

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: P.D.R.'s CATERING (ID: 265516)
Facility Name: P.D.R.'s CATERING
Facility Code: 00256-05 Facility Email: None
Facility Address: 107 OLD ITHACA ROAD HORSEHEADS, NY 14845

To the Attention of:
PENNY KINSMAN
89 OLD ITHACA RD
HORSEHEADS , NY 14845- Owner/Operator Email: pdrscatering@yahoo.com

Re-Inspection
Date: JUL 07, 2017 04:00 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 7

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

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

All or parts of the violation item are IN violation.

Code Requirements

Home canned goods, or canned goods from unapproved processor found on premises

Inspector Findings

Observed a pint jar of home canned pickled green beans in bottom of make unit that was open. Observed a full quart jar (still sealed) of home canned peppers in walk-in cooler. Discussed with staff that home canned good items could not be used or stored in facility. Items were discarded. CORRECTED.

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

Observed the following time and temperature control for safety (TCS/PHF) foods at temperatures of 47-52dF in walk-in cooler: 3.5 gallons of milk, 3 sheet trays each containing 18 sausage patties, 1 hotel full size pan of previously cooked and cooled macaroni and cheese, 1 quart bag of pulled pork, ~11lb of raw marinated chicken, 1 full size pan of cooked and cooled macaroni, 3 cases (6x 32oz containers per case) of yogurt, 5 lb container of sour cream, 10 lb container of ricotta cheese, two 14lb whole deli hams, 3 lbs of shrimp, 2 gallon bags of taco chicken, 3 lbs of bacon, 12lbs of raw chicken, 30lbs of marinated chicken thigh, ~22lbs of block cheddar cheese, ~1 lb of Swiss cheese, ~1lb of hot pepper jack cheese, 10 lb block of xtra sharp cheddar cheese, ~2.5lb of american cheese, ~2.5lb of provolone cheese, ~1/4lb of blue cheese, 6lbs of mozzarella cheese, 11lbs of roast beef deli meat, 5lbs of turkey deli meat, 10lbs of hard salami, 3lbs of sliced ham, and 1 package of hot dogs. Interview with operator on phone indicated that cooler temperature had been checked at 9am and temperature was 38dF. Staff present in facility during visit had not checked temperature of walk-in cooler and were unable to determine how long food had been out of temperature. Staff voluntarily discarded all above mentioned food. Discussed with staff that no tcs/phf items could be stored in walk-in cooler until able to maintain a temperature of 45dF or less. CORRECTED.

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 3:00pm, observed a 1/3rd pan half full with no lid in steam table holding baked beans at temperature of ~114dF. A second pan was in steam table that was empty at time of visit. Pans did not fill all spaces in steam table allowing heat and steam to be released. Discussed requirement to hot hold all items at 140dF and that filling gaps in steam table unit would trap in heat as well as adding a lid to dishes. Staff stated beans were from lunch special and voluntarily discarded. CORRECTED.

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

ITEM # 10B WAS FOUND IN VIOLATION 5 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 cardboard lining bottom of shelves throughout kitchen. Discussed the requirement for surfaces to be cleanable. Time table of correction. 2) Observed broken door gasket on left side door of bottom of cold holding make unit and on chest freezers on left side in middle of storage room. Gasket missing from chest freezer along wall in storage room. 3) Observed exposed insulation board on interior surface of chest freezer along wall and chest freezer on left side in center of storage room. 4) Observed a thick layer of ice built up in first stand up freezer (top of door not sealing correctly) and in chest freezer along wall in storage room. 5) Observed water leaking from ceiling seam of walk-in cooler. A heavy rain storm had recently occurred and water could be seen on top roof of walk-in cooler on the outside.

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

Observed dirty surfaces on ceiling around condenser unit in walk-in cooler.

ITEM # 15C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

Inspector Findings

Observed animal crate and water-food dishes in back room of facility. Live animals are not be in kitchen of facility.

Additional Information Collected During Inspection

Comments

A time table of correction for all items listed above of 7/24/17.

END of REPORT