

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: BEIJING GARDEN (ID: 265171)  
Facility Name: BEIJING GARDEN  
Facility Code: 00345-01 Facility Email: None  
Facility Address: 145 WEST GRAY STREET ELMIRA, NY 14901

To the Attention of:  
DENNIS WOO CHENYANG, INC.  
DBA - BEIJING GARDEN 145 W. GRAY ST  
ELMIRA , NY 14901- Owner/Operator Email: dwoo42@yahoo.com

Inspection

Date: JUN 27, 2018 12:54 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Ryan Woo  
(email: )

Summary

Number of public health hazards found: 1  
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 1245 PM observed ~3 cups of garlic in oil mixture in stainless steel pan on prep cart near wok. Temperature of garlic in oil was 73F. Garlic in oil is a time/temperature controlled for safety (TCS) food and creates a reduced oxygen environment and is to be cold held at a temperature of 45F or less or 140F or greater to prevent proliferation of C. Botulinum. At 1250 PM observed ~5 cups of cooked noodles in colander placed on bottom shelf of prep table near wok. Temperature of noodles was 69F. Noodles when cooked are a TCS food and are to be cold held at 45F or less or 140F or greater. Manager voluntarily discarded both items listed above as garlic in oil mixture was +70F and noodles were nearly 70F and in small amount. Discussed adding these items to cold holding waiver as items are readily used throughout service period and are difficult to cold hold. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed workers following hot holding waiver issued for TCS egg rolls and General Tso chicken. Discussed keeping levels of ice in cold holding bus pan at or above levels of food to cool items throughout. Broth in hot holding unit had a temperature of 145F. Utensils used for food service were observed in hot water bath at a temperature of 150F. Raw chicken stored in beverage cooler near walk-in cooler was a temperature of 38F. Observed manager slicing lemons for garnish while wearing gloves to prevent barehand contact. Walk-in cooler ambient air temperature was 47F, advised to lower temperature of walk-in to 45F or below. After thermostat was lowered temperature of walk-in cooler had an ambient air temperature of 39F.

END of REPORT