

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: ON-A-ROLL SANDWICH SHOP (ID: 265335)
Facility Name: ON-A-ROLL SANDWICH SHOP
Facility Code: 00480-01 Facility Email: None
Facility Address: 6 HANOVER SQUARE HORSEHEADS, NY 14845

To the Attention of:
RANDY HEPFNER RANDY & MARGARET HEPFNER
ON-A-ROLL SANDWICH SHOP 6 HANOVER SQUARE
HORSEHEADS , NY 14845- Owner/Operator Email: onarolla@aol.com

Inspection
Date: MAR 07, 2017 02:39 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Cody Reed
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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 2:20pm, observed ~1.5lbs of cooked marinated chicken in a 1/3rd metal insert with lid in steam table hot holding unit. Chicken on top (not in liquid) temped at 120dF, chicken toward bottom in liquid temped at 158dF. Discussed options of stirring chicken every 30 minutes, adding more liquid, hot holding smaller quantities or hot holding chicken at shallow depth in multiple inserts. Staff voluntarily discarded. CORRECTED.

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

ITEM # 10B WAS FOUND IN VIOLATION 3 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 dirty fan covers in walk-in cooler. 2). Observed a broken handle duct taped together. Tape wrapped around handle on lid of make unit closest to front door. 3) Observed dirty surfaces on shelving unit that spices are stored above 3 bay sink. Time table of correction (TTOC) for all items 3/21/17.

Additional Information Collected During Inspection

Comments

Observed facility's digital thermometer. Observed staff dicing chicken to be marinated- chicken was prepped in quantity that could be handled in timely manner that chicken stay 45dF or less. Discussed cooling process for soups with staff- at shallow depth without lids in walk-in cooler. Discussed hand washing, glove use and ill food worker policy.

END of REPORT

[Submit# 271723] ON-A-ROLL SANDWICH SHOP (ID 265335) Inspection# 1001947509