

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 SPORTS GRILL (ID: 558924)
Facility Name: ROUNDIN' THIRD SPORTS GRILL
Facility Code: 00032-02 Facility Email: dainroundin3rd@gmail.com
Facility Address: 255 WEST WATER STREET ELMIRA, NY 14901

To the Attention of:
DAIN REESE
DBA - ROUNDIN' THIRD SPORTS GRILL 255 W. WATER ST.
ELMIRA , NY 14901- Owner/Operator Email: mannylambert@yahoo.com

Inspection
Date: JUN 29, 2017 12:39 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: James Benjamin
(email:)

Summary
Number of public health hazards found: 2
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 12:30, observed 15 individual cups with lids of sour cream stored on prep table with no ice or refrigeration at temperature of 75dF. Discussed requirement for sour cream to be stored at 45dF or less. Interview indicated that sour cream cups were pulled from cold holding at ~11am . Sour cream cups were voluntarily discarded by staff. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 above 140oF during hot holding.

Inspector Findings

At 12:35pm, observed a foil pan inside of metal pan with no lid on grill containing cooked chicken and peppers at temperature of 108-114dF. Temperature of water in metal pan was 159dF. Discussed requirement to hot hold food at 140dF. Food relocated back onto grill to reheat to 165dF. Staff turned grill up and added a lid onto pans. 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 box of "to-go" container stored on ground. No contamination observed. Box relocated off ground. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No waste water collection bucket at temporary hand wash station. A bucket was put under water container to collect waste water during inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Inspection conducted for catering at Wisner Market. Observed accurate probe thermometer. Observed staff wearing gloves.

END of REPORT

[Submit# 298318] ROUNDIN' THIRD SPORTS GRILL (ID 558924) Inspection# 1002065822