

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: ROUNDIN THIRD REGALE (ID: 897689)  
Facility Name: ROUNDIN THIRD REGALE  
Facility Code: 01248-01 Facility Email: jbenett1212@yahoo.com  
Facility Address: 2447 CORNING ROAD ELMIRA, NY 14903

To the Attention of:  
JOSHUA BENNETT ROUNDIN' THIRD REGALE, INC  
2447 CORNING RD.  
ELMIRA , NY 14903- Owner/Operator Email: r3regale1@yahoo.com

Inspection  
Date: MAR 30, 2017 11:47 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Josh Bennett  
(email: )

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 10

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

**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

Observed cooked and cooled chicken breasts in foil pan in top of make unit which was being cold held with an ice bath at temperature of 53-51dF for top 5 pieces and 43-41dF in bottom pieces. Operator indicated that cold holding unit is broken and a part has been ordered. Facility is keeping an ice bath in unit to cold hold items. 5 top chicken pieces were out of temperature for an undetermined amount of time and operator voluntarily discarded. 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 ice scoop being stored in ice machine so that handle was in direct contact with ice. Operator put on gloves to remove. Discussed storage options for scoop. CORRECTED.

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

No thermometer observed in glass door small refrigerator in kitchen that holds individual cups of condiments. Observed 3 individual cups of sour cream (time and temperature control for safety (TCS/PHF) food) in small refrigerator in kitchen at temperature of 46dF. Operator voluntarily discarded sour cream. TTOC 4/13/17

ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed a full hotel pan (foil) with frozen deli roast beef being thawed at room temperature on drain board next to rear 3 bay sink. Discussed thawing options with operator. Operator relocated roast beef back into cold holding. CORRECTED.

**POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.**

ITEM # 9D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Dressing rooms dirty, not provided, improperly located

Inspector Findings

Observed a pair of shoes on drain board of rear 3 bay sink next to thawing deli roast beef. Operator relocated shoes during inspection. CORRECTED.

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

ITEM # 10B WAS FOUND IN VIOLATION 4 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

1) Observed cardboard being used to line shelving unit next to grill. Discussed requirement for surfaces to be smooth and easily cleanable. 2) Cold holding make unit across from grill not operational. Facility is using ice bath to cold hold time and temperature control for safety (TCS/PHF) foods in unit. Operator stated a part has been ordered for unit. Time table of correction (TTOC) 4/3/17. 3) Walk-in cooler not able to maintain temperature of 45dF or less during inspection. Operator has placed a call to have unit serviced. Operator to not store time and temperature control for safety (TCS/PHF) foods in unit until able to maintain temperature of 45dF or less. TTOC 4/3/17. 4) Observed dirty fan covers inside of beer cooler at bar. TTOC 4/13/17

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

Employee restroom in back of kitchen and mens restroom in hallway outside of kitchen not self-closing. TTOC 4/13/17.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed dirty surfaces on ceiling and wall in beer cooler at bar. TTOC 4/13/17.

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Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Upon start of inspection, operator indicate that he had discovered walk-in cooler not maintaining temperature when enter facility this morning. Sanitarian assisted Operator in identifying time and temperature control for safety (TCS/PHF) foods that needed to be discarded (rice, raw shell eggs, pastas, meatballs, cooled-leftover food items). Reviewed cold holding temperature of 45dF or less and hot holding temperature of 140dF with operator.

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END of REPORT

[Submit# 276835] ROUNDIN THIRD REGALE (ID 897689) Inspection# 1001954446