

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: SWEET-N-SAUCY at General Revenue (ID: 884181)
Facility Name: SWEET-N-SAUCY at Gen. Revenue
Facility Code: 01225-01 Facility Email: None
Facility Address: 325 DANIEL ZENKER DRIVE HORSEHEADS, NY 14845

To the Attention of:
DEBORAH DONOVAN
SWEET-N-SAUCY at Wings of Eagles 339 DANIEL ZENKER DR
HORSEHEADS , NY 14845- Owner/Operator Email: debsweetandsaucy@yahoo.com

Inspection

Date: JUN 20, 2017 10:03 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Sherry Blanchard
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

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

Observed 2 analog probe thermometers displaying inaccurate temperatures. Thermometers tested in mixture of ice and water. Sanitarian's thermocouple confirmed a reading of 32F and each thermometer was off -10 degrees below thermocouple temperature. Sanitarian discussed proper calibration method, discussed calibrating frequently, including when thermometers are dropped, and suggested obtaining digital thermometers.
CORRECTED

Additional Information Collected During Inspection

Comments

Discussed proper use of facility's hot holding waiver for potentially hazardous pizzas and breakfast sandwiches. Facility's hot holding waiver states breakfast sandwiches are to be tagged on each sandwich as they are done cooking and discard times for pizza are to be written in a notebook. Employee stated she records times in notebook for breakfast sandwiches, which she prepares in batches only, as it is more convenient to utilize the same hot holding waiver method as the pizza. Observed notebook containing make and discards times for both pizzas and breakfast sandwiches. Sanitarian to discuss making changes to hot holding waivers with supervisor. Discussed marking down discard times as items are done cooking. Observed adequate levels of chlorine (100ppm) in facility's wiping cloth bucket and verified by use of facility's test strips. Discussed proper reheating of previous cooked and cooled food.

END of REPORT