

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: SOARING EAGLES GOLF COURSE (ID: 538724)
Facility Name: SOARING EAGLES GOLF CLUB
Facility Code: 00832-01 Facility Email: senecagolf@aol.com
Facility Address: 201 MIDDLE ROAD HORSEHEADS, NY 14845

To the Attention of:
DAWN TSETSERANOS GRYGIEL GOLF OPERATIONS
ATTN: DAWN TSETSERANOS 7360 STATE FAIR BLVD.
BALDWINVILLE , NY 13027- Owner/Operator Email: svolpice@twcny.rr.com

Inspection
Date: JUN 12, 2017 01:36 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Kristen Westrick
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 2 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

1. Observed dishes air drying on wiping cloths on drainboard of 2 bay sink in kitchen. Discussed allowing items to dry on smooth, non-absorbent surface.
2. Per interview with employee, dishes are not sanitized when washed and rinsed at kitchen bay sink. Automatic dish machine not used and 3 bay sink sink not available in kitchen, therefore it is suggested that dishes be washed in sink with spray nozzle, then rinsed in warm water and sanitized with adequate sanitizer (200ppm quaternary ammonia or 50ppm chlorine bleach) in 2 bay sink and air dry on smooth, non-absorbent surface.

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

Waste lines for soda gun holster improperly draining into waste bucket underneath bar as temporary method to collect soda gun waste. Discussed installing longer hose to drain into indirect drain underneath beer taps. Time table of correction (TTOC) given for 6/26/17.

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Left hand washing sink in women's toilet room located near the main entrance lacking running water. Observed hot running water at right hand washing sink in women's toilet room. TTOC to repair left hand washing sink given for 7/12/17.

Additional Information Collected During Inspection

Comments

Discussed proper thawing methods such as thawing in refrigerator, using running cold water, or using microwave as long as food is immediately cooked after thawing. Discussed storing in use wiping cloths in sanitizing solution when not in use. Observed adequate levels (200ppm) of quaternary ammonia sanitizer in sanitizing bay of 3 bay sink at bar area. Observed test strips used to evaluate levels of quaternary ammonia sanitizer in sanitizing solution and facility's working digital probe thermometer.

END of REPORT

[Submit# 292496] SOARING EAGLES GOLF COURSE (ID 538724) Inspection# 1001998635