

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: BAGELS & BLARNEY (ID: 966616)
Facility Name: BAGELS & BLARNEY
Facility Code: 00973-01 Facility Email: None
Facility Address: 2898 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

To the Attention of:
SHAWN & KATE BRADLEY BAGELS & BLARNEY LLC
2898 WESTINGHOUSE RD., SUITE 512
HORSEHEADS , NY 14845- Owner/Operator Email: sbrad1072@yahoo.com

Inspection
Date: JAN 02, 2018 10:52 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Lisa Cubreth
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

Observed facility's probe thermometer reading ~10dF less than sanitarian's thermocouple in sanitizing water of 3 bay sink. Facility's thermometer reading ~78dF and water temperature per sanitarian's thermocouple is 87dF. Staff stated a second probe thermometer was kept in refrigerator and pulled from unit. Facility's second probe thermometer reading ~82dF in same water. Demonstrated calibration of probe thermometers. CORRECTED.

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

Paper towels lacking at front hand wash sink.

Additional Information Collected During Inspection

Comments

Discussed storage of cheese slices in top cold holding make unit in front service area. Temperature of meat and cream cheese in top of cold holding make unit was 42dF. Cheese in back refrigerator temped at 40dF. Soup in soup kettle temped at 161dF. Observed staff wearing gloves while preparing ready to eat food items (bagels).

END of REPORT

[Submit# 353447] BAGELS & BLARNEY (ID 966616) Inspection# 1002229506