

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: TASTE OF JAMAICA (ID: 918697)
Facility Name: TASTE OF JAMAICA
Facility Code: 01277-01 Facility Email: None
Facility Address: 2898 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

To the Attention of:
TYRONE BENNETT TYRONE & MELUA ENTERPRISES LLC
DBA - TASTE OF JAMAICA 2898 WESTINGHOUSE RD.
HORSEHEADS , NY 14845- Owner/Operator Email: tastejamaica7@gmail.com

Inspection
Date: MAR 22, 2017 02:03 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Tyrone Bennett
(email:)

Summary
Number of public health hazards found: 2
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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

1). At 1:40pm, observed ~1 lb of cooked cabbage and carrots in 1/2 metal pan at temperature of 127dF-131dF on steam table next to kitchen door. Water temperature of steam table was 140dF. Operator stated that cabbage and carrots was cooked to ~180dF and then placed into steam table ~2hrs prior. Steam table was turned up. Cabbage and carrots were reheated to 165dF and placed back into steam table. Verified temperature of cabbage and carrots in steam table at 147dF prior to end of inspection. CORRECTED. 2). At 1:45pm, observed ~5 oz of brown rice and beans in commercial rice cooker at temperature of 132-136dF. Operator stated that he had several orders and had rice cooker opened. Rice cooker stays warm by circulating humidity. Operator stated rice is stirred once an hour to spread out heat and takes temperatures. He obtained a temperature of 150dF prior to lunch rush (less than 2 hours). Rice cooker turned back on to cook and rice was reheated to 200dF. CORRECTED.

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

Observed a full size (5 gal) plastic container with lid containing frozen jerk chicken being thawed at room temperature on shelving next to prep counter in kitchen. Discussed thawing options. Operator relocated back into cold holding. CORRECTED.

Comments

Discussed cooling procedures with operator- cooling with lids off and stirring regularly. Discussed option of cooling with an ice bath or cooling paddle. Discussed storage in refrigerator- not overstocking shelves so that cold air is able to circulate. Discussed soaking of salt pork with ice water. Observed accurate digital thermometers in front service counter and in kitchen.

END of REPORT

[Submit# 274519] TASTE OF JAMAICA (ID 918697) Inspection# 1001951798