

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: RED LOBSTER #0616 (ID: 874714)
Facility Name: RED LOBSTER #0616
Facility Code: 01215-01 Facility Email: None
Facility Address: 3328 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:
DANIEL RYNARD RED LOBSTER HOSPITALITY, LLC
ATTN: LICENSING PO BOX 6508
ORLANDO , FL 32802- Owner/Operator Email: cwarner@redlobster.com

Inspection
Date: APR 04, 2017 03:05 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email: mrfountain@redlobster.com)

Summary
Number of public health hazards found: 4
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 # 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

Observed frozen condensate waste liquid on an opened 40lb box of raw shrimp (no contamination of bags of shrimp observed), a closed box containing 6 cartons of pina collada mix, a closed box containing 6 cartons of raspberry mix, a closed box containing 6 cartons of margarita sour mix and 3 cartons of margarita sour mix sitting on top of closed box, and 2 (5lb) bags of fruit. All boxes and 2 bags of fruit were voluntarily discarded and 3 cartons of margarita sour mix were washed, rinsed, and sanitized. Employee placed trays on top shelf under condenser unit and on top of shrimp under condenser unit as temporary method to catch condensate until condenser issue has been solved. 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

At ~2:10pm, observed ~4 cups of shredded cheese, used to top biscuits, in a metal sixth hotel pan at a temperature of 55F on top layer and 40F on the bottom layer. Pan of cheese was found placed in a larger third hotel pan containing a mixture of ice and water to attempt to cold hold the cheese. The level of ice and water was observed in contact with only the bottom section of the sixth pan. Manager stated cheese had only been out for 15-20 minutes. Manager voluntarily placed pan of cheese back into refrigeration to rapidly chill. Discussed adding more ice and water to the larger pan at a level that would be in contact with the rest of the smaller pan of cheese. Discussed using a smaller quantities of cheese at the biscuit making station and to put cheese back into refrigeration when not in use. CORRECTED

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Observed 8 trays of shrimp with diced tomatoes and 7 trays of shrimp in butter sauce at temperature of 65-57dF sitting on back prep counter. Per interview with staff, shrimp came from walk-in cooler which temped at 42dF. Staff had prepped shrimp trays and then had moved onto prepping other items (fish temped at 46dF, lobster salad temped at 42dF). Discussed working in smaller quantities. Staff indicated that shrimp had been out of cold holding ~7 minutes prior and were relocated back into walk-in cooler. 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

Observed ~ 1/2 lb of mashed potatoes at temperature of 120dF and ~1/2 lb of cooked rice at temperature of 129dF in steam table across from grill. Both items were in metal pans with lids. Water temperature in steam unit 153dF but at a shallow level. Interview with cook indicated that both items were heated in microwave and placed into table ~30minutes prior. Temperature dial setting on steam table turned up and discussed requirement to reheat potatoes and rice to 165dF prior to hot holding at 140dF. Observed rice at temperature of 172dF in steam table when checked at end of inspection. CORRECTED.

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 a dirty ice cream scoop stored in an empty dipper well. Staff turned on dipper well and wash-rinse-sanitized ice cream scoop. 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

Observed an utensil with handle that has been melted creating surfaces that is not easily cleaned. Staff discarded utensil. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

Wiping cloth bucket in salad prep area at sanitizer (chlorine) level of 10 ppm per facility test strips. Facility made up a new solution- obtained 200 ppm. CORRECTED

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed extremely dirty surfaces on digital thermometer on shelving above prep table. Interview with staff indicated that thermometers are suppose to be wash-rinse-sanitized after each use per facility policy. Thermometer wash-rinsed-sanitized. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 2 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

1) Observed frozen liquid condensate waste coming from condenser in walk-in freezer. TTOC 4/11/17. 2) Observed leaking faucets at prep sink and 3 bay sink at bar. TTOC 4/11/17

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

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Observed employee restroom door open. Observed self closing hinge removed from door. Discussed requirement for restroom doors to be self closing. TTOC 4/11/17.

Additional Information Collected During Inspection

Comments

Observed employee washing hands upon entering kitchen from break. Observed employee using tongs to place lemon wedge on a drink glass for patron.

END of REPORT

[Submit# 277702] RED LOBSTER #0616 (ID 874714) Inspection# 1001955513