

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: CRACKER BARREL OLD COUNTRY STORE #699 (ID: 789845)  
Facility Name: CRACKER BARREL #699  
Facility Code: 01083-01 Facility Email: None  
Facility Address: 1740 COUNTY ROUTE 64 HORSEHEADS, NY 14845

To the Attention of:

SANDRA COCHRAN, PRES/CEO CRACKER BARREL OLD COUNTRY STORE, INC.  
ATTN: HEALTH PERMITS PO BOX 787  
LEBANON , TN 37088- Owner/Operator Email: bobbie.jones@crackerbarrel.com

Inspection

Date: JAN 31, 2018 10:08 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: John Hester  
(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 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 10:00am, observed 1/4full quart of full cream milk at temperature of 68dF on prep table unattended back by ovens. Staff stated milk had been out of refrigeration for ~30 minutes. Manager relocated milk to walk-in cooler. CORRECTED.

**ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

At 9:45am, observed two full size plastic container with lid 3/4rd full of pancake batter and 5 flats of raw shell eggs at temperature of 57-61dF in lower refrigeration next to ice cream cooler. Label on pancake batters showed they were made at 6:47am and staff stated they were put into refrigerator at that time. Staff uncertain when raw shell eggs had been put into refrigeration. Ambient air temperature of refrigeration was 64dF. Manager identified that refrigeration was not turned on. Manager voluntarily discarded pancake batter and 5 flats of raw shell eggs. CORRECTED

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Additional Information Collected During Inspection

Comments

Discussed storage of items in ice baths (pasteurized whip creams) and in top of waitress prep station (sour cream). Observed items in steam table across from grill at temperature of 168dF. Observed roast beef and gravy in hot holding cabinets at end of cook line at temperatures of 164-168dF. Observed chicken being cooled in ice baths in walk-in cooler. Observed sanitizer (Chlorine) bucket at 100ppm per facility's test strips and 100ppm in 3 bay sink. Observed digital thermometer at cook line and thermocouple outside of manager's office. Reviewed policy for waivers on pancake batter, raw shell eggs, and liquid eggs with label for 4 hour discard time requirement.

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END of REPORT

[Submit# 360397] CRACKER BARREL OLD COUNTRY STORE #699 (ID 789845) Inspection# 1002256156