

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: SOUTHSIDE SUB SHOP II (ELMIRA HTS) (ID: 265442)
Facility Name: SOUTHSIDE SUB SHOP II
Facility Code: 00234-01 Facility Email: None
Facility Address: 215 EAST FOURTEENTH STREET ELMIRA HEIGHTS, NY 14903

To the Attention of:
BRETT HARPER
SOUTHSIDE SUB SHOP II 215 E. 14TH STREET
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: bharper42@msn.com

Inspection
Date: MAY 31, 2017 11:42 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: M.C. Harper
(email:)

Summary
Number of public health hazards found: 2
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.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Facility's 2 probe thermometers reading 8 degrees less than sanitarians thermocouple. Both of facility's thermometers reading 140dF in soup being hot held in kettles and sanitarians thermocouple reading 148dF. Discussed calibration process. Facility to make ice to calibrate. Sanitarian left accurate probe thermometer with facility and will verify calibration of facility's probe thermometers in 24 hours. 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

Observed ~1 gallon of cooked pepper and onions in sauce in roaster with lid on at temperature of 102-119dF. Interview indicated that pepper and onions had been just cooked up this morning and were going to be cooled down. Staff stated roaster had been turned off ~15 minutes prior. Discussed requirement for pepper and onions to be cooled under refrigeration. Pepper and onions were transferred into 2 containers at depth of 4 inches and put into commercial 2 door refrigerator. 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

Cold holding make unit middle door gasket on bottom being held on by duct tape. Time table of correction 6/20/17.

Additional Information Collected During Inspection

Comments

Time and temperature control for safety (TCS/PHF) food in 2 door refrigerator being cold held at temperature of 35dF. TCS/PHF items in cold holding make unit temped at 43dF. Sausage in hot holding temped at 143dF. Meatballs and sauce in hot holding temped at 165dF. Discussed glove/utensil use to prevent bare hand contact. Discussed washing hands when entering kitchen and after eating prior to putting on gloves to prevent contamination.

END of REPORT

[Submit# 289485] SOUTHSIDE SUB SHOP II (ELMIRA HTS) (ID 265442) Inspection# 1001971220