

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: OLD COUNTRY BUFFET #237 (ID: 265521)
Facility Name: OLD COUNTRY BUFFET #237
Facility Code: 00089-01 Facility Email: str0237@ovationbrands.com
Facility Address: 821 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
JASON KEMP OCB RESTAURANT COMPANY, LLC
ATTN: PERMITS / LICENSES 120 CHULA VISTA
HOLLYWOOD PARK , TX 78232- Owner/Operator Email: jbippert@foodmps.com

Re-Inspection
Date: MAR 23, 2017 02:30 PM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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 1 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

At ~2:45pm, observed two 12"x9"x9" deep metal steam table inserts with metal lids, one containing ~1 gallon of cheese sauce (temperatures of 118F-121F from top to bottom on right side of insert and 109F throughout on left side) and the other containing ~1 gallon of dark brown gravy (temperatures of 118-121F throughout). Observed water inside unit at 160F and ~1" below all inserts. Other items in bane marie unit temped at 140F or above. Interview indicated soups, gravy, and cheese sauce were all placed into hot holding after cooking this morning. Discussed method for making gravy - mix the gravy mix with water (temp of ~220F) and then place into hot holding and method for cooking cheese sauce - cook in steamer or kettle and then place into hot holding. Operator believes that the water in the bane marie unit is to touch the bottom of the inserts, cook added water to unit until water was in contact with bottom of inserts (temped at 160 F) and dark gravy and cheese sauce were voluntarily discarded by operator - corrected. Discussed the use of temperature logs in order to verify bane marie unit is operating in a manner that will keep all phf foods at 140F or greater.

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 and rust on metal storage racks in dry storage area, ttoc 4-6-17.

Additional Information Collected During Inspection

Comments

Items 8A - observed bucket of fry oil stored on floor and ice scoop stored in ice of large ice machine, 8B - ice bucket stored on floor, 8E - no thermometer in alto sham, 10B - rusty metal storage racks in walk-in freezer and paint peeling off metal shelf support in pantry cooler, 15A - ceiling tile above prep sink area missing, walls of 2 walk-ins in disrepair, and dirty surfaces under equipment throughout kitchen corrected. Observed hold holding waiver being followed correctly with discard times written above all hot held items in buffet area.

END of REPORT

[Submit# 275026] OLD COUNTRY BUFFET #237 (ID 265521) Inspection# 1001952313