

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 (ELMIRA) (ID: 265299)
Facility Name: SOUTHSIDE SUB SHOP
Facility Code: 00347-01 Facility Email: None
Facility Address: 374 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
STEVEN HARPER D Z S & B, Inc.
DBA - SOUTHSIDE SUB SHOP 374 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: None

Inspection

Date: JAN 09, 2017 03:18 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Steven Harper
(email:)

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.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

Bottom shelving of 3-door commercial refrigerator not clean-food debris observed. Exterior surfaces of some equipment (condensers, storage/prep tables, refrig. doors) not clean-excessive accumulation of dust and debris, spillage.

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

Basin under 3-bay sink waste line for plumbing leak.

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

Faucet handles (hot and cold) at hand washing sink in staff toilet room are loose. Not possible to turn water off without potentially recontaminating hands. A timetable for correction of one week (by 1/15/2017) was established during inspection. Recommend staff use hand sink in kitchen after exiting toilet room, prior to resuming work activities.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Some floor tiles in kitchen broken, pieces missing, not smooth and easily cleanable surface.

ITEM # 15C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

Inspector Findings

Articles not necessary to food service observed in rear storage room, including old (unused) equipment, generators, scrap metal, etc. A timetable for correction for June 1, 2017 agreed upon with operator during inspection.

Additional Information Collected During Inspection

Comments

Above items to be corrected by 2/9/2017, unless otherwise specified. Reinspection(s) to be conducted to verify correction. Discussed cooling and reheating of phf/tcs foods, such as meatballs, sausage. A copy of inspection report to be mailed to facility. Staff utilizing temperature log for cold and hot-holding units. Temperatures of food items being evaluated every 2 hours. Staff reported calibrating probe thermometers daily. Suggested considering use of digital thermometer since calibration is not required.

END of REPORT

[Submit# 259963] SOUTHSIDE SUB SHOP (ELMIRA) (ID 265299) Inspection# 1001929771