

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: nriviera@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: mrfountain@redlobster.com

Re-Inspection
Date: OCT 06, 2017 10:02 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Miquelle Fountain, GM (GM had to leave during re-inspection)
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 1
Reinspection is required.

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

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

Checked dish machine during re-inspection- Final rinse temperature reading 128 degrees F (Wash temperature- 178 deg. F). Dish machine was observed leaking on floor under machine while running cycle. Discussed with GM who stated that they received input from ECO-LAB that dish machine is scheduled to be replaced with new dish machine on October 18, 2017 (GM provided message from ECO LAB on personal I-Phone during re-inspection). Facility will continue to use dish machine for routine washing and rinsing of dish ware and will continue to utilize 3-bay rear kitchen sink for sanitizing dish ware that has been run-through dish machine (Quaternary Ammonia sanitizer test kit available- +200 PPM for proper sanitization). Will recheck new dish machine after 10-18-17.

Additional Information Collected During Inspection

Comments

A Time Table Of Compliance Date of October 18, 2017 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance. Regarding previous violations listed on inspection report of July 24, 2017- food staff were observed doing prep of potentially hazardous (TCS) foods during re-inspection. Staff were directed to work quickly while prepping PHF's and to store cold potentially hazardous foods in refrigerated equipment at less than 45 deg. F until foods are ready for cooking and serving. Facility sink which was leaking at bar sink has been corrected (Blue Item # 12 C)- rear prep sink appears to be acceptable at this time.

END of REPORT