

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: TALL TALES BAR & RESTAURANT (ID: 919129)
Facility Name: TALL TALES BAR & RESTAURANT
Facility Code: 00893-01 Facility Email: None
Facility Address: 601 ERIE STREET ELMIRA, NY 14904

To the Attention of:
THERESA FARNSWORTH TALL TALES BAR & RESTAURANT LLC
C/O - THERESA FARNSWORTH 101 COMBS HILL RD.
PINE CITY , NY 14871- Owner/Operator Email: italprn@yahoo.com

Inspection
Date: FEB 10, 2017 03:43 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Theresa Farnsworth
(email:)

Summary
Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Large metal stock pot with aluminum foil cover containing approximately 8.5 lbs. of cooked elbow macaroni observed on shelf in walk-in refrigerator. Temperatures of macaroni were approx. 71F in center and 60F around outside edges. Macaroni was approximately 10 inches deep and filled entire diameter of pot, which was also about 10 inches. Per food worker, macaroni had been cooked and partially cooled with hot water approximately 4 hours prior. Macaroni was voluntarily discarded by worker because it did not meet the cooling schedule whereby it could be cooled from 120F to 70F within 2 hours and to 45F within four additional hours. Discussed recommended cooling methods to include cold water or ice water bath, shallow depths of less than 4 inches in uncovered containers, preferably metal, in commercial refrigerator, less than about 5 lbs. per piece of roast meat, cooling paddle, etc.

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

Approximately 1 lb. block of cheddar cheese wrapped in foil observed in cold-holding drawer on cook line 59-60F. Other items in same drawer of cold holding unit were approximately 40F. Per interview with food workers, it was determined that cheese had been out at room temperature while preparing macaroni and cheeses and had been returned to refrigerator approximately one hour prior. Cheese had been at room temperature for less than 2 hours. Food worker was advised to keep cheese in refrigerator to rapidly chill. Discussed working with potentially hazardous (PHF)/time and temperature controlled for safety (TCS) foods in small quantities to minimize time at room temperature. Advised returning PHF/TCS foods to refrigeration or hot-holding or to begin cooking within 15 minutes after removing from temperature control.

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

Previously cooked and cooled soup (phf/tcs food), observed in soup kettle at approximately 50F in center and 60F on outside. Per food worker, soup was removed from refrigerator and placed directly into kettle to reheat and hot-hold approximately 1 hour prior. Soup was not being reheated in a method capable of reheating to 165F within 2 hours. Worker voluntarily removed soup from kettle and rapidly reheated on stove to +165F prior to returning to soup kettle for hot-holding at 140F or greater. Advised use of microwave, stove, grill, oven or other type of equipment capable of rapidly reheating to 165F or greater within 2 hours from removal from refrigerator.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Fish filets and bags of chicken wings thawing in air and cold stagnant water in separate sinks. Both food items still frozen at time of observation. Discussed approved thawing methods to include under running water less than 70F, under refrigeration at 45F or less, in microwave if immediately cooking, or to cook from frozen.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Automatic dish machine not adequately sanitizing wares. No detectable level of chlorine bleach sanitizer observed after final rinse cycle. Observed bleach in container and peristaltic pump for sanitizer was operating, however it did not appear that sanitizer was entering machine. Operator and workers advised to sanitize in 3-bay sink until dish machine could be repaired. Operator making service call after inspection.

Additional Information Collected During Inspection

Comments

Discussed not working while sick, prevention of barehand contact with ready to eat foods, avoiding cross-contamination from gloves or food contact surfaces with food workers.

END of REPORT

[Submit# 266658] TALL TALES BAR & RESTAURANT (ID 919129) Inspection# 1001940268