

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: CHAMPIONS SPORTS GRILLE (ID: 849137)  
Facility Name: CHAMPIONS SPORTS GRILLE  
Facility Code: 01176-01 Facility Email: None  
Facility Address: 1141 BROADWAY, SUITE 8 ELMIRA, NY 14904

To the Attention of:  
MIKE & MARK NICKERSON MIKEMARK RESTAURANT, INC.  
DBA - CHAMPIONS SPORTS GRILLE 1141 BROADWAY, SUITE 8  
ELMIRA , NY 14904- Owner/Operator Email: mknickerson67@yahoo.com

Inspection  
Date: FEB 14, 2018 02:21 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Kelly Burt  
(email: )

Summary  
Number of public health hazards found: 3  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3

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

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Cooked or prepared foods are subject to cross-contamination from raw foods.

Inspector Findings

Observed carton of raw shell eggs stored on slotted shelf above open box of lettuce (ready to eat food). Discussed not storing raw food over RTE, and potential risk of contamination. No broken eggs observed in carton, no contamination observed on lettuce. Staff relocated carton of eggs to lower shelf below RTE foods. CORRECTED.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 3:00 PM observed 1/6th plastic insert of tuna fish at depth of 6 inches covered with plastic in walk-in cooler with internal temperature of 52dF and external temperature of 48dF. Interview with staff indicated 4 lb can of tuna fish was pulled from dry storage (room temperature at time of inspection was 73) and mixed with cold mayonaise from bottom of make unit (temperature of unit 41dF). Staff stated tuna fish was prepared at 10:30AM and placed into cooler at that time. Tuna fish to not meet cooling schedule of 70dF-45dF in 4 hours. Staff voluntarily discarded tuna fish. Recommended pre-chilling can of tuna fish, or cooling in shallow depth less than 4 inches, uncovered. CORRECTED.

**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 2:00 PM, observed 1.5 pounds of reconstituted fish fry batter (batter contains milk) having a temperature of 67dF in food grade bucket near deep fryer unit not actively being cold held. Per staff, batter was prepared at 12 PM and indicated that batter is kept for 2 hours before discarding. Discussed batter is time and temperature control for safety (TCS/PHF) food and must be cold held at 45dF or less. Discussed use of a waiver and labeling requirements. Manager able to contact operator facility wishes to use waiver for fish batter. CORRECTED

**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 10 lbs foil pan of macaroni and cheese and box of frozen Bavarian pretzel sticks stored on floor in walk-in freezer. Staff relocated during inspection. CORRECTED.

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

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed 15 frozen fish fillets in bus pan at temperature of 31dF-38dF on prep table in kitchen. Interview with staff indicated that fish was pulled from walk-in cooler, because fish can not be cooked in fryer while still frozen. Approved thawing methods include thawing under refrigeration, cold (less than 70F) running water, or in microwave, if part of cooking process. Staff relocated fish into walk-in cooler to thaw. CORRECTED.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

**ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Observed dirty surfaces of fan covers in walk-in cooler. Time table of correction set for 2/28/18.

Additional Information Collected During Inspection

Comments

Facility has functioning digital thermometer. Nacho cheese in table-top hot holding unit near fryer had a temperature of 150dF. Beef in same hot holding unit had a temperature of 147dF. Swiss cheese in cold holding make unit had a temperature of 44dF. Raw ground beef patties in bottom of unit had a temperature of 41dF. Macaroni and cheese being hot held on grill had a temperature of 190dF. Baked fish in hot holding unit near walk-in cooler had a temperature of 196dF. Observed staff wearing bandage on hand- discussed ability to adequately wash hands. Recommend changing bandage regularly and double glove method.

END of REPORT

[Submit# 364044] CHAMPIONS SPORTS GRILLE (ID 849137) Inspection#

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