

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: ARBY'S OF ELMIRA (MIRACLE MILE) (ID: 265480)
Facility Name: ARBY'S OF ELMIRA (MIRACLE MILE)
Facility Code: 00173-01 Facility Email: jdonovan@soulesdunn.com
Facility Address: 2487 CORNING ROAD ELMIRA, NY 14903

To the Attention of:
ROBERT KELLEY GRANT AVE DEVELOPMENT, INC.
ATTN: PERMIT & LICENSE DEPT 161 GENESEE ST., #200
AUBURN, NY 13021- Owner/Operator Email: gadarbys6527@gmail.com

Inspection

Date: JAN 04, 2018 01:42 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: John Coley
(email:)

Summary

Number of public health hazards found: 2
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 1:35pm, observed ~10 potato pancakes in a metal pan with plastic wrap cover at temperature of 54dF on second slotted shelf next deep fryer unit. Interview with staff indicated that potato cakes had been pulled from cold holding ~5 minutes prior. Per manager, Arby's policy is potato cakes are kept on shelf using an ice bath to cold hold for two hours then returning to refrigeration. No ice bath was being used during time of inspection. Worker voluntarily placed potato cakes were placed into bottom of cold holding make unit. Discussed option for cold holding wavier with management. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

At 1:40 sanitarian observed ~2 pounds of sliced roast beef in juice stored in metal pan with plastic wrap in alto-shaam at a temperature of 124dF. Temperature of nacho cheese in unit was 158dF and whole roast was 161dF. Per staff, the last of the whole roast had been sliced, put into pan and just placed into warmer. New whole roast on slicer temped at 168dF. Sliced roast beef was voluntarily discarded by manager as Arby's policy is to discard roasts that are less than 150dF. CORRECTED

Additional Information Collected During Inspection

Comments

Observed staff preparing ready to eat sandwiches while wearing gloves. Observed facility's temperature logs. Observed staff washing hands. Discussed hand-washing in between glove changes. Observed sliced turkey and sliced tomatoes on salads in walk-in refrigerator at 36dF. Observed sliced cheese and sliced tomatoes in top of cold holding make unit at temperature of 39dF. Reviewed cold and hot holding waiver. Observed facility washing, rinsing and sanitizing dishes in 3-bay sink. Sanitizer (quaternary ammonia) at 400 ppm per facility's test strips.

END of REPORT

[Submit# 354281] ARBY'S OF ELMIRA (MIRACLE MILE) (ID 265480) Inspection# 1002230110