

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: CHARLEY'S PHILLY STEAKS (ID: 991505)  
Facility Name: CHARLEY'S PHILLY STEAKS  
Facility Code: 00673-01 Facility Email: None  
Facility Address: 830 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:  
DAVID KOO CHARLEY'S C.S. INC  
ATTN: DAVID KOO 7 LISA LANE  
NANUET , NY 10954- Owner/Operator Email: coh@kennethcorp.com

Inspection  
Date: MAY 15, 2018 01:44 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Rhonda Rogers, Manager  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1  
Reinspection is required.

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

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Lower interior corner of walk-in cooler door gasket in disrepair- Manager stated that it is scheduled to be replaced, work order has been submitted- Interior temperature of walk-in cooler acceptable, is less than 45 dF for storage of cold potentially hazardous (TCS) foods.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of May 31, 2018 has been established to correct the violation listed above. A re-inspection will be conducted after this date to determine compliance. Discussed routine hand washing, use of plastic gloves, and proper utensils with Manager during inspection. Numerical thermometer is available for evaluating cooked potentially hazardous (TCS) foods, hot potentially hazardous foods were maintained above 140 dF during inspection. Also discussed ill food handler policy with Manager during inspection.

END of REPORT

[Submit# 387812] CHARLEY'S PHILLY STEAKS (ID 991505) Inspection# 1002298337