

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: YEE OLDE HICKORY HOUSE (ID: 265397)
Facility Name: YEE OLDE HICKORY HOUSE
Facility Code: 00261-01 Facility Email: None
Facility Address: 3543 WATKINS ROAD HORSEHEADS, NY 14845

To the Attention of:

JOYCE YEE YEE OLDE HICKORY HOUSE INC
YEE OLDE HICKORY HOUSE 3543 WATKINS RD.
HORSEHEADS , NY 14845- Owner/Operator Email: jyee35433@gmail.com

Pre-op Inspection

Date: DEC 12, 2017 01:51 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Joyce Yee
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 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

1. Observed hole in ceiling above coffee machine with waste line for bath tub exposed. Operator stated facility had issue with leak, but has fixed the leak. No evidence of leaking pipes, during time of inspection, that could possibly contaminate coffee machines. Discussed relocating food service equipment from area or stopping use if leak reoccurs. Operator to have employee put up piece of plastic until new piece of sheetrock can be installed.
2. Observed hole in ceiling in back kitchen area, next to freezer, in front of entrance to dish washer area. Time table of correction (TTOC) for both items given for 12/26/17.

Additional Information Collected During Inspection

Comments

Preoperational inspection conducted as facility is not open and does not prepare food during CCHD office hours. Discussed cooling large pieces of meat by cutting into 5-6 lbs sections to cool more efficiently. Discussed facility's cooling procedure for soups by means of ice water baths and stir occasionally. Discussed proper glove use and using utensils to prevent barehand contact. Observed facility's test strips for evaluating levels of chlorine in sanitizing solutions and for the dish washer. Discussed facility's ill food worker policy.

END of REPORT