

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: ROYAL TREAT (ID: 523528)  
Facility Name: ROYAL TREAT (Seasonal)  
Facility Code: 00799-01 Facility Email: None  
Facility Address: 4371 MAIN STREET MILLPORT, NY 14864

To the Attention of:  
CHRISTINE HUIZINGA  
239 CASSHILL RD  
CANDOR, NY 13743- Owner/Operator Email: tccasshill@yahoo.com

Inspection  
Date: JUN 13, 2017 02:34 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Christine Huizinga  
(email: )

Summary  
Number of public health hazards found: 0  
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.

**FOOD NOT PROTECTED IN GENERAL**

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

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed a 30 lbs bucket of white creme icing stored on floor in back area between chest freezer and stand up freezer. Operator moved bucket onto plastic crate so that bucket was a required minimum of 6 inches off of floor. CORRECTED

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

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Observed 2 unshielded light bulbs above ice cream freezer in main service area. Time table of correction (TTOC) given for 6/20/17.

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Additional Information Collected During Inspection

Comments

Observed small container of homemade meat sauce prepared and cooled at facility. Meat sauce found at 39F. Per operator, facility only makes a very small amount and cools for a small number of customers. Discussed proper cooling method for homemade meat sauce. Observed adequate levels of chlorine (200ppm) in bleach sanitizing solution in 2 bay sink used for sanitizing dishes and utensils. Observed working digital probe thermometer and facility's test strips for evaluating levels of chlorine in bleach sanitizing solutions. Discussed proper storage of ready to eat foods over raw animal products, such as eggs used for brownies. Observed proper use of single use napkins to prevent barehand contact of ready to eat ice cream cones. Discussed proper hand washing and glove use.

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END of REPORT

[Submit# 292863] ROYAL TREAT (ID 523528) Inspection# 1002005857