

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: CURLY'S CHICKEN HOUSE (ID: 266065)
Facility Name: CURLY'S CHICKEN HOUSE
Facility Code: 00057-01 Facility Email: None
Facility Address: 2100 LAKE ROAD ELMIRA, NY 14903

To the Attention of:
GAYLE SCOTT SHAW SKS, LLC
DBA - CURLY'S CHICKEN HOUSE 2100 LAKE RD.
ELMIRA , NY 14903- Owner/Operator Email: gscottsolo@aol.com

Inspection

Date: MAR 02, 2018 09:13 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Scott Shaw
(email:)

Summary

Number of public health hazards found: 1
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 8:45am, observed the following time and temperature control for safety (TCS/PHF) food in walk-cooler which were leftover at closing previous night and placed into cooler on a push cart in metal containers with plastic wrap coverings: chicken soup at 6" depth at 46F inside-43F outside, chili at 6" depth at 44F inside- 40F outside, mashed potatoes at 2" depth at 43F inside- 40F outside, au jus at 10" depth at 47F throughout, chicken gravy at 10" depth at 42F inside-40F outside, chicken biscuit gravy at 5" depth at 49F inside-47F outside, chicken gravy at 6" depth at 55F inside-50F outside, meat sauce at 3" depth at 44F inside-42F outside, beef gravy at 3" depth at 41F inside- 40F outside, 5 gallons of rib/beef sauce (sauce containing ribs/beef) at 8" depth at 38F throughout and 30lbs of whole cooked potatoes at temperatures of 45-43F (in plastic tote with solid plastic lid closed on top). Interview with staff indicated that rib/beef sauce and whole potatoes were believed to be made 1-2 days prior, but were uncertain. All other food items in walk-in cooler at temperature of 38F. Operator voluntarily discarded all food items above, including those observed at depths less than 3-4 inches, which may have cooled adequately. Discussed cooling in shallow depths, less than 3-4 inches, without lids or other covering, to meet cooling schedule of 120-70F in 2 hours then 70-45F in an additional 4 hours. Ice water bath may also be used for cooling. CORRECTED

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed door gasket in disrepair (broken, missing, cracked) on walk-in freezer. Observed large ice build up throughout unit due warm air getting into unit. Operator stated the door does not create a solid seal when closed and stated problem associated with wiring in front of unit near door and heat sensitive tape not functioning. Time table of correction 3/23/18.

Additional Information Collected During Inspection

Comments

Observed digital thermometer. Observed staff wearing gloves while preparing ready to eat food items. Discussed use of ice bath to cold hold food. Observed empty monitoring-bait stations throughout kitchen. Observed eggs in top of cold holding make unit at temperature of 38dF. Observed sliced tomatoes in top of 2nd make unit at temperature of 36dF. Observed cheese sauce in hot holding on grill at temperature of 156dF.

END of REPORT

[Submit# 368016] CURLY'S CHICKEN HOUSE (ID 266065) Inspection# 1002278486