

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: Courtyard Hotel - Food Service (ID: 913416)
Facility Name: COURTYARD HOTEL
Facility Code: 07-4700 Facility Email: hhayes@visions-hotels.com
Facility Address: 202 COLONIAL DRIVE HORSEHEADS, NY 14845

To the Attention of:
BRETT BIXBY SOUTHERN TIER LODGING, LLC
DBA - COURTYARD HOTEL 202 COLONIAL DR.
HORSEHEADS , NY 14845- Owner/Operator Email: bbixby@visions-hotels.com

Inspection

Date: MAR 15, 2018 10:25 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Heather Hayes
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Observed pastry holder, used to display baked goods on countertop, stored on floor in dry storage area. Discussed storing all food service items and equipment off floor a minimum of 6 inches and to wash, rinse, and sanitize pastry holder prior to next time of use.

Additional Information Collected During Inspection

Comments

Discussed facility's cold holding waiver for milk and other dairy products used for coffee. Observed facility's functioning digital thermometer and multiple analog thermometers. All cold holding equipment, including sandwich make units, walk-in cooler and walk-in freezer storing time/temperature control for safety (TCS) food items found at temperatures well below the required 45F cold holding limit. Observed previously frozen TCS food items properly thawing in walk-in cooler. Facility stores items such as non-TCS whole tomatoes, honeydew melons, and cantaloupe in walk-on cooler to pre-chill items prior to cutting as cut tomatoes and melons become TCS food items. Observed appropriate levels of quaternary ammonia sanitizer (400ppm), using facility's test strips, in solution found in sanitizing bay of three bay sink.

END of REPORT

[Submit# 371007] Courtyard Hotel - Food Service (ID 913416) Inspection# 1002282008