

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: AMERICAN FOOD - ARNOT OGDEN MEDICAL CENTER CAFE (ID: 765142)
Facility Name: AMERICAN FOOD - ARNOT OGDEN MC
Facility Code: 01082-01 Facility Email: None
Facility Address: 600 ROE AVENUE ELMIRA, NY 14905

To the Attention of:
JIM DEGENNARO AMERICAN FOOD & VENDING CORP., INC.
ATTN: PERMIT RENEWALS 124 METROPOLITAN PARK DR.
LIVERPOOL, NY 13088- Owner/Operator Email: safety@afvusa.com

Inspection

Date: APR 02, 2018 03:17 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: David Shaughnessy
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

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

Digital and analog probe thermometers observed on shelf in container filled with sanitizer. Facility does not allow thermometers to air dry after sanitizing, prior to use. Discussed proper methods of storage to include dipping thermometer in sanitizer and letting air dry and washing, rinsing and sanitizing at least every four hours, or storing on clean shelf and washing, rinsing, and sanitizing thermometers at least every 4 hours, or wash, rinse and sanitize after each use.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Facility's dishwashing machine inoperable, per chef manager. Three bay sink, which is also to be used for handwashing, was full of dishes at time of inspection. Advised manager that dish machine would need to be repaired and available for use, or a separate sink for handwashing would need to be installed. Time table of compliance set for 5/2/18.

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Wet wiping cloths on prep table in rear did not contain adequate amount of sanitizer. Advised manager that wet cloths are to contain adequate amounts of sanitizer (100ppm chlorine bleach or 200ppm quaternary ammonia), recommended storing in bucket with sanitizer and water.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

3-bay sink blocked with dirty dishes at time of inspection. No bay is kept open to allow for handwashing. No separate hand sink available in kitchen. Per manager, dish machine is broken and 3-bay sink is used to wash dishes and dishes are left in the sink to accumulate throughout the day. Offered timetable for correction of 5/2/2018 to install separate sink for handwashing or repair dish machine and leave at least one bay of 3-bay sink open at all times for handwashing.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

Observed vent hoods above fryer and grill with accumulated grease at time of inspection. Time table of correction set for 4/23/18.

Additional Information Collected During Inspection

Comments

Observed functioning digital thermometer. Discussed acceptable cooling methods for potentially hazardous foods to cool from 120F-70F within two hours, and then 70F-45F in an additional four hours. Methods for cooling include ice water baths, in shallow uncovered pans at depths of less than 4 inches, use of cooling wand, or rinsing in cold water (pasta). Observed sliced tomatoes in cold holding sandwich make unit at a temperature of 42F. Soup being stored in stand up commercial refrigerator had a temperature of 39F throughout. Beef soup being hot held in steam table by soda machine had a temperature of 185F. Observed sanitizer (quaternary ammonia) at 200ppm in wiping cloth buckets per facility's test strips. Discussed keeping raw food below and away from ready to eat foods (RTE).

END of REPORT

[Submit# 376132] AMERICAN FOOD - ARNOT OGDEN MEDICAL CENTER CAFE (ID 765142) Inspection# 1002286359