

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: OLIVE GARDEN RESTAURANT #1452 (ID: 265452)  
Facility Name: OLIVE GARDEN RESTAURANT #1452  
Facility Code: 00387-01 Facility Email: ogusa1452@darden.com  
Facility Address: 3288 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:  
CATHERINE DANIELS N and D RESTAURANTS, LLC.  
ATTN: LICENSING (V.Nieves) PO BOX 695016  
ORLANDO , FL 32869-5016 Owner/Operator Email: vnieves@darden.com

Inspection  
Date: OCT 23, 2017 02:48 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Alex Hancharik  
(email: )

Summary  
Number of public health hazards found: 1  
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 # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

At ~2:00pm, sanitarians observed 2 ice bath cold holding unit with both containing several potentially hazardous foods (PHF/TCS), including in one unit ~1/2 lbs of blue cheese in a metal 1/9 insert at a temperature of 47F at the middle to 50 F at the top, ~1 lbs of parmesan/mozzarella cheese mix in a metal 1/9 insert at a temperature of 51F near the bottom to 60F at the top, ~1 lbs of cut tomatoes in oil in a metal 1/9 insert at a temperature of 44F in the middle to 52F at the top. The other ice bath unit contained ~1.5lbs of mozzarella, ~1.5 lbs of parmesan mixed with mozzarella, and ~1 lbs of caramelized garlic cloves in separate metal 1/3 inserts all with a temperature of 50-53F. Per manager, all items placed in ice bath units at ~11am. Manager voluntarily discarded all items stated above. All inserts lacking lids and were floating in ice water bath with minimal contact with ice due to the water levels being greater than amount of ice in baths. Ice bath units located across from cook line and directly next to hot holding station for sauces. Ambient air temperature was observed at 79F. Observed same style of ice bath unit in back prep area of kitchen where soups and sauces are cooled in larger ice baths. Metal 1/3 Inserts in ice bath unit located in back prep area contained previously cooked and cooled noodles and gnocchi at temperatures of 42-43F. With manager, discussed adjusting ratio of ice and water in baths to keep items from floating above ice water line. Discussed adding lids to metal inserts and discussed relocating ice bath units near cook line to cooler location away from the steam table. CORRECTED

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Inadequate levels of quaternary ammonia (less than 150ppm) sanitizing solution observed in sanitizing bay of bar area's three bay sink. Manager adjusted temperature and sanitizer settings on sanitizer dispenser. Sanitizing solution after setting adjustments contained adequate levels of quaternary ammonia at 400ppm. CORRECTED

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 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 frozen condensate waste water on pipes of condenser unit and on several sealed packages of food items, including a box of shrimp and 4 bags of prepackaged meatballs, in facility's walk-in freezer. No contamination of food observed. Manager stated a work order had been placed for repair of condenser earlier that day. Discussed removing and discarding packaging while transferring food items to clean container. Discussed relocating all food items from under condenser unit and placing sheet trays on top shelves under condenser unit to prevent further contamination of food items until condenser issue is fixed. 2. Facility's soda gun holsters at bar area lacking waste water collectors and drain lines. Time table of correction (TTOC) for both items given for 11/6/17.

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### Additional Information Collected During Inspection

### Comments

Observed proper labeling of 4 hour discard times for sliced tomatoes as agreed upon in facility's cold holding waiver. Observed several workers preparing PHF/TCS items in manageable quantities and times. Observed proper cooling of sauce using large ice baths. Discussed use of flour on employee's hands and only for employee's hands to help make putting on gloves easy as facility was instructed to cease using gloves with powder inside.

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END of REPORT

[Submit# 335634] OLIVE GARDEN RESTAURANT #1452 (ID 265452) Inspection#

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