

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

Field Visit
Date: MAR 31, 2017 02:48 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(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 # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed cooked and cooled chicken breasts in plastic insert in top of make unit which was being cold held with an ice bath at temperature of 80-71dF for top 4 pieces, 54-47dF for next 4 pieces and 43-41dF in bottom pieces. Interview with staff indicated that top 4 chicken pieces had been cooked ~30 minutes prior and were being cooled. The lower chicken had been previously cooked and cooled. Staff relocated to another functional cold holding unit to finish cooling. The next 4 pieces of chicken were relocated to bottom of cold holding unit to rapidly chill. CORRECTED.

Additional Information Collected During Inspection

Comments

Field visit to check on walk-in cooler and cold holding make unit across from grill. Observed breaded raw chicken at temperature of 52dF that had been prepped ~30 minutes prior per interview with staff and deli roast beef at temperature of 46dF in walk in cooler. Operator stated both chicken and deli roast beef were for an event tonight and would be cooked within an hour. Also observed leftovers from previous day still in walk-in cooler that had not been discarded. Discussed not storing any time and temperature control for safety (TCS/PHF) food in walk-in cooler. Chicken and roast beef were relocated to walk-in freezer. Leftover items to be discarded. No other items were evaluated during visit.

END of REPORT

[Submit# 276842] ROUNDIN THIRD REGALE (ID 897689) Inspection# 1001954456