

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: POPEYES (ID: 947726)
Facility Name: POPEYES
Facility Code: 01291-01 Facility Email: None
Facility Address: 830 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
SHAHID IMRAN BIG FLATS CHICKEN, LLC
ATTN: PERMITS/LICENSES 68 CULVER RD.
MONMOUTH JUNCTION, NJ 08852- Owner/Operator Email: shahid.imran@argrp.com

Inspection
Date: MAR 20, 2017 01:15 PM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: Imran Sheikh
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

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

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Frozen condensate waste water observed on 2 containers of commercially packaged frozen individual pies with ~20 pies in each in facility's walk-in freezer. Observed condensate on ceiling behind condenser unit. Manager voluntarily discarded containers and commercially packaged pies. Discussed placing trays on top shelf under condenser unit to catch condensate waste water as a temporary measure. 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 1:40pm, observed steam table containing plastic third deep inserts containing items on facility's hot holding waiver including 6 corn on the cobs, 2 cups of green beans, 1/2 cup cajun rice, 3 cups of beans, 3 cups of rice, 3 cups of mashed potatoes, and 3 cups of gravy all temped greater than 160F. Water in steam table temped at 176F. Discard time of 1:30 observed on lid of insert of beans and discard time of 12 observed on mac and cheese lid of insert with no mac and cheese in insert. These times had already elapsed at time of inspection. No other lids for inserts labelled with discard times. Times observed written on sides of insert per their company policy, but unable to read once in steam table. All items voluntarily discarded. At 1:50pm, observed 3 small containers (~4 oz each) of rice and beans, 2 small containers of mac and cheese, 4 small containers and 1 large container (~8 oz) of mashed potatoes in open air hot holding shelf. Temperatures of all items above 140F. No discard times observed on any of containers. Per manager, discard times should be written on containers. All items voluntarily discarded - CORRECTED - Note - waiver paperwork was not available on site.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Observed 3 scoops and 1 spatula in dipper well with excessive food debris on utensils and in dipper well. Manager increased flow of dipper well water supply to remove debris. CORRECTED

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

ITEM # 10B WAS FOUND IN VIOLATION 1 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

Frozen condensate waste water observed on 2 containers of commercially packaged frozen individual pies with ~20 pies in each in facility's walk-in freezer. Observed condensate on ceiling behind condenser unit. Manager voluntarily discarded containers and commercially packaged pies. Discussed placing trays on top shelf under condenser unit to catch condensate waste water as a temporary measure. Advised Manager to contact technician.

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

Observed full sanitizing bay of three bay sink containing water and quaternary ammonia sanitizing solution with inadequate levels (~0ppm) of sanitizing solution using facility's test strips. Employee changed out solution. CORRECTED

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed 3 wiping cloth buckets containing wiping clothes and quaternary ammonia sanitizing solution with inadequate levels (~0ppm) of sanitizing solution using facility's test strips. Employee changed out solution. CORRECTED

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 debris covering drain of facility's mop sink.

Additional Information Collected During Inspection

Comments

Discussed cooling procedures with operator. Discussed calling HVAC specialist to diagnose condensate issue with walk-in freezer. CCHD to discuss hot holding waiver with operator. Time table of correction (TTOC) for all non-corrected violations given for 2 weeks.

END of REPORT