

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: SIMON'S RESTAURANT (ID: 809876)
Facility Name: SIMON'S RESTAURANT
Facility Code: 01124-01 Facility Email: None
Facility Address: 2-4 HANOVER SQUARE HORSEHEADS, NY 14845

To the Attention of:
PAILING YANG SIMON'S AT HORSEHEADS, INC.
2 HANOVER SQ.
HORSEHEADS , NY 14845- Owner/Operator Email: None

Inspection
Date: JUN 16, 2017 03:37 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Long Teng Lin
(email: dwoo42@yahoo.com)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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 boxes of food stored on floor in walk-in cooler. Observed juice and bottles stored on floor under 3 bay sink in bar. Discussed storing items a minimum of 6inches off floor. Time table of correction 6/30/17

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

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

1) Observed clean cups stored on cardboard lining shelf. Discussed storing all dish-ware on cleanable surface. Staff removed cardboard. CORRECTED.

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

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

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

Observed knife stored in a cardboard sleeve at prep table in kitchen. Discussed storing knife in a material that can be wash-rinse and sanitized. Knife removed from cardboard sleeve. CORRECTED.

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

No sanitizer (Quaternary Ammonia) test strips available. Time table of correction 6/30/17

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

Mop sink not being maintained. Mop sink was full of paperwork during inspection. Staff is dumping mop bucket waste water into waste water collection container under pre-washing station of dish machine.

Additional Information Collected During Inspection

Comments

Discussed thawing of shrimp under cold running water- not at room temperature. Discussed temperature controlling food that is for only staff consumption to prevent ill food workers. Demonstrated calibration of probe thermometer.

END of REPORT

[Submit# 294324] SIMON'S RESTAURANT (ID 809876) Inspection# 1002042650