

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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Food Service Establishment Inspection -- Summary Report

Operation: SWEET-N-SAUCY at Wings of Eagles (ID: 834570)
Facility Name: SWEET-N-SAUCY at Wings of Eagles
Facility Code: 01152-01 Facility Email: None
Facility Address: 339 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 01, 2017 10:10 AM
Inspector: Peter Buzzetti (pbuzzetti@co.chemung.ny.us)
Responsible Person: Sarah Lyon
(email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 6

Each item found in violation is reported below along with the code requirement.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 2 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

1. Observed ~2 melons each of honeydew and cantaloupe, cut up in large metal bowl, unattended on prep table in middle of kitchen area, and at temperatures of 50-53F. Per interview with employee, employee left food unattended to deliver food to another location. Employee stated melons had been cut about 30 minutes prior to sanitarian temping them. Whole melons observed next to bowl of cut melons with outside temperatures of 52-54F. Employee stated facility stored whole melons in walk-in cooler up until cutting them. Employee relocated cut melons to walk-in to rapidly chill. Discussed that once melons are cut they become potentially hazardous and must be kept at or below 45F. Discussed placing cut melons under refrigeration during times when they are not being prepared. CORRECTED 2. At ~10:45am, observed three ~15 lbs pork loins in plastic hotel pan in three bay sink under cool running water with temperatures of 58-60F on the outside and 37-39F on the inside. Employee began cold running water method for thawing frozen pork loins at ~9:30am when food was delivered. Water from faucet temped at 60F. Employee voluntarily relocated pork loins to walk-in cooler to rapidly cool pork loins and to allow to thaw throughout. Discussed taking temperatures of food items being thawed using cold running water method to monitor temperature of food and prevent potentially hazardous food (PHF/TCS) items from reaching temperatures above 45F. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

1. Raw shell eggs observed on solid shelf next to container of ready to eat pastry filling. No contamination observed. Container of pastry filling relocated to shelf in walk-in cooler. CORRECTED 2. Observed cup of coffee with no lid next to melon prep area.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

Observed enamel coated kitchen-aid mixer paddle attachment with chipped coating.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Test strip used to evaluate levels of chlorine in bleach based sanitizing solutions flashed from black to white indicating inadequately high levels of chlorine (>200 ppm) in facility's wiping cloth bucket. Employee voluntarily poured out half the amount of solution in wiping cloth bucket and added water until levels of chlorine reached 200 ppm. CORRECTED

ITEM # 11D WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

1. Observed build up on top of and under dish washing machine. 2. Observed excessive food debris and build up in catch basket of dishwashing machine.

Additional Information Collected During Inspection

Comments

Item 15A, floor in walk-in cooler not smooth and easily cleanable, corrected from previous inspection (4/13/16). Observed accurate probe thermometers. Observed test strips used for evaluating levels of chlorine in bleach based sanitizing solutions. Discussed proper thawing and cooling procedures.

END of REPORT

[Submit# 289726] SWEET-N-SAUCY at Wings of Eagles (ID 834570) Inspection#

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