

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: SHANGHAI EXPRESS (ID: 912928)
Facility Name: SHANGHAI EXPRESS (MINIER PLAZA)
Facility Code: 01272-01 Facility Email: None
Facility Address: 84 CANAL ST., SUITE 6 BIG FLATS, NY 14814

To the Attention of:
HUANG GAO SHANGHAI EXPRESS ONE, INC.
DBA - SHANGHAI EXPRESS 84 CANAL ST., SUITE 6
BIG FLATS , NY 14814- Owner/Operator Email: leee0713@gmail.com

Inspection
Date: MAR 31, 2017 01:15 PM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: Lee Gao
(email:)

Summary
Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 13
Reinspection is required.

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed bowl of rice and water, wrapped in plastic wrap with a personal spoon, in contact with white rice in rice hot holding unit. Per operator, rice belonged to employee and was placed in hot holding unit to keep personal food item warm. Discussed the potential for contamination of rice due to contact with surface touched by employee. Operator discarded ~2.5 cups of rice that had been in contact with employee's bowl. CORRECTED

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 1:51 pm observed metal colander containing ~5 lbs of cooked noodles in walk-in cooler. Noodles were heaped above rim of colander and noodles were observed at a total depth of 6". Noodles and colander were wrapped with plastic wrap. Temp of noodles were 57 F inside and 53 F outside. Interview indicated noodles were cooked ~ 1 hour prior. Operator spread noodles out on a flat tray to increase surface area and ensure cooling as required -corrected.

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 1:30pm, observed plastic container with no lid with -12 precooked egg rolls sitting on chair at front of kitchen. Operator relocated egg rolls to cold holding unit upon arrival of sanitarians. Temperatures of egg rolls were found at 54F for the egg rolls on the outside and 47F for the egg rolls on the inside. Per operator, egg rolls are made, precooked, cooled and then fried when ordered. Operator stated egg rolls had been out of refrigeration for 15-20 minutes for part of the lunch rush. Discussed working in smaller quantities and placing potentially hazardous food (PHF/TCS) back into cold holding after cooking amount needed. CORRECTED

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 several buckets of food found stored on floor in walk-in refrigerator.

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

observed 7 - 10 large blue plastic bags pinned to wall above 3 bay sink and drainboard holding "cleaned" plastic bowls. Observed these same type of blue plastic bags holding raw chicken in walk-in cooler. Discussed with operator concern of cross-contamination. These bags are to be discarded in the future and are not to be washed or rinsed. Operator wash, rinsed, and sanitized, all surfaces of the 3 bay sink, the drain board and all the bowls on the drain board - corrected.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

observed cardboard and egg cartons lining various surfaces throughout out facility - operator to discard both and replace with equipment that is smooth and easily cleanable.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Facility lacking test strips used to evaluate levels of chlorine in bleach sanitizing solution used for disinfection.

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed employee wash and rinse plate used to cut and prepare pork wontons. Employee did not sanitize plate and no sanitizer was observed in sanitizing bay of three bay sink. Discussed with operator wash, rinsing, and sanitizing all contaminated or soiled equipment and utensils. Facility utilizes bleach as disinfectant.

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

observed slotted metal shelving in walk-in cooler - dirty surfaces.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

observed condensate drain line from walk-in cooler emptying into a 5 gallon plastic container. Rigid plastic pipe observed along wall but end is broken and does not empty into any plumbing fixture. Operator to maintain use of plastic container as a temporary correction until plumbing can be repaired. Operator to check plastic container throughout the day to ensure no overflow.

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

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

observed self closing door to toilet room located in kitchen area propped open. Self closing door mechanism was operational. corrected during inspection.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 4 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. drywall in disrepair at corner behind front door, pieces falling off of wall. 2. Walls and ceiling in walk-in cooler - dirty surfaces. 3. floor dirty throughout facility. 4. wall behind 3 bay sink in disrepair - blue plastic bag observed covering this area.

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

light fixture in rear storage and rear toxic storage area not operational. Lighting inadequate. Small light bulb plugged into toxic storage area receptacle as a temporary repair.

Additional Information Collected During Inspection

Comments

discussed not thawing chicken at room temperature. The following items are under a time table of correction of 2 weeks, 4-14-17; 8a, 10b, 11a, 11d, 15a - dirty surfaces, 15a - dirty floors. The following items are under a ttoc of 1 month, 4-30-17: 12c, 115b, 15a - drywall, 15a - wall behind 3 bay sink. Discussed adequate cooling methods - the fried chicken was observed being cooled by appropriate method (in walk-in cooler on slotted shelf, no cover, at a depth of less than 4"). Please call cchd 737-2019 with questions.

END of REPORT

[Submit# 276928] SHANGHAI EXPRESS (ID 912928) Inspection# 1001954575