

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: O'RYANS SPORTS BAR (ID: 438555)  
Facility Name: O'RYANS SPORTS BAR  
Facility Code: 00642-01 Facility Email: None  
Facility Address: 159 PRESCOTT AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:  
WILLIAM SEYMOUR III  
216 CHAPMAN PL.  
ELMIRA , NY 14901- Owner/Operator Email: bhseymour21@gmail.com

Inspection  
Date: JUN 01, 2017 03:08 PM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Lauren Finnell  
(email: )

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 6

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

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Two probe thermometers observed at facility on prep table across from fryers. Both thermometers were not reading the correct temperature. One was reading approximately 23F and the other was approx. 27F in ice and water mixture. Sanitarian's thermocouple indicated a temperature of 32-33F. Sanitarian corrected probe thermometers at time of inspection. Recommended obtaining digital probe thermometer to bartender, since no calibration is required.

**FOOD NOT PROTECTED IN GENERAL**

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

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Bar wares stored directly on top of paper towels on metal wire storage rack at bar. Clean wares are to be stored on clean and non-absorbent surfaces, such as directly on metal storage rack.

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

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed sealed package of raw chicken filets thawing at room temperature in sink. Chicken still frozen. Worker was advised to thaw in refrigerator or under cold running water (less than 70F). Worker relocated chicken to metal pan in sink and continued thawing under cold running water.

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

ITEM # 10B WAS FOUND IN VIOLATION 1 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

Handle to 2-door sliding door refrigerator is bare wood. Handle to be smooth and easily cleanable and non-absorbent. Wood may be painted or sealed or replaced.

**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

Interior shelving inside refrigeration units not clean.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

ITEM # 12D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Womens' toilet room door is not self-closing. Mechanism no longer attached to door.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Some areas of cove molding have come off of wall in kitchen.

Additional Information Collected During Inspection

Comments

Discussed excluding ill food workers and prevention of barehand contact with drink garnishes with bartender. A timetable for correction for above items which were not corrected during the inspection, issued for 7/1/2017. A reinspection will be conducted on or after this date to verify correction.

END of REPORT