

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: ZACK'S GRILL (ID: 891335)  
Facility Name: ZACK'S GRILL  
Facility Code: 01240-01 Facility Email: None  
Facility Address: 1825 PENNSYLVANIA AVENUE PINE CITY, NY 14871

To the Attention of:  
JOHN ZACK, JR ZACK'S GRILL, LLC  
1825 PENNSYLVANIA AVE.  
PINE CITY , NY 14871- Owner/Operator Email: zacksgrill@yahoo.com

Inspection  
Date: FEB 24, 2017 10:45 AM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: John Zack, Sr.  
(email: )

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 9

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

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A 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 below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Approximately 2 cups of liquid eggs observed in metal pan on counter top between grill and broiler. Facility has cold-holding waiver for liquid eggs, which requires that the discard time, which is not to exceed 4 hours after removal from refrigerator, be written on paper on refrigerator. No discard time written anywhere at facility. Food worker voluntarily discarded liquid eggs. Worker also taped pre-printed papers for recording waived items (pancake/waffle batter) to refrigerator door during inspection. Batter was not being used at time of inspection.

**FOOD NOT PROTECTED IN GENERAL**

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

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Probe thermometers observed stored in cup of stagnant water at 72F. Floating matter visible in cup. Food worker stated thermometers are calibrated each morning in cup of ice water. Recommended storing on counter-top or other clean surface and washing at least every four hours.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 4 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

1. Interior and exterior of make unit next to fryers not clean (food debris and spillage, grease build-up observed). 2. Wooden (sealed) shelves in walk-in freezer not clean. 3. Interior baffle of ice machine not clean (red growth observed). 4. Wooden shelving, drawers across from cook line are not clean (excessive discoloration, likely from cooking with grease, and food debris observed on shelves and inside drawers. A timetable for correction of all above violations, except for shelving in walk-in freezer which are due to be replaced soon, issued for 3/9/2017. Timetable for cleaning or replacing shelving in walk-in freezer issued for 5/1/2017.

## INADEQUATE INSECT/RODENT CONTROL

ITEM # 14A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Insects, rodents present

Inspector Findings

Deceased rodent observed in Orkin trap in rear storage area.

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

Holes in wall at cove molding and wainscoting between new bar area and dining area of facility. Timetable for correction by 3/9/2017 established.

## 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. Floor around and under cooking equipment along entire cook line in kitchen, in corner between make unit and fryer, around dish machine, prep area, under shelving, around glass door refrigerator is not clean. Floor between kitchen and hallway to walk in freezer, between walk-in freezer and walk-in refrigerator is not clean. Concrete flooring inside walk in refrigerator and at bar in front of glass doors to walk-in refrigerator, which was supposedly sealed, is not clean. Floor in walk in freezer is not clean. A timetable for correction for cleaning of all flooring for 3/9/2017 (and 5/1/2017 for inside walk-in freezer). 2. Floor tiles missing around dish machine. A timetable for correction of 5/1/2017 for replacing tiles or otherwise making floor smooth, easily cleanable, light colored and non-absorbent.

Additional Information Collected During Inspection

Comments

Discussed requirements for waiver from temperature control of liquid eggs, waffle, pancake batters with operator and cook. Observed soups cooling in uncovered shallow metal pans in walk-in refrigerator. Discussed cooling of macaroni, which includes cold water bath and shallow pans in walk-in refrigerator. Also observed reheating on stove top, which is capable of reheating to 165F+ within 2 hours, as opposed to use of inadequate means of reheating, including in hot-holding equipment. Demonstrated calibration of probe thermometers and recommended obtaining digital thermometers. Operators utilize Orkin for pest control, with monthly visitation. Violation 12C seems to be corrected--no condensate issued observed in walk-in freezer.

END of REPORT

[Submit# 269465] ZACK'S GRILL (ID 891335) Inspection#

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