

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: THE TAZA CAFE (ID: 965257)  
Facility Name: TAZA CAFE, The  
Facility Code: 00952-01 Facility Email: None  
Facility Address: 3300 CHAMBERS RD, ARNOT MALL HORSEHEADS, NY 14844

To the Attention of:  
SHAWN & ROSE BOYER  
DBA - THE TAZA CAFE 3300 CHAMBERS RD., SUITE 5144  
HORSEHEADS , NY 14845- Owner/Operator Email: a1partytentrental@gmail.com

Inspection  
Date: AUG 15, 2017 01:49 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Rose Boyer  
(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 # 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

At ~1:50pm, observed 14 individual cups of flavored greek yogurt and 43 string cheese sticks at temperatures of 50F-51F, on top shelf of sliding glass 2 door cold holding display unit in dining area of facility. Hanging thermometer located at top of cold holding unit, next to unit's cooling mechanism, read a temperature of 46F. Cold holding unit also contained covered plastic dishes of potato salad at temperatures of 45F-46F, apples, and several types of non-potentially hazardous bottled drinks. Operator stated customers hold open the door to the unit when grabbing drinks and snacks. Per interview with operator, string cheese sticks and yogurt had been placed in cold holding unit the day prior and no temperatures were taken throughout the day. Operator voluntarily discarded yogurt and string cheese sticks as they were unable to verify how long these potentially hazardous food (PHF/TCS) items were above 45F for and voluntarily relocated containers of potato salad to 2 door commercial cooler in back area of facility until able to turn down the temperature of sliding glass door cold holding unit. CORRECTED

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Facility uses quaternary ammonia for sanitizing solution. Facility lacking proper test strips to evaluate levels of quaternary ammonia. Facility has chlorine test strips. Discussed switching to bleach (chlorine) based sanitizing solution and using chlorine test strips available or obtain quaternary ammonia test strips.

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

### Inspector Findings

Self closing door to employee toilet room was propped open with paint can. Paint can removed and door closed. CORRECTED

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### Additional Information Collected During Inspection

### Comments

Observed worker using food service gloves to prevent bare hand contact. Discussed ill worker policy and proper hand washing. Discussed the calibration of probe thermometers to ensure accuracy when measuring the temperature of potentially hazardous foods (PHF/TCS).

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END of REPORT

[Submit# 317497] THE TAZA CAFE (ID 965257) Inspection# 1002159723