

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

SED Summer Feeding Prog. Inspection -- Summary Report

Operation: FRONTLINE COMMUNITY CENTER SUMMER FEEDING SITE (ID: 875458)
Facility Name: FRONTLINE COMMUNITY CENTER
Facility Code: 01161-01 Facility Email: None
Facility Address: 346 WOODLAWN AVENUE ELMIRA, NY 14901

To the Attention of:
ANDREA OGUNWUMI ECONOMIC OPPORTUNITY PROGRAM, INC
650 BALDWIN ST.
ELMIRA , NY 14901- Owner/Operator Email: aogunwumi@cseop.org

Inspection
Date: JUN 26, 2017 11:16 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Helen Jackson
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Inaccurate thermometer observed on top shelf of facility's homestyle refrigeration unit containing potentially hazardous foods (PHF/TCS), such as milk and string cheese. Thermometer inside homestyle read 48F. Sanitarian's thermocouple observed temperatures of 40-44F between 2 cartons of milk and between packages of string cheese. Operator replaced inaccurate thermometer with new hanging thermometer. CORRECTED

Additional Information Collected During Inspection

Comments

Observed temperature log, hand washing sink with hot running water and soap. Observed adequate levels of chlorine (100ppm), using facility's test strips, in wiping cloth bucket used to wipe down tables after children have eaten lunch. Observed 2 bins containing ~5 lbs of previously cooked and cooled salt potatoes each with temperatures of 40F. Operator stated potatoes were leftovers from event over the weekend and were not meant for serving for summer feeding program. Sanitarian explained that facility is a medium risk facility and does not have proper refrigeration for cooling large amounts of cooked items. Operator stated facility does not cool items and that the potatoes would most likely be discarded. Operator voluntarily discarded potatoes during time of inspection. Facility to contact CCHD if they decide to acquire commercial cooling units and would like to begin cooling leftovers.

END of REPORT