

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: RUBY TUESDAY #3916 (ID: 265437)  
Facility Name: RUBY TUESDAY (ARNOT MALL)  
Facility Code: 00422-01 Facility Email: None  
Facility Address: 3300 CHAMBERS RD, SUITE 5055 HORSEHEADS, NY 14845

To the Attention of:  
TARA WEST RUBY TUESDAY, INC.  
ATTN: TAX & LICENSE 333 E. BROADWAY  
MARYVILLE , TN 37804- Owner/Operator Email: salestax@rubytuesday.com

Inspection  
Date: NOV 16, 2017 11:23 AM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Robin Wood  
(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.

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

ITEM # 15A WAS FOUND IN VIOLATION 2 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

1. Observed missing ceiling tiles in kitchen area above dish washing machine and above cook line.
2. Observed missing floor tiles behind grill at cook line, at dish washing machine station, and in front of door to walk-in freezer inside the walk-in cooler. Per manager, facility on list to have floors redone by corporate office. Time table of correction (TTOC) given for 12/16/17 for both ceiling and floor tiles. Manager to inform CCHD if items are scheduled to be corrected after given TTOC date and an extension can be issued.

Additional Information Collected During Inspection

Comments

Observed facility's working thermocouple. Observed baked potatoes properly cooling on speed rack and items thawing in walk-in cooler. Observed items of buffet table, including cubed ham, macaroni salad, and a tomato based mixture with temperatures of 45F or less. Discussed keeping lid down on sandwich make unit across from flat top grill in kitchen to prevent potentially hazardous foods (PHF/TCS) such as sliced and shredded cheese from reach temperatures over 45F. Per employee, all items in sandwich make units are stored in walk-in cooler overnight and placed in the make units at the beginning of the next day after the make units have been turned on to reach 45F or less. Item 10B, door between walk-in cooler and walk-in freezer unable to completely close, corrected from previous inspection.

END of REPORT

[Submit# 342218] RUBY TUESDAY #3916 (ID 265437) Inspection# 1002218441