately labelled with discard time, half pound of waffle fries (77-99F), ~20 2oz sticks of fried fish (118-150F), 6 4oz pork loins (103-134F - confusion as to these are a pork riblet replacement). Facility voluntarily discarded fried fish, waffle fries and pork loins. CORRECTED. 2. at 1:20 pm observed ~1.5 lbs of orange chicken found stored in metal insert in hot holding buffet line at temp of 122F on the top and 134F on the bottom. Orange chicken was stored above top rim of metal insert. Insert removed and the temp of the water in the hot holding steam unit was 170F. Interview indicated orange chicken placed on hot holding buffet within the last hour. Facility voluntarily reheated orange chicken to 165F - corrected. Note: none of the items on the hot holding buffet line have lids on them.

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Other potentially hazardous foods requiring cooking are not heated to 140oF or above.

Inspector Findings

At 1:35pm, observed ~1 gallon of cheese sauce in a deep third metal pan with lid in facility's steam table unit near cook line at temperature of 137F outside to 108F inside. Insert removed and water inside steam unit temped at 177F, numerical dial was set to 180F. All other items in steam unit temped above 140F (gravy at 158F, green beans at 165F). Interview with cook stated cheese sauce was removed from cold holding, cooked in steamer, and placed in hot holding steam unit at ~10am this morning. Interview with manager indicated that due to the thick nature of the cheese it is not uncommon for the cheese to be cooked below 140F when staff are hurried. Facility voluntarily discarded cheese sauce. 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 box of instant biscuit mix on floor in dry storage room used to hold open dry storage door.

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Thermometer lacking in alto-sham hot holding unit. Thermometer added during inspection. CORRECTED (Interview with cook stated unit is set to 200F, sanitarians thermocouple showed temp of 180F)

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

Some rust observed on metal shelving in walk-in freezer.

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

Observed dirty metal shelving in pantry cooler.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 2 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

1. Observed leak in piping under facility's sink directly across from cook line. Observed water pooling in area where tile is missing. 2. Observed strainer in condensate drain for walk-in freezer full of debris.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 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

1. Small amount of mold observed on ceiling of pantry cooler.
2. At sink directly across from cook line, observed area of floor containing floor drain and quarry tile removed from an area ~3ft by 2ft. Cement substrate observed. Observed water leaking from sink and pooling in this area.

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

- Light fixture lacking cover above prep area next to pantry cooler.

Additional Information Collected During Inspection

Comments

ttoc for all items 2-18-17. CCHD to discuss waiver issues. All cold held items on the buffet line temped at 45F or below. Copy of waiver not available on site - Manager made a copy to use.

END of REPORT

[Submit# 261374] OLD COUNTRY BUFFET #237 (ID 265521) Inspection# 1001932323