

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: 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

Re-Inspection  
Date: FEB 16, 2017 10:30 AM  
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)  
Responsible Person: emailed to operator  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 10

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

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8A WAS FOUND IN VIOLATION 2 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

1. observed 5 gallon bucket of fry oil stored on floor, holding open door to dry storage area. 2. ice scoop observed stored in ice of large ice machine - manager relocated scoop to clean and sanitized surface on table next to ice machine - corrected.

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

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

- observed ice bucket stored on floor near bain-marie unit. Manager wash, rinsed, and sanitized bucket and hung on rack - corrected.

**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

- no thermometer observed in hot holding alto sham. Food service worker placed a thermometer in alto sham during inspection - corrected.

## POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 2 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

1. observed rusty metal storage racks in walk-in freezer.
2. observed paint peeling off of metal shelf support (connected to wall) in pantry 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

- observed dirty surfaces on metal storage racks in dry storage area.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 3 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. ceiling tile in disrepair above prep table in prep area near dish machine.
2. Walls (near the floor) of two walk-ins (pantry cooler and walk-in near dish machine) in disrepair, holes observed.
3. areas on floor underneath equipment throughout kitchen - dirty surfaces

### Additional Information Collected During Inspection

### Comments

Re-inspection conducted to check on use of hot holding waiver and to investigate a recent complaint. Observed the new waiver posted in the front dining area on alto-sham door. Observed discard times marked on the card holder above the hot holding buffet units. Since facility not open yet and new items not placed on hot holding buffet, discard times observed were 8 and interview indicated these pertained to a discard time of 8 pm for last night. Their procedure is to change these times as new items begin to be placed onto the hot holding buffet lines this morning. No items observed on hot holding buffet line at start of re-inspection. Provided additional information to manager regarding the hot holding waiver. The following items were corrected from the previous inspection; 8a - did not observe biscuit mix stored on floor. 11d-observed metal shelving on pantry cooler - not dirty surfaces. 12c - no leak observed under sink across from cook line. 12c strain in drain of walk-in freezer - not dirty surfaces. 15a - no mold observed on ceiling of pantry cooler. 15a - tile floor repaired under sink across from cook line. 15b - light fixture in prep area across from pantry cool is shielded.

Observed technician working on dish machine - minor repair to conveyor, repair finalized while on site, both technician and manager do not expect any further issues with dish machine. Discussed reheat of cooked and cooled foods and cook of raw foods with cook at cook line. Observed cook using thermometer to verify cooking temps.

Discussed free food service training with manager.

END of REPORT

[Submit# 267704] OLD COUNTRY BUFFET #237 (ID 265521) Inspection#

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