

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: 1157 NORTH (ID: 915289)
Facility Name: 1157 NORTH
Facility Code: 00383-01 Facility Email: None
Facility Address: 1157 NORTH MAIN STREET ELMIRA, NY 14901

To the Attention of:
JOSEPH STEIGERWALD MICHKIM, LLC
DBA - 1157 NORTH 1157 N. MAIN ST.
ELMIRA , NY 14901- Owner/Operator Email: jsteigerwald76@gmail.com

Inspection
Date: APR 19, 2018 03:09 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Joe Steigerwald
(email:)

Summary
Number of public health hazards found: 1
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.

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 one cheesecake on kitchen counter at temperature of 92dF. Interview indicated that cheesecake had come out of oven at 12:30pm. Discussed requirement to start cooling potentially hazardous/time & temperature controlled for safety foods, including cheesecake, under refrigeration or other rapid cooling method by 140dF to meet required cooling schedule of 120-70dF in 2 hours then 70-45dF in an additional 4 hours. Staff relocated cheesecake into walk-in cooler to rapidly cool. CORRECTED

Additional Information Collected During Inspection

Comments

Observed digital thermometer and accurate probe thermometer. Discussed thawing options for oysters- in the refrigerator or under cold running water. Discussed reheating previously cooked and cooled foods to 165dF in 2 hours. Observed staff working in small quantities of raw chicken which was at temperature of 43dF. Observed french onion soup in steam table at 177dF. Observed cooled potatoes in walk-in cooler at temperature of 36dF. Observed staff washing hands after contamination.

END of REPORT

[Submit# 380903] 1157 NORTH (ID 915289) Inspection# 1002291937