

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 - ELMIRA #443 (ID: 265162)
Facility Name: AMERICAN LEGION - ELMIRA #443
Facility Code: 00008-01 Facility Email: alharrybentleypost443@outlook.com
Facility Address: 316 LAKE STREET ELMIRA, NY 14901

To the Attention of:
JERRY LENOX HARRY B. BENTLEY MEMORIAL POST
AMERICAN LEGION #443 316 LAKE ST.
ELMIRA , NY 14901- Owner/Operator Email: teleae2000@stny.rr.com

Inspection

Date: FEB 28, 2018 01:50 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Willie Howe, Bartender
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2
Reinspection is required.

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

Case of peppers & onions improperly stored on floor inside walk-in cooler.

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

In Men's rest room- one of two hot water shut-off handles in disrepair (Secondary hand wash sink is available w/ hot & cold water available).

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of March 10, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Monitoring thermometers available inside refrigerated equipment used to store cold potentially hazardous (TCS) foods- maintained at less than 45 degrees F. Plastic gloves and proper utensils available in kitchen. Numerical thermometers available for evaluating hot potentially hazardous foods.

END of REPORT

[Submit# 367506] AMERICAN LEGION - ELMIRA #443 (ID 265162) Inspection# 1002277798