

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: TRANSFORMATION CENTER (ID: 946777)  
Facility Name: TRANSFORMATION CENTER  
Facility Code: 01016-17 Facility Email: None  
Facility Address: 314 WEST CHURCH STREET ELMIRA, NY 14901

To the Attention of:  
JEFFREY BARLOW NEIGHBORHOOD TRANSFORMATION CENTER, INC  
C/O - JEFF BARLOW 25 E. VARGO RD.  
HORSEHEADS , NY 14845- Owner/Operator Email: transformationcenterelmira@gmail.com

Field Visit  
Date: FEB 02, 2017 01:00 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Tracey Barlow, Operator  
(email: )

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

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

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

Meet with Tracy Barlow, Operator to evaluate a proposed food service counter area to be located in main entry lobby of facility (Church St. entrance). Facility is proposing to install L-shaped counter area and will serve coffee, smoothies, soups (soups to be prepared in existing kitchen, will use a hot-holding unit to maintain soups at +140 degrees F). All sections of floor behind proposed service counter to be smooth, easily cleanable, impervious to water (remove existing carpet from behind service counter). All storage cabinets & counters to be smooth, easily cleanable, impervious to water. A minimum of a two-bay wash sink to be installed with an indirect drain for rinsing equipment and employee hand washing (Main kitchen is used for dish washing). All walls to be light-colored, cleanable. All lighting above service counter/ equipment must have protective shielding. All proposed refrigerated storage equipment used to store cold potentially hazardous (TCS) foods must have numerical thermometers available, to be maintained at 45 degrees F or below. Also, must have a numerical thermometer available to check all hot potentially hazardous foods which are under hot-holding (must maintain at 140 degrees F or higher). Operator was instructed to contact City of Elmira Code Enforcement office for input and approval prior to commencing any proposed construction. Please contact HD for any questions during construction, an inspection will be required prior to opening new service counter area.

END of REPORT