

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: SUGAR & SPICE RESTAURANT (ID: 864241)  
Facility Name: SUGAR & SPICE RESTAURANT  
Facility Code: 01206-01 Facility Email: None  
Facility Address: 300 WATKINS ROAD HORSEHEADS, NY 14845

To the Attention of:  
JOYCE CUNNINGHAM  
DBA - SUGAR & SPICE RESTR. 300 WATKINS RD.  
HORSEHEADS , NY 14845- Owner/Operator Email: rae2752@aol.com

Inspection  
Date: APR 28, 2017 09:02 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Joyce Cunningham  
(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.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A 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 kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Observed 5 individual cups of cream cheese at approximate temperature of 67dF sitting on top of individual butter cups in a plastic container which was sitting in a larger plastic container with ice. Discussed storage options for cream cheese. Interview indicated cream cheese had been out for ~1 hour and was relocated back into cold holding. CORRECTED

**ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 8:40am, observed the following items sitting on the prep table across from grill line: ~10lb of commercially pre-cooked bacon (manufacture directions on box say to keep refrigerated) at temperature of 61dF, ~5 slices of American cheese at temperature of 72dF, ~1/2lb of shredded American cheese at temperature of 62dF, and fish batter (package says it contains milk) at temperature of 69dF. Interview with cook indicated that cheeses and bacon had been pulled from refrigeration at 5:30am and were voluntarily discarded. Cook stated he had made the fish batter 30 minutes prior and relocated it into cold holding. Discussed adding items to cold holding wavier. 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

Observed card board lining shelves throughout kitchen. Discussed requirement for surfaces to be cleanable.

---

Additional Information Collected During Inspection

Comments

Discussed wearing gloves when handling ready to eat items such as toast. Observed wiping cloth bucket with sanitizer (chlorine) level of 200 ppm.

---

END of REPORT

[Submit# 283088] SUGAR & SPICE RESTAURANT (ID 864241) Inspection# 1001963027