

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

Institutional Food Service Inspection -- Summary Report

Operation: BEECHER SCHOOL CAFETERIA (ID: 265491)  
Facility Name: BEECHER SCHOOL  
Facility Code: 00439-09 Facility Email: None  
Facility Address: 310 SULLIVAN STREET ELMIRA, NY 14901

To the Attention of:  
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT  
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.  
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstboces.org

Inspection

Date: FEB 12, 2018 10:15 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Tari Buchholz, Kit. Manager  
(email: )

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.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Top of dish machine- dusty, dirty surface- Kit Manager cleaned top surfaces of dish machine during inspection- Corrected.

Additional Information Collected During Inspection

Comments

Checked food temperatures during inspection- Sliced Cantaloupe- 41dF, Yogurt- 37dF, Chicken Nuggets- 193dF, Sausage Patties-187 dF, Milk- 36 dF, Cold Salad w/ sliced Ham- 41 dF. Observed cooked Baked Beans properly cooling in small individual paper cups on sheet pan inside walk-in cooler (uncovered)- acceptable, walk-in cooler temperature- 40 dF. Cooling log sheets maintained, numerical thermometers available for checking cooked potentially hazardous (TCS) foods. Checked sanitizer solution for wiping cloths- 200 ppm (quaternary ammonia)- test kit available. for checking strength of sanitizer. Final rinse temperature of dish machine- 183 dF (per gauge). Employees were observed properly using plastic gloves and hand washing during inspection.

END of REPORT

[Submit# 363145] BEECHER SCHOOL CAFETERIA (ID 265491) Inspection#

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