

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: THAI ASIAN 119 (ID: 910745)
Facility Name: THAI ASIAN 119
Facility Code: 01268-01 Facility Email: None
Facility Address: 119 WEST FRANKLIN STREET HORSEHEADS, NY 14845

To the Attention of:
YU LIU THAI ASIAN 119 LLC
119 W. FRANKLIN ST.
HORSEHEADS , NY 14845- Owner/Operator Email: thaasian119@gmail.com

Inspection
Date: MAY 11, 2017 01:55 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Yu Liu
(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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 kept at or above 140oF during hot holding.

Inspector Findings

Observed ~2 lbs of sushi rice in warmer on low at temperature of ~117dF out at sushi bar. Interview indicated that sushi rice was made ~30 minutes prior. Discussed requirement for rice to be hot held at 140dF. Operator stated that rice can not be hot held at 140dF and wishes to put rice on wavier. Staff reheated rice to 165dF then starting on wavier. Discussed conditions of wavier and writing down discard time. 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 prepped meat (chicken and beef) frozen in shopping bags in stand up freezer. Discussed using food grade bags for storage of meat.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

No water at hand wash sink in kitchen. Interview indicated that hot water has a leak so water was turned off. Discussed requirement to maintain hand wash sink. Water was turned on during inspection. CORRECTED

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

Screen netting on back door leaves a large gap (does not fully close).

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed dirty surfaces under cook-line and 3 bay sink of kitchen. Time table of correction 5/25/17

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed wiping clothes stored in sanitizing solution at 200ppm. Discussed working in small quantities when prepping chicken and beef. Discussed using utensils or gloved hand when placing garnishes on drinks.

END of REPORT

[Submit# 285585] THAI ASIAN 119 (ID 910745) Inspection# 1001966664