

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: CINNABON (ARNOT MALL) (ID: 876831)
Facility Name: CINNABON (ARNOT MALL)
Facility Code: 01217-01 Facility Email: None
Facility Address: 3300 CHAMBERS RD, SUITE 5236 HORSEHEADS, NY 14845

To the Attention of:
MARITZA LOPEZ CANE-ROL LLC
c/o - MARITZA LOPEZ 12 TURNBERRY DR.
HORSEHEADS , NY 14845- Owner/Operator Email: lopezm2@stny.rr.com

Inspection

Date: JAN 08, 2018 02:33 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Suanne Bachert
(email:)

Summary

Number of public health hazards found: 1
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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 time of inspection, observed a 3 pound sheet of potentially hazardous cinnamon roll dough, containing eggs, on dough rolling prep counter with a temperature of 60F. Per staff, the dough had been out for ~10 minutes. Store procedure requires frozen dough to be removed from commercial freezer and placed into refrigeration unit to thaw for 12 hours. The dough is then removed, put through the dough rolling machine, coated in butter and cinnamon, rolled up into buns, and placed into the oven. Per staff, preparation takes 5 to 10 minutes. Cinnamon roll sheet was prepared into cinnamon rolls then placed into oven to bake to 140F as the dough was out for less than 2 hours. Discussed working in small quantities and only preparing one batch of cinnamon buns at a time. Discussed preparing buns on a tray so they can be easily transferred to cold holding unit if process is interrupted by customers to keep dough at 45F or less. 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

Case of cream cheese frosting stored on floor across from three bay sink. Discussed relocating case to shelf at least 6 inches above floor.

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Boxes of single uses utensils stored on floor across from three bay sink. Discussed relocating case to shelf at least 6 inches above floor.

Additional Information Collected During Inspection

Comments

Facility has working digital thermometers. Facility has test strips to measure quaternary ammonia in sanitizing solution, which in sanitizing bay at time of inspection was 150 ppm. Observed employee using gloves to serve ready to eat foods and observed employee properly wash hands between glove use and wiping down counter surfaces.

END of REPORT

[Submit# 354771] CINNABON (ARNOT MALL) (ID 876831) Inspection# 1002242645