

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: BEEF EATER TAVERN (ID: 743976)
Facility Name: BEEF EATER TAVERN
Facility Code: 01055-01 Facility Email: None
Facility Address: 203 WEST FRANKLIN STREET HORSEHEADS, NY 14845

To the Attention of:
JOSEPH WHITE RUNDALL, LLC
DBA - BEEF EATER TAVERN 203 W. FRANKLIN ST
HORSEHEADS , NY 14845- Owner/Operator Email: beefeatertavern@gmail.com

Inspection

Date: JAN 25, 2018 02:15 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Brandon Cleary
(email: cleary21285@gmail.com)

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.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed door gaskets broken on 1) right door of refrigerator in kitchen 2) top of stand up freezer in kitchen (held on by duct tape) 3) stand up meat freezer in basement (bottom). Time table of correction 2/25/18.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed slice tomatoes, shredded cheese, sliced cucumbers, and pickles at temperature of 46-47dF in top of cold holding make unit in kitchen. Raw chicken and sliced cheese at temperature of 40dF in bottom of cold holding make unit. Discussed deeper inserts (shallow metal inserts currently used) and lids to maintain food temperature of 45dF or less in top of unit. Reviewed cooling procedures- using an ice bath or cooling at shallow depths (4" or less) or meats in pieces 6lb or less in refrigeration to meet cooling schedule of 120-70dF in 2 hours, then 70-45dF in an additional 4 hours. Discussed hand washing between glove changes with staff.

END of REPORT

[Submit# 358960] BEEF EATER TAVERN (ID 743976) Inspection# 1002250897