

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: THE SAND DOLLAR SALOON & GRILL (ID: 511154)  
Facility Name: SAND DOLLAR SALOON & GRILL  
Facility Code: 00767-01 Facility Email: None  
Facility Address: 1321 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:  
ALISSA STERMER 1321 COLLEGE AVE CORP  
184 ORCHARD HILL RD  
ELMIRA , NY 14903- Owner/Operator Email: thesanddollargrill@yahoo.com

Pre-op Inspection  
Date: JUN 09, 2017 03:00 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Alissa Stermer, Operator  
(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 CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Interior surfaces of microwave on rack in kitchen- dirty surfaces.

**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

New floor around toilet in men's rest room is unfinished wood, not water-resistant- Operator to install section of water-resistant floor in future

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of June 30, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Facility was not operating at time of inspection, no food preparation was being done in kitchen. Discussed proper use of plastic gloves and utensils with Operator, also calibration of numerical thermometers which are used to check hot potentially hazardous (TCSD) foods.

END of REPORT

[Submit# 291993] THE SAND DOLLAR SALOON & GRILL (ID 511154) Inspection# 1001998077