

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: BURGER KING (HORSEHEADS) (ID: 265182)
Facility Name: BURGER KING - HORSEHEADS
Facility Code: 00468-01 Facility Email: 2837@bartrichbk.com
Facility Address: 2143 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:
RICHARD BARTLETT BART-RICH ENTERPRISES, INC.
ATTN: RICHARD BARTLETT 6060 COURT STREET RD.
SYRACUSE , NY 13206- Owner/Operator Email: mark@bartrich.com

Inspection
Date: FEB 05, 2018 11:15 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Leo McDonald
(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.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings
Observed water leaking from back bottom corners of ice machine. Time table of correction 3/5/18

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings
Observed tiles missing on wall next to door in mop/utility room. Time table of correction 3/5/18

Additional Information Collected During Inspection

Comments

Observed facility's thermocouple. Observed facility following waiver conditions; all time and temperature control for safety (TCS/PHF) food marked with discard time. Observed TCS foods in hot holding at temperature of 148dF or higher. Observed chicken breasts in walk-in cooler at temperature of 38dF. Observed milk in front cold holding unit at temperature of 44dF. Sanitizer (Quaternary Ammonia) in wiping cloth buckets at 200ppm per facility test strips. Discussed hand washing and glove use while preparing ready to eat food items.

END of REPORT

[Submit# 361486] BURGER KING (HORSEHEADS) (ID 265182) Inspection# 1002271420