

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: RED LOBSTER #0616 (ID: 874714)
Facility Name: RED LOBSTER #0616
Facility Code: 01215-01 Facility Email: nrivera@redlobster.com
Facility Address: 3328 CHAMBERS ROAD HORSEHEADS, NY 14845

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

Re-Inspection
Date: JUL 24, 2017 02:58 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Miquelle Fountain
(email:)

Summary
Number of public health hazards found: 1
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

At ~2:25pm, observed ~3 lbs of breaded flounder on a large sheet tray on a speed rack in the walk-in cooler with temperatures of 64F-65F. Per prep worker, flounder was removed of a bin in the walk-in cooler ~30 minutes prior and were prepped within 6-7 minutes and returned to cooler. Fish in the bin where flounder had been removed from in the walk-in cooler were found at 43F and other items prepared that day, such as shrimp scampi dishes that were located on the same speed rack as the breaded flounder, were found at 41-42F. Prep worker stated he prepared flounder at prep station behind grill and fryer area. Ambient air temperature of prep area was found to be 77F. Manager stated the air conditioning unit is not functioning properly, causing poor air circulation, and a work order has already been placed to have issued fixed. Manager also stated facility has new policy that instructs the prep worker to assist the cook on the grill line if it becomes necessary. Manager stated it is possible that the prep worker had to leave the prep area and the flounder unattended during the lunch rush to help the cook. Discussed putting time/temperature control for safety (TCS) food into active cold holding when leaving prep area. Discussed working with TCS foods in smaller amounts and in time periods of no more than 15-20 minutes during food prep to prevent food from reaching temperatures above 45F. Discussed using prep station located away from grill and fryer area where ambient air temperature is much higher. 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 dirty ice cream scoop stored in an empty dipper well. Staff turned on dipper well. Discussed wash, rinsing, and sanitizing ice cream scoop and that the dipper well water source must be constantly flowing to remove food debris at all times when storing in-use utensils in the well. Discussed alternative methods for storing in-use utensils. CORRECTED

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

Observed leaking faucets at prep sink and 3-bay sink of bar. Manager submitted invoice stating issued had be fixed prior to reinspection. Time table of correction (TTOC) extension given for 8/8/17. Manager to contact CCHD if more time needed.

Additional Information Collected During Inspection

Comments

Reinspection conducted to follow up on previous sited items from 4/4/17 inspection. No other items evaluated during time of inspection. Observed adequate levels of chlorine (100ppm), using facility's test strips, in bleach sanitizing solution mixture in wiping cloth bucket. No evidence of condensate waste water issue in walk-in freezer. Observed employee working with small portions of shredded cheese used for making biscuits. Manager stated employees making biscuits portion out enough shredded cheese for each batch in the walk-in cooler. Temperatures of hot held mashed potatoes and rice were found to be 159F and 160F respectively.

END of REPORT

[Submit# 308180] RED LOBSTER #0616 (ID 874714) Inspection# 1002134195