

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: RODEWAY INN - Continental Breakfast (ID: 471508)
Facility Name: RODEWAY INN MARSHALL MANOR
Facility Code: 07-4223 Facility Email: nicholsonjk@yahoo.com
Facility Address: 3527 WATKINS ROAD HORSEHEADS, NY 14845

To the Attention of:
LI SHEN MIRACLE INN, LLC
RODEWAY INN MARSHALL MANOR 3527 WATKINS RD.
HORSEHEADS , NY 14845- Owner/Operator Email: fingerlake888@aol.com

Inspection

Date: OCT 25, 2017 08:22 AM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Wendy Shen
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

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 8:22 am, sanitarian observed ~12 packages of single serve cream cheese in a small wicker basket on breakfast service counter with temperatures ranging from 60-62 F. Per operator, cream cheese was removed from refrigeration at 7:00 this morning and placed on counter. Operator voluntarily rapidly re-chilled product to 45 F. Also at 8:22 sanitarian observed white ceramic pitcher filled with one half gallon of milk at a temperature of 50 F. Pitcher was also placed out for service at 7:00 in the morning. Food worker voluntarily placed milk in refrigeration to rapidly re-chill. CORRECTED. Discussed several cold holding solutions such as, providing a waiver using time as temperature control, using an ice bath to keep items cold, or using a table top refrigerator to keep these items 45F or less.

Additional Information Collected During Inspection

Comments

Discussed ill worker policy. Observed tongs to prevent barehand contact of pastry for customers.

END of REPORT