

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: 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

Re-Inspection
Date: JUL 25, 2017 03:36 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Isaiah Fullwood
(email:)

Summary
Number of public health hazards found: 1
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.

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 ~2:25pm, observed 5 tomatoes, sliced for burger toppings with temperatures of 39F at the bottom to 60F on top, in metal sixth pan insert, with no lid, located towards the front of an ice water bath across from the grill line. Per employee, whole tomatoes were cut at 12pm. Facility stores whole tomatoes in walk-in cooler to keep tomatoes pre-chilled below 45F. Employee stated temperatures foods, including cut tomatoes, are taken periodically throughout the day such as before and after lunch rush. No temperatures were taken since the tomatoes were cut. The metal sixth pan of sliced tomatoes was floating partially out of the ice bath. Per employee, lids are kept on pans and ice packs placed on top during slow periods of the day to keep pans from floating out of the ice bath and help keep time/temperature control for safety (TCS) foods at 45F or below. Temperatures of cooked onions and cooked peppers in separate ninth pans without lids, located further away from the grill at the rear of the ice bath with ice water bath completely surrounding pans, were found to be 41F and 42F respectively. Employee voluntarily discarded tomatoes. Discussed storing smaller amount of tomatoes in pan during slower times and keeping lids with ice packs on pans when tomatoes are not being used to keep pan in ice water bath.
CORRECTED

Additional Information Collected During Inspection

Comments

Reinspection conducted to follow up on previously sited items from 5/16/17 inspection. No other items evaluated during time of inspection. Facility has statewide waiver that allows holding all time/temperature control for safety (TCS) food items at room temperature for no more than 4 hours, however, facility does not utilize waiver as they have enough equipment to hot and cold hold all TCS food items within required temperature range. Discussed proper method for cooling food, such as baked potato soup, such as separating into smaller portions, using ice bath, replacing ice as it melts, stirring periodically, and cooling without a lid. Discussed approved cooling schedule requirements of cooling from 120F to 70F within 2 hours and from 70F to 45F in an additional 4 hours. Item 11D from previous inspection, dirty surface on bottom shelf of soda dispensing station, corrected.

END of REPORT