

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: THREE SISTERS (ID: 953808)
Facility Name: THREE SISTERS
Facility Code: 01231-01 Facility Email: None
Facility Address: 800 MADISON AVENUE ELMIRA, NY 14901

To the Attention of:
BESSIE MACK
DBA - THREE SISTERS 800 MADISON AVE
ELMIRA , NY 14901- Owner/Operator Email: mackjayvee@gmail.com

Inspection
Date: APR 27, 2017 01:58 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Javonne Mack
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 6

Each item found in violation is reported below along with the code requirement.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 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

1. Observed prepackaged raw ground beef in plastic bag stored on resealable plastic container. No contamination observed. Recommended relocating raw meats to separate shelf under ready to eat foods.
2. Observed box of soda cans stored on floor in walk-in cooler. No contamination observed from condensate water dripping from ceiling. Box of soda cans were relocated to up off floor to required 6 inches. CORRECTED

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

- Observed single use cups and straws stored on floor in dry storage area and under bar. Items moved off floor to required minimum of 6 inches. CORRECTED

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 bucket containing multiple wiping clothes with inadequate levels of bleach sanitizing solution at 10ppm, verified by facility's test strips. Employee stated solution was made the previous night. Discussed replacing solution when sanitizer levels become low.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Observed drain plug of employee toilet room hand washing sink in disrepair. Water unable to properly drain-corrected during inspection. Hot water lacking at employee toilet room hand washing sink. Plumber was onsite and to correct prior to inspection. Time table of correction given for 5/1/17.

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 gap in ceiling of walk-in cooler allowing warm air to cool, condense and drip onto walk-in floor. Employee stated they have contacted someone to repair the ceiling of the walk-in cooler. Time table of correction given for 5/15/17

Additional Information Collected During Inspection

Comments

At beginning of inspection, observed disposable aluminum pans containing fried okra, pork roast, mac and cheese, baked chicken, sweet potatoes, and oxtail unattended on countertop in kitchen with temperatures of 40-43F. Employees were observed out by bar area. Per interview, employees cook and cool food then reheat when customers order. During busy times employees pull out pans of food and place back into cold holding after serving customers. Employee voluntarily placed pans of food back into walk-in cooler to cold hold. Discussed importance of putting food back under refrigeration after portioning food for customers to prevent food from reaching temperatures above 45F. Observed proper thawing method (under refrigeration) during inspection and proper cooling methods in shallow containers in walk-in refrig. Advised leaving foods uncovered during cooling. Walk-in refrigerator was operating at time of inspection-was to be used for dry storage at time of pre-operational inspection.

END of REPORT

[Submit# 282658] THREE SISTERS (ID 953808) Inspection# 1001962558