

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

Field Visit
Date: DEC 15, 2017 04:08 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Jeff Smith
(email:)

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

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

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

Field visit conducted in response to a complaint received about facility's use of its hot holding waiver. Upon arrival, sanitarian observed several food items at buffet with no discard times labelled above them. Sanitarian observed employee replacing food items at buffet. Manager stated they were in the middle of rotating food out to the dinner menu items and removed the discard times to make new ones after the buffet items had been replaced. Manager began to immediately put discard times on all items that had been recently put on the buffet line. Per manager, employees rotated all food items on buffet line between lunch and dinner period, erase the discard times all at once, and rewrite new discard times of each individual food item once all food items have been replaced. Manager stated he was not working at facility during time when CCHD provided education for facility's hot hold waiver. Sanitarian reiterated the importance of discarding food items on their hot hold waiver no later than 4 hours after the food has been placed on the buffet line and the importance of labelling the discard time above each food item. Discussed changing the discard times on the labels above each food item as soon as each item is replaced either by a new item or a fresh pan of the same item. Discussed CCHD's strict policy for violations of waivers and discussed scheduling educational training for employees to discuss importance of their hot holding waiver.

END of REPORT