

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: OUTBACK STEAKHOUSE #3359 (ID: 265627)  
Facility Name: OUTBACK STEAKHOUSE #3359  
Facility Code: 00357-01 Facility Email: obs3359@outback.com  
Facility Address: 200 COLONIAL DRIVE HORSEHEADS, NY 14845

To the Attention of:  
JOSEPH KADOW OUTBACK STEAKHOUSE OF FLORIDA, LLC  
ATTN: LICENSES & PERMITS 2202 N. WESTSHORE BLVD, 5th FL  
TAMPA, FL 33607- Owner/Operator Email: licensespermits@outback.com

Inspection

Date: MAY 16, 2017 11:29 AM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Tom Blaser  
(email: )

Summary

Number of public health hazards found: 2  
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A 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 below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At ~10:45am, observed unopened prepackaged sliced provolone cheese in plastic insert with no lid in top section of sandwich make unit across from cook line at temperature of 50F. Other items in make unit such as sliced tomatoes temped at 42F and shredded cheese temped at 40F. Interview indicated cheese had been taken from walk-in cooler and placed in sandwich make unit at ~10am. Time stamp on insert indicated cheese was to be discarded 15 days after opening. Manager stated facility's waiver was not being utilized on provolone cheese, therefore the cheese is to be kept at 45F or less. Discussed that facility can use temperature as a control and cold hold items at 45F or below or can use time as a control (facility's waiver), but cannot use both on one item as a backup. Manager voluntarily relocated cheese to bottom section of sandwich make unit to rapidly chill. Discussed keeping cheese at level lower of insert to allow more contact with cold air under insert and discussed utilizing lids for the make unit to help keep food items insulated. CORRECTED

**ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed ~12 whole baked potatoes stored in walk-in cooler in covered deep plastic third pan with temperatures of 41-44F. Observed temperatures of food on same shelf (large pot of au jus at 37F throughout) and shelf above (chicken for quesadillas at 38F and deep plastic hotel pan containing whole baked potatoes at 38F). Ambient air temperature found to be 38F using sanitarian's thermocouple. Time stamp, labeled 10:34pm 5/15/17, on pan and interview with employee indicated leftover baked potatoes from previous night had been placed in pan in walk-in cooler to cool over night. Sanitarian's professional opinion suggests potatoes found in third pan had not met approved cooling schedule of 120F to 70F within 2 hours and 70F to 45F in an additional 4 hours. Manager stated potatoes are usually spaced out on sheet pan and cooled without a lid in the walk-in cooler. Suggested cutting potatoes in half prior to placing on sheet pan. Manager stated leftover potatoes are used for potato soup or donated. Manager voluntarily discarded third pan of potatoes. CORRECTED

## 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 surface on bottom shelf of soda dispensing station.

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Additional Information Collected During Inspection

Comments

Discussed use of facility's waiver for all potentially hazardous foods (PHF/TCS). Facility may utilize statewide waiver on all potentially hazardous food (PHF/TCS) items. Sanitarians discussed with manager that the waiver is meant to use time instead of temperature as a public health control, but it is not meant to be used as a backup for if food is found out of temperature. Per conditions of waiver, food items are to be labeled with discard time, which is not to exceed 4 hours after removal from refrigeration or cooking. Discussed water level of Thermastore units for storage of in-use utensils. Discussed proper cooling methods, such as using ice water baths, cooling items on speed racks and cooling items in uncovered containers at depths no more than 4 inches deep. Observed proper glove use when cutting chicken used for quesadillas. Also discussed illness policy for employees with manager.

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END of REPORT

[Submit# 286618] OUTBACK STEAKHOUSE #3359 (ID 265627) Inspection# 1001967830