

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Institutional Food Service Inspection -- Summary Report

Operation: COHEN SCHOOL CAFETERIA (ID: 265502)
Facility Name: COHEN SCHOOL
Facility Code: 00103-09 Facility Email: None
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- Owner/Operator Email: sblunt@gstboces.org

Inspection

Date: MAR 22, 2018 11:54 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Michelle Dougherty
(email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

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). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

1) At ~11:15 AM observed 15 hotdogs being actively hot held in service line hot-holding unit ranging from 128dF to 130dF. Beans in same unit had a temperature of 154dF. Observed empty wells in unit which were covered with lids. Unit was hot holding by convection as there was no water in well to produce steam. Staff voluntarily placed hot dogs into cooking unit to rapidly reheat to 165dF within 2 hours before re-service. Recommended pre-heating unit, adding water to wells to create hot water steam, using lids on pans, and filling empty wells with pans to retain heat, or using perforated-bottom pans. CORRECTED. 2) At ~11:20 AM observed ~3 lbs of corn kernels in water in 1/2 insert on hot holding service line with a temperature of 123dF. Temperature of beans in same well of unit had a temperature of 164dF. Per staff, corn was cooked at 10:45 AM that morning. Staff placed corn back into cooking equipment to rapidly re-heat corn to 165dF within 2 hours before service. Per staff, corn was reheated to 168dF and placed back into hot holding unit. Sanitarian evaluated temperature of corn again after rapid reheating and observed temperature at 130dF. Staff voluntarily discarded corn. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has functioning digital thermometer. Broccoli in hot holding service unit had a temperature of 155dF. Cheese being stored in commercial refrigerator had a temperature of 38dF. Observed no rodent droppings in dry good storage area--corrected from previous inspection. Also observed a daily log to document searches for rodent droppings. Sanitizer (Quaternary Ammonia) at both wiping cloth buckets located in service area had a concentration of 400ppm, per facility's test strips. Staff are unable use water/steam in steam table hot-holding units due to the temporary kitchen setup because there is no drain located in temporary kitchen.

END of REPORT