

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: MAY 15, 2018 11:41 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: John Zack Jr.
(email:)

Summary

Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 6
Reinspection is required.

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

All or parts of the violation item are IN violation.

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

Observed >10lbs of cheese sauce containing sharp cheddar cheese, placed in walk-in cooler found in round metal container at a depth of approx. 12 inches deep and 8 inches in diameter with a temperature profile of 43F on the exterior of the pan and 48F interior, which was prepared (heated) 5/14. Container was partially covered in plastic wrap, with no noticeable condensation. Cheese is a time/temperature controlled for safety food (TCS) and when cooked has to meet the cooling schedule of 120F-70F within 2 hours and 70F-45F or less in additional 4 hours. It was determined that the cheese sauce did not meet the cooling schedule as parts were greater than 45F and it did not appear to be cooled in a method capable of meeting the cooling schedule. Sanitarian recommended cooling cheese sauce in several shallow metal pans in depths less than 4 inches, or to use cooling wands which are used to stir foods while actively cooling. Operator voluntarily discarded cheese sauce. CORRECTED.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 10:20AM observed ~2lbs of diced cooked potatoes in plastic container at a temperature of 64F, sitting out on the food prep counter across from cook line. Per staff, potatoes were removed from refrigeration at 8:00 and were placed on counter to be cooked for a second time to order as home fried potatoes. Advised cook that potatoes are a TCS food when cooked and are to be hot held at 140F or greater or cold held at 45F or less, or placed under approved waiver to use time as a public health control. Discussed placing potatoes on facility's cold-holding waiver, keeping in pan on flat top grill to maintain 140F minimum, or kept in refrigerator at 45F or less. Potatoes were voluntarily discarded as it was determined they had been stored out of refrigeration for greater than 2 hours. CORRECTED.

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

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

Observed 2 steaks with a temperature of 50F, ~2 lbs of pepperoni with a temperature of 49F-50F, ~5lbs of mozzarella cheese with a temperature of 51F, and 6-8 cups of hollandaise sauce with a temperature of 51F stored in 3-door glass front beverage cooler. Ambient air temperature of cooler was 46F per sanitarians thermocouple. Other foods in unit, including phf/tcs and non-phf/tcs foods were 42-51F. Some foods had been in unit several days and others were put there shortly before inspection. Operator believes frequent opening of refrigerator doors causing increase in temperatures. Log of temperatures of beverage cooler read 36F at 7AM, and the dial thermometer located on top shelf read 40F. Thermometer is not accurate and is placed in the coldest part of refrigerator. Recommended operator obtain accurate thermometer and place on bottom shelf, far away from source of cold air in refrig. Cold air comes from top section of refrigerator and overstacking of shelves inhibits adequate movement of air. Reminded operator that cold holding units storing TCS food are to be at or below 45F. Advised storing TCS proteins in one section of cooler, condiments and dressing not to be stored in large metal containers. Discussed storing all TCS that are not routinely used in food prep to be stored in walk-in cooler, which is further from cook/prep areas. Operator voluntarily discarded steaks, mozzarella cheese, pepperoni, and hollandaise sauce and placed all other TCS foods into walk-in cooler. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Thermometer in 3-door beverage cooler inaccurate. Thermometer reads 40F, actual air temperature per sanitarian's thermocouple was 46F.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Leftmost door of 3-door beverage cooler gaskets in disrepair.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Wooden shelving inside walk-in freezer not clean. A timetable of correction of 5/1/17 had been issued and was later extended to 7/1/17. Another extension of 4/15/18 was agreed upon during reinspection to accommodate replacement of walk-in freezer. Walk-in freezer has not yet been replaced and wooden shelving is still not clean and also appears to be bare wood. Operator advised to seal or paint shelving after cleaning or replace with smooth, easily cleanable and non-absorbent shelves.

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 in walk-in freezer not clean. A timetable of correction of 5/1/17 was issued and later extended to 7/1/17. An additional extension of 4/15/18 was agreed upon during reinspection to accommodate replacement of walk-in freezer, which has not been done. 2. Floor tiles missing around dish machine--concrete floor is dirty. Floor tile missing in front of 3-bay sink, near baker's prep counter in kitchen. A timetable of correction of 5/1/17 was issued and extended to 7/1/17. Another extension until 10/31/2017 was agreed upon for repair of all flooring in kitchen. Operator previously installed new flooring in bar area and stated is durable enough to use in other areas of facility. Suggested operator install temporary replacement tiles in areas above if not able to install permanent floor.

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

All or parts of the violation item are IN violation.

Code Requirements

Premises littered, unnecessary equipment and article present, living quarters not completely separated for food service operations, live animals, birds and pets not excluded

Inspector Findings

Back room of facility storing unnecessary items such as bicycle, gas can, and tools.

Additional Information Collected During Inspection

Comments

Observed operational digital thermometers. Nacho cheese in hot holding unit had a temperature of 160F. Discussed recommended procedure of properly cooling phf/tcs food items in uncovered shallow metal pans in depth less than 4 inches, in ice bath, to allow the food to cool from 120F-70F within 2 hours, and from 70F-45F or less within 4 hours. Sanitizer (Chlorine) in wiping cloth bucket behind service counter was 200ppm per facility's test strips. A time table of correction for all non-critical violations listed above set for 6/15/18.

END of REPORT

[Submit# 387855] ZACK'S GRILL (ID 891335) Inspection# 1002298382