

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 LEGION - SKINNER-ERNEST POST (ID: 265523)  
Facility Name: AMERICAN LEGION - BIG FLATS  
Facility Code: 00368-01 Facility Email: None  
Facility Address: 45 SOUTH OLCOTT ROAD BIG FLATS, NY 14814

To the Attention of:  
LARRY WENCK SKINNER-ERNEST POST MEMORIAL, INC.  
ATTN: LARRY WENCK PO BOX 166  
BIG FLATS , NY 14814- Owner/Operator Email: skinnerernest@aol.com

### Inspection

Date: MAY 04, 2018 02:50 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Sandy Merrill  
(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.

## FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

### Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

### Inspector Findings

Observed several cases of bottle drinks stored on floor of walk-in cooler. Discussed storing all food service items and equipment a minimum of 6 inches off floor.

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

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

All or parts of the violation item are IN violation.

### Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

### Inspector Findings

Observed excessive food debris on facility's table mounted can opener. Discussed regularly washing, rinsing, and sanitizing regularly and after use.

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Additional Information Collected During Inspection

Comments

Observed several accurate probe thermometers and test strips used to evaluate levels of quaternary ammonia in sanitizing solutions. Observed facility's cold holding units including the walk-in cooler and 2 door commercial refrigerator at temperatures of 45F or less. Observed both bar locations with adequate hot and cold running water, soap, and paper towels.

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END of REPORT

[Submit# 384829] AMERICAN LEGION - SKINNER-ERNEST POST (ID 265523) Inspection# 1002295723