

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: TASTE OF ASIA (ID: 952619)
Facility Name: TASTE OF ASIA
Facility Code: 01192-01 Facility Email: None
Facility Address: 2088 COLLEGE AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
JIN LIN 2088 TASTE OF ASIA, INC.
DBA - TASTE OF ASIAN 2088 COLLEGE AVE.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: miahe0417@gmail.com

Inspection
Date: APR 13, 2017 02:43 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Mia He
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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 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

At ~2:15pm, observed ~1 cup of garlic in oil mixture in a metal sixth pan on table next to wok. Temperature observed to be 65-67F. Employee stated during interview that they have a large bucket of garlic in oil mixture in the walk-in cooler that they portion out into metal sixth pan during lunch time. Interview indicated pan of garlic in oil had been out since 12pm. Employee voluntarily discarded garlic in oil mixture. Discussed that garlic in oil is considered a potentially hazardous food (PHF/TCS) and must be kept at 45F or less or 140F or more. Discussed keeping garlic in oil mixture under refrigeration when not in use and when business is slow. CORRECTED

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

Observed disposable dish of cooked clams and dish of raw vegetables used for employee's lunch stacked on top (double stacking) of raw vegetables used for customers' meals in facility's make unit. Clams were wrapped in plastic wrap. Raw vegetables are cooked and used in cooked vegetable meals. Employee relocated disposable dishes of clams and raw vegetables used for employee meals to bottom section of make unit. CORRECTED

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

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Observed box of single use plastic forks with food contact ends and handle ends in contact with each other. Discussed with manager arranging all handle ends facing same direction, using tongs, or using gloves when touching forks to prevent bare hand contact with food contact end of fork. Time table of correction (TTOC) given for 4/27/17 to determine method for prevent possible bare hand contact of food contact end of forks.

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

Wood shelves found in walk-in cooler not sealed, smooth and easily cleanable. Discussed painting or sealing wood to make smooth and easily cleanable. TTOC given for 4/27/17.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed wiping cloth stored on prep table outside of wiping cloth bucket. No sanitizer observed on wiping cloth and verified using facility's test strips used to evaluate levels of chlorine from bleach sanitizing mixture. Sanitizer in wiping cloth bucket on bottom shelf of prep table found to be 200ppm. Employee relocated to wiping cloth bucket. CORRECTED

Additional Information Collected During Inspection

Comments

Observed facility using hot holding waiver for sushi rice properly with make and discard times of each batch of rice written on sushi rice log by sushi prep area. Observed facility's digital probe thermometer and analog probe thermometer. Observed adequate levels of sanitizer (chlorine - 100ppm) in facility's dish washer. Facility using ice water bath to cold hold tofu. Discussed keeping ice and water level at height to surround majority of container to help keep tofu cold.

END of REPORT

[Submit# 279722] TASTE OF ASIA (ID 952619) Inspection# 1001959054