

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: ANNE'S PANCAKES (ID: 375282)
Facility Name: ANNE'S PANCAKES
Facility Code: 00011-01 Facility Email: None
Facility Address: 114 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
MICHAEL KLEIN
ANNE'S PANCAKES 114 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: shannonave@icloud.com

Inspection

Date: MAR 05, 2018 09:20 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Shane Miller
(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.

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14C WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Pesticide application not supervised by a certified applicator

Inspector Findings

Observed 2 cans of Raid on paper goods shelf in back dry goods storage area. Pest control is to be done by a DEC certified pest control operator.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed broken floor tiles in walkway between restroom and near Frigidaire stand up commercial freezer. Time table of correction set for 3/19/18.

Additional Information Collected During Inspection

Comments

Observed facility's operational digital thermometer. Observed facility correctly following cold holding waiver for both pancake batter and sausage gravy. Observed meatsauce on grill at a temperature of 150dF, as well as gravy being hot held at 144dF. Recommended stirring both food items, and similar food items on occasion to redistribute heat throughout. Cooked and cooled home fries and sliced ham in commercial refrigerator had a temperature of 37dF. Observed sliced tomatoes in top half of cold holding make unit at a temperature 45dF. Sliced tomatoes in bottom of cold holding make unit had a temperature of 37dF. Discussed storing raw foods (shell eggs) under ready to eat foods to prevent contamination.

END of REPORT

[Submit# 368198] ANNE'S PANCAKES (ID 375282) Inspection# 1002278615