

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: BROADWAY SCHL - PREP for Summer Feeding (ID: 997776)
Facility Name: BROADWAY ACADEMY & ELEMENTARY
Facility Code: 00086-09
Facility Address: 1000 Broadway , Elmira, NY 14904

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@gstbooces.org

Inspection

Date: August 7, 2018 09:03 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Cathy Dunbar
Additional Email(s): kcrouse@gstbooces.org

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 CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings: Light in walk-in freezer not working. Per staff, work order already placed to fix light.

Additional Information Collected During Inspection

Comments: Observed functioning digital thermometer. Observed three workers cutting watermelon while wearing food service gloves. Temperature of watermelon was 56F as it had been partially pre-chilled. Watermelon was portioned into 2 oz. plastic containers and placed in walk-in refrigerator to cool, prior to service the following day. Per interview with food workers and observation during inspection, staff were working in manageable quantities that could be completed and put in cooler within approximately 10 minutes. Observed several workers preparing ham and cheese sandwiches. One group of workers was placing cheese into sandwich bread, cheese was at a temperature of 45F and stored in an insulated ice box. Observed another group of workers with ham which was in stainless steel container on top of frozen tray with temperature of 37F. Workers placed ham on top of cheese and bread, which was then transferred to the final group of workers to be wrapped in plastic, placed in racks, which are then placed into cold holding to rapidly re-chill within 10 minutes of beginning prep. Observed sanitizer in sink at 200 ppm. Reviewed log of refrigeration temperatures during inspection. Observed routine hand washing, with frequent glove changing. Only cold potentially hazardous time/temperature controlled for safety foods (PHF/TCS) are prepared. Food items are placed in coolers with ice for transportation to summer feeding sites for immediate service.



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Received by: Cathy Dunbar