

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

Re-Inspection
Date: MAY 04, 2017 11:23 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: copy to be mailed to operator
(email:)

Summary
Number of public health hazards found: 1
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

Metal stock pot containing cheeseburger soup was observed with plastic wrap covering in walk-in refrigerator at a depth of approximately 6 inches. Pot was approximately 10-12 inches in diameter and 15 inches tall. Temperatures of cheeseburger soup ranged from 50F in interior core to ~44F along outer edges. Per operator, leftover soup was cooled in walk-in refrigerator from previous day. Ambient air temperature in refrigerator was approximately 39F. Other items in same refrigerator 38-41F. Cheeseburger soup was voluntarily discarded by operator since it did not meet the required cooling schedule. Potentially hazardous foods, including soups, cooked potatoes, cooked pasta, cooked meats, etc., are to be cooled from 120F to 70F within 2 hours and from 70F to 45F within 4 additional hours. Recommended cooling methods include in ice/water bath, which cook stated is done with cooked pasta, in shallow depths of no more than 3-4 inches in uncovered metal pans, use of cooling wand and actively stirring.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 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

Cases and bag containing food observed on floor inside walk-in refrigerator.

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Storm door at side entrance has gap of approximately 1 inch at bottom. A timetable for correction by May 14 established for correction. A door sweep or similar may be installed to eliminate gap.

Additional Information Collected During Inspection

Comments

Reinspection conducted due to citing three critical violations during previous inspection.

END of REPORT

[Submit# 284093] TALL TALES BAR & RESTAURANT (ID 919129) Inspection# 1001964290