

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
Institutional Food Service Inspection -- Summary Report

Operation: SOUTHPORT CORRECTIONAL FACILITY - FOOD SVC (ID: 265664)
Facility Name: SOUTHPORT CORRECTIONAL FACILITY
Facility Code: 07-0522 Facility Email: None
Facility Address: 236 BOB MASIA DRIVE ELMIRA, NY 14904

To the Attention of:
NYS DEPARTMENT OF CORRECTIONS
MICHAEL MCGINNIS, SUPT. INSTITUTION RD.
ELMIRA, NY 14904- Owner/Operator Email: john.rafferty@doccs.ny.gov

Inspection
Date: JUN 27, 2017 10:50 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed condensate waste on cardboard box containing individually wrapped frozen rolls in vegetable freezer. Rolls were voluntarily removed from boxes and placed away from condensate to prevent additional contamination. Also observed condensate waste directly on bags of salsa in the meat freezer. Food service manager voluntarily discard bags of contaminated salsa. Advised storing food items away from source of condensate to prevent contamination until problem is fixed.

FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.

ITEM # 4C WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Foods or food area/public area contamination by sewage or drippage from waste lines.

Inspector Findings

Observed several cases of frozen meat patties contaminated with condensate dripping from condenser above in central stores freezer. Bags of meat patties were removed from boxes and placed in center of freezer away from malfunctioning condenser to prevent contamination. (CORRECTED)

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 2 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 in central stores freezer dripping on to food items. Drain appears to be frozen. Sanitarian recommended that food not be stored under the condenser. Per operator, refrigerator maintenance was called to assess and repair. Per maintenance person, piping in cooler will be rewrapped with insulation. A time table of compliance is set for 7-12-17.

Additional Information Collected During Inspection

Comments

Observed worker evaluating temperature of chicken using probe thermometer, and sanitizing tip with alcohol swab. Discussed proper hand hygiene and the use of gloves to prevent barehand contact.

END of REPORT

[Submit# 297161] SOUTHPORT CORRECTIONAL FACILITY - FOOD SVC (ID 265664) Inspection# 1002064488