

Food Service Establishment Inspection Summary Report

Operation: BEECHER SCHOOL CAFETERIA (ID: 265491)
Facility Name: BEECHER SCHOOL
Facility Code: 00439-09
Facility Address: 310 Sullivan Street, Elmira, NY 14901

To the Attention of:

ELMIRA CITY SCHOOL DISTRICT
Kari Crouse
C/o - Elmira H.s. (attn: K. Crouse)
777 S. Main St.
Elmira, NY 14904
Email: kcrouse@gstboces.org

Inspection

Date: September 13, 2018 11:19 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Tari Buchholz, Kit. Manager

Summary

Number of Public Health Hazards Found:	0
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.

NO CRITICAL VIOLATIONS REPORTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM #11B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings: Wiping cloth solution strength inadequate- 150 ppm (Required +200ppm)-Quaternary Ammonia. Kitchen Manager replaced wiping cloth solution during inspection to +200 ppm- Corrected.

Additional Information Collected During Inspection

Comments: Checked food temperatures during inspection- Milk- 44 dF, Pizza Dunkers- 175 dF, Marinara Sauce- 173 dF, Ground Beef- 160 dF, Broccoli- 184 dF, Chicken Nuggets- 158 dF, Yogurt- 40 dF, Sliced Turkey & Ham- 35 dF. Employees were observed properly using plastic gloves and utensils during inspection. Also, changing gloves when dirty. Log sheets maintained for refrigerated equipment including cooling log sheets for cooked potentially hazardous (TCS) foods. All refrigerated equipment have monitoring thermometers available, were maintained at less than 45 dF. Quaternary ammonia test kit available for checking sanitizer solution. Numerical and digital thermometers available for evaluating cooked potentially hazardous (TCS). Final rinse temperature at dish machine- +184 dF (per gauge).



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Received by: Tari Buchholz, Kit. Manager