

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: PIONEER SPORTS BAR & GRILL (ID: 372480)
Facility Name: PIONEER SPORTS BAR & GRILL
Facility Code: 00611-01 Facility Email: None
Facility Address: 208 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
JOE MAIO PIONEER SPORTS BAR & GRILL, INC.
ATTN: JOE MAIO 208 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: jmaio@stny.rr.com

Inspection
Date: NOV 17, 2017 11:42 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Joe Maio
(email:)

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

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

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

All or parts of the violation item are IN violation.

Code Requirements

Cooked or prepared foods are subject to cross-contamination from raw foods.

Inspector Findings

Observed a commercially wrapped cooked roast beef used for ready to eat (RTE) sandwiches on solid shelf in walk-in cooler with a stacked tray of raw thawing fish filets stored so that fish was hanging off tray over top of roast beef roast. No contamination observed but discussed potential for contamination with operator. Operator relocated roast to a different shelf with other RTE food items. CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

1) Observed a half metal hotel pan with cooked macaroni and cheese (~1 lbs) sitting on top of stove top at temperature of 118-122dF. Interview with operator indicated that macaroni and cheese was cooked and pulled from oven ~ 30 mins prior and next step was to cool and reheat individual portions as needed for orders. Discussed the requirement to actively cool under commercial refrigeration so that cool schedule can be met (120dF-70dF in 2 hours and 70dF-45dF in an additional 4 hours). Operator relocated macaroni and cheese into the walk-in cooler. CORRECTED. 2) Observed ~ 1/2 gallon of liquid fish batter in plastic container sitting on prep counter at temperature of 54dF. Interview with operator indicated that fish batter is made with milk making batter time and temperature control for safety (TCS/PHF) food. Operator stated he had made batter ~ 30 minutes prior and planned to store batter in refrigerator in kitchen but had been pulled away from kitchen for a phone call. Batter is pulled from refrigeration to be used per order and placed immediately back into refrigeration. Discussed requirement to cold hold fish batter at 45dF or less. Operator relocated fish batter into refrigerator. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed dirty surfaces (moldy) on lid of container storing cheese in walk-in cooler. Operator relocated cheese and to wash, rinse and sanitizer container. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

No sanitizer (chlorine) test strips available. Time table of correction 12/1/17

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 floor and ceiling of walk-in cooler and on floor of walk-in freezer. Time table of correction 12/1/17

Additional Information Collected During Inspection

Comments

Observed facility's digital thermometer and back up probe thermometer. Observed mop sink hose disconnected. Discussed option of cold holding wavier for fish batter with operator.

END of REPORT

[Submit# 342261] PIONEER SPORTS BAR & GRILL (ID 372480) Inspection# 1002218476