

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: ANGIE'S MAIN STREET CAFE (ID: 888568)
Facility Name: ANGIE'S MAIN ST. CAFE
Facility Code: 01235-01 Facility Email: None
Facility Address: 164 NORTH MAIN STREET ELMIRA, NY 14901

To the Attention of:
ANGELINA GUGLIELMO
DBA - ANGIE'S MAIN ST. CAFE 164 N. MAIN ST.
ELMIRA , NY 14901- Owner/Operator Email: angelina.guglielmo@yahoo.com

Inspection

Date: JAN 17, 2018 10:02 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Angelina Guglielmo
(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.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Facility's probe thermometer observed inaccurate during time of inspection. Thermometer reading 0F while thermometer in holder at room temperature. Demonstrated and provided education for calibrating thermometers. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed test strips used for evaluating levels of chlorine in bleach based solution. Observed gloves and employees properly using gloves to prevent barehand contact with ready to eat foods. Observed hose connected to faucet, hanging into 3 bay sink with a hole in the top of the hose to create an air gap and prevent back-flow into water system. Observed tomato soup cooled in plastic container at depth of no more than 2 inches. Temperatures of potentially hazardous food (PHF/TCS) items in top section of sandwich make unit found at 44F. Operator lowered temperature of sandwich make unit to help keep PHF/TCS items at 45F or under especially during times when top section lid is up such as during busy food prep times.

END of REPORT

[Submit# 356641] ANGIE'S MAIN STREET CAFE (ID 888568) Inspection# 1002248643