

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: BIG TOP ICE CREAM (ID: 265175)  
Facility Name: BIG TOP ICE CREAM  
Facility Code: 00031-04 Facility Email: daughterbigtop@yahoo.com  
Facility Address: 2354 CORNING ROAD ELMIRA HEIGHTS, NY 14903

To the Attention of:  
JOHN BERNAS  
2768 WESTINGHOUSE RD  
HORSEHEADS , NY 14845- Owner/Operator Email: icecreammanjcb@yahoo.com

Inspection  
Date: MAY 01, 2018 02:47 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: John Bernas  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2

Each item found in violation is reported below along with the code requirement.

**FOOD NOT PROTECTED IN GENERAL**

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed 3 gallons of milk stored on floor in walk-in cooler. Operator relocated into milk crate. 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

No hand soap available at front counter sink nor 3 bay sink. Interview indicated staff wash their hand in restroom only. Discussed requirement to wash hands at either front counter sink or 3 bay sink. Interview indicated that front sink is used as a prep sink and operator placed a hand soap at 3 bay sink for hand washing. Advised operator to keep one bay of sink available for hand washing at all times. CORRECTED

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Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed meat sauce in warmer at temperature of 165dF. Observed sausage being hot held on stove at temperature of 153dF. Observed staff wearing gloves while preparing ready to eat food items (ice cream).

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END of REPORT

[Submit# 383781] BIG TOP ICE CREAM (ID 265175) Inspection# 1002294803