

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: TAG'S TAVERN (ID: 265200)
Facility Name: TAG'S TAVERN
Facility Code: 00065-01 Facility Email: pat@tagstickets.com
Facility Address: 3037 STATE ROUTE 352 BIG FLATS, NY 14814

To the Attention of:
JAMES RHODES MONITAG, INC.
JAMES RHODES PO BOX 15
BIG FLATS , NY 14814- Owner/Operator Email: tag@tagstickets.com

Inspection
Date: OCT 30, 2017 03:11 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Ramon Camacho
(email:)

Summary
Number of public health hazards found: 1
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 # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

In commercial one door refrigeration unit across from dish washing station in back area of kitchen, sanitarian observed door thermometer reading 60F. Temperature of refrigeration unit was set at coldest setting. Sanitarian observed assorted dressings and chopped onions with a temperature of 60F. Worker voluntarily discarded all potentially hazardous food (PHF/TCS) items including eight unopened 15 oz cans of whipped cream and three unopened 16oz containers of sour cream, which had been improperly cold held at temperatures above 45F in the refrigeration unit for more than 2 hours. All items stored in refrigerator are continuously cold held in unit as they are received. All other items were commercially prepared and not potentially hazardous. Discussed storing all PHF/TCS in other refrigeration units until issue has been fixed. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Paper products store on floor in dry storage area.

Additional Information Collected During Inspection

Comments

Employee removing food from salad bar in the dining area of the facility during time of inspection and placing them back into cold holding. Discussed putting all PHF/TCS items back into refrigeration as soon as items are taken back to the kitchen area to prevent items from reaching temperatures over 45F. Observed facility cooling PHF/TCS items in the walk-in cooler at depths no more than 4 inches. Discussed cooling all previously cooked items without a lid until item has reached 45F or less within the approved cooling schedule.

END of REPORT

[Submit# 337588] TAG'S TAVERN (ID 265200) Inspection# 1002214388