

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: THE PEPPER POT CAFE (ID: 962582)
Facility Name: PEPPER POT CAFE, The
Facility Code: 01110-01 Facility Email: None
Facility Address: 311 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:
TAMI MARRONE PEPPERPOT CAFE LLC
311 COLLEGE AVE
ELMIRA , NY 14901- Owner/Operator Email: tamirae74@yahoo.com

Inspection
Date: AUG 15, 2017 01:30 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Tami Marone, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

In basement, wastewater line at indirect drain near ice machine is leaking into plastic basin, water found on floor(no impact to food items or other equipment).

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Used water glasses found improperly stored in basin of kitchen hand wash sink- sink not available for employee hand washing- Corrected

Additional Information Collected During Inspection

Comments

Employees were observed properly using plastic gloves and utensils during inspection. Per Kitchen staff, sandwich unit used for salad prep is not presently in service. Operator has access to adjacent refrigerated equipment, maintenance man made repairs to sandwich unit in AM today. Kitchen staff will monitor interior temperature for 24 hrs. to make sure that unit is functioning at less than 45 degrees F before storing cold potentially hazardous (TCS) food in unit. Checked steam table temperatures- all hot PHF's were maintained at greater than 140 degrees F. Cook has digital thermometer available for checking hot PHF's. A Time Table Of Compliance Date of August 29, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance.

END of REPORT

[Submit# 317091] THE PEPPER POT CAFE (ID 962582) Inspection# 1002159290