

## Food Service Establishment Inspection Summary Report

Operation: COHEN SCHOOL CAFETERIA (ID: 265502 )  
Facility Name: COHEN SCHOOL  
Facility Code: 00103-09  
Facility Address: 100 Robinwood Avenue, Elmira Heights, NY 14903

### To the Attention of:

Suzanne Blunt  
ELMIRA HEIGHTS CENTRAL SCHOOL DISTRICT  
C/o - Cohen School (s. Blunt)  
100 Robinwood Ave.  
Elmira Heights, NY 14903  
Email: sblunt@gstbooces.org

### Inspection

Date: September 18, 2018 11:23 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Emailed To Operator  
Additional Email(s): mdougherty@gstbooces.org

### Summary

Number of Public Health Hazards Found:	2
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	2

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

## IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 6A WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

*Part or parts of the item were observed to be in violation which were corrected at the time of inspection.*

**Code Requirements:** Potentially hazardous foods are not kept at or above 140°F during hot holding.

### Inspector Findings:

1. Observed 6 lbs of cooked taco meat at a temperature 109F-110F throughout large one full pan (24in x 10in x 6in) with lid found in hot holding cabinet in middle shelf, on middle school side of cafeteria. Per worker, frozen pre-cooked meat was steamed initially then water and taco seasoning added, then placed back into oven to continue reheating to 165F+. Based on interview with worker, the meat was cooked to 165F one hour prior and the temperature was taken and placed on log, which was verified by sanitarian. Cooked taco meat was placed in hot holding cabinet which was set to 168F at time of inspection, and transferred to hot holding serving line when needed for service to students. Cheese pizza in hot holding cabinet observed at a temperature of 150F. Temperature of cabinet at time of inspection was 160F per sanitarian thermocouple, as thermometer in unit was lacking. Worker voluntarily removed taco meat in full pan and placed in oven to rapidly reheat to 165 before being placed again into service, as disposition of the food was held for less than two hours out of temperature. Cooked

taco meat which is potentially hazardous time/temperature controlled for safety (TCS/PHF) food and is to be hot held at 140F or greater. Recommended placing water in bottom of hot holding cabinet to provide steam, rather than air to keep all PHF/TCS food at or above 140F. CORRECTED

2.Observed 4lbs of breaded chicken nuggets ranging in temperature of 137F at the bottom of the pan, 115F in the middle, and 108F at the top, in stainless steel half pan (12inx10inx8in) uncovered in front half of hot holding service unit lacking water for steam in elementary school side. Other half of unit towards students was not covered, nor had a pan placed in it. Rice in same unit was 198F, and refried beans with melted cheese had a temperature of 208F throughout. Observed same sized pan, but perforated and covered on middle school side with temperature gradient of 141F-145F. Cooked chicken nuggets which are potentially hazardous time/temperature controlled for safety (TCS/PHF) food and is to be hot held at 140F or greater.Chicken nuggets were being served rapidly, so recommended staff switching to another perforated pan and placing hot held chicken nuggets from warming cabinet in pan, placing lid on both half pan of chicken nuggets and half of hot holding well to prevent hot air escaping. Recommended placing water in hot holding service wells to provide steam heat rather than air heat, raise temperature of hot holding cabinet to adequately hot hold food above 140F, and use perforated pans. CORRECTED.

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## FOOD NOT PROTECTED IN GENERAL

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

*All or parts of the item are violations.*

**Code Requirements:** Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

**Inspector Findings:** Observed no thermometer in hot holding cabinets on service lines. Temperature of cabinet on middle school side was set to 170F, however per sanitarian thermocouple measured temperature of cabinet to be at 160F. Time table of correction set for 10/1/18.

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## IMPROPER SANITARY FACILITIES AND CONTROLS.

### ITEM #12E WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

**Inspector Findings:** Observed two hand-wash sink inaccessible during inspection. First sink located near mixer with cart blocking accessibility and worker preparing gelatin on cart in front to sink, sink also lacked paper towels. Second sink located on elementary school side with filled sanitizer bucket and glove in basin blocking use. Discussed with staff the importance of being able to access hand wash sink to provide ease of use.

## Additional Information Collected During Inspection

**Comments:** Observed operational digital thermometer which staff was using to evaluate cooking temperatures of food. Recommended staff placing sliced melon in individual plastic bags to be placed in a single layer in contact with metal pan that was stored on top of service line ice pans. Melons stored in two door commercial refrigerator in middle school service area at a temperature of 42F. Ham in two door refrigerator located near mixer had a temperature of 41F. Tuna in same refrigerator had a temperature of 38F. Rice in hot holding service unit on elementary school side had a temperature of 200F. Rice in hot holding unit on middle school side had a temperature of 198F-212F. Observed sanitizer (quaternary ammonia) at 400ppm per facility's test strips. Observed all staff wearing gloves or using utensils while handling and serving ready to eat foods to prevent bare hand contact.

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