

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: TEXAS ROADHOUSE (ID: 716472)  
Facility Name: TEXAS ROADHOUSE  
Facility Code: 01005-01 Facility Email: store\_horseheadsny@texasroadhouse.com  
Facility Address: 1750 COUNTY ROUTE 64 HORSHEADS, NY 14845

To the Attention of:  
ZACK IVANSHECK TEXAS ROADHOUSE HOLDINGS LLC  
C/O - LEGAL DEPT 6040 DUTCHMANS LANE  
LOUISVILLE , KY 40205- Owner/Operator Email: katie.mccullum@texasroadhouse.com

Inspection  
Date: JUN 13, 2017 02:53 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Zach Ivanscheck  
(email: )

Summary  
Number of public health hazards found: 1  
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.

**FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.**

**ITEM # 4C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Foods or food area/public area contamination by sewage or drippage from waste lines.

Inspector Findings

Observed pooling liquid condensate waste water in direct contact with the bottom of beer and juice bottles on bottom of 3 door cooler behind back of bar. Bottles were wash, rinsed and sanitized and relocated. CORRECTED.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed condensate waste water pooling on bottom (interior) of 3 door cold holding cooler behind back of bar. Time table of correction 7/5/17

Additional Information Collected During Inspection

Comments

Discussed starting cooling under refrigeration at 140dF. Discussed working in small quantities. Discussed that dry batter mix contains eggs and milk and must be cold held at 45dF once liquid is added. Observed accurate digital thermometer at cook line. Observed high temp dish washer at 180dF for final rinse. Observed prime rib cooked to 135dF.

END of REPORT

[Submit# 293070] TEXAS ROADHOUSE (ID 716472) Inspection# 1002010577