

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: WELLSBURG DINER (ID: 793794)
Facility Name: WELLSBURG DINER
Facility Code: 01113-01 Facility Email: None
Facility Address: 3683 FRONT STREET WELLSBURG, NY 14894

To the Attention of:
LINDA THOMAS
1289 ROBERTS HOLLOW RD.
LOWMAN, NY 14861- Owner/Operator Email: wellsburgdiner@yahoo.com

Inspection
Date: MAR 20, 2017 01:30 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Linda Thomas, Operator
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 2:00 PM, observed plastic deep bins of cooked potatoes sliced into quarters inside of walk-in cooler. Two top plastic bins were found uncovered with depth of cooked potatoes at approximately 4 " inches- Temperature of cooked potatoes was 49 degrees F. However, the two plastic bins below the two uncovered bins were found covered with plastic lids, each storage bin had cooked potatoes which were quartered but at depths ranging from 5- 6" inches. Temperature of the cooked potatoes was found at 52 degrees F (approximately 8 lbs of cooked potatoes inside each storage bin (dimension of storage bin was approximately 8" in. wide X 15" in. long X 10" in deep). Cook stated that cooked potatoes had been placed into storage bins then placed inside walk-in cooler by Cook approximately 1.5 hrs earlier, cooked potatoes were cold-water rinsed prior to placing into walk-in cooler. Cook was directed to finish cooling process by uncovering storage lids and limiting depth of cooked potatoes to 4' inches or less. Discussed proper cooling with Cook during inspection. Corrected.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

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

Inspector Findings

Hand towels lacking at kitchen hand wash sink near dish machine- Corrected.

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

In kitchen, floor surfaces below deep fryers- greasy, dirty surfaces.

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Grease found on ground below hood filter in rear of building.

Additional Information Collected During Inspection

Comments

Discussed routine hand washing with Kitchen staff during inspection. Both hot and cold potentially hazardous (TCS) inside holding equipment maintained at +140 degrees F or below 45 degrees F. Employees were observed properly using utensils and equipment properly during inspection. A Time Table of Compliance Date of April 3, 2017 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance.

END of REPORT

[Submit# 273823] WELLSBURG DINER (ID 793794) Inspection# 1001950928