

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: TACO BELL #28969 (ID: 832613)
Facility Name: TACO BELL #28969
Facility Code: 01147-01 Facility Email: rs028969@tacobell.com
Facility Address: 865 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
SCOTT KIRK, MGR MUY BRANDS, LLC
17890 BLANCO RD., SUITE 444
SAN ANTONIO , TX 78232- Owner/Operator Email: liz.villarreal@muycompanies.com

Inspection
Date: JAN 03, 2017 11:32 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Joseph Lurcock
(email:)

Summary
Number of public health hazards found: 0
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.

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

Wall at ceiling above door of walk-in freezer contains frozen condensation (considered wastewater), which has dripped and frozen on floor, part of storage shelf. Advised storing food items away from contamination. It appears that seam between walk-in refrigerator and freezer is not airtight, which is causing condensation to form in freezer. A time table for correction for Feb 3, 2017 established during inspection.

Additional Information Collected During Inspection

Comments

Discussed employee illness policy with manager and employees at time of inspection. Per staff, a note from a health care provider is required if and when calling out due to sickness. Explained potential consequences of working while ill, including causing other employees to become sick, possible large-scale outbreaks among customers. Ill food workers are among leading causes of foodborne illness. Reviewed corporate daily food safety checklist, which states employees are to be sent home immediately if ill with vomiting, nausea, diarrhea, fever, yellowing of the skin or eyes, excessive coughing or sneezing. Facility correctly utilizing hot-holding waiver for potato bites and grilled chicken.

END of REPORT

[Submit# 258752] TACO BELL #28969 (ID 832613) Inspection# 1001928303