

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: DENNY'S RESTAURANT (ID: 910759)  
Facility Name: DENNY'S RESTAURANT  
Facility Code: 01267-01 Facility Email: d8142@feastfoods.net  
Facility Address: 950 CHEMUNG STREET HORSEHEADS, NY 14845

To the Attention of:  
NED KERN FEAST AMERICAN DINERS, LLC  
PO BOX 690  
TEMECULA , CA 92590- Owner/Operator Email: dennys.accounting@beshayenterprises.com

Inspection  
Date: APR 11, 2018 10:48 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: John Palmer  
(email: jpalmer11@hotmail.com)

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 4

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

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Observed dirty surfaces on and under equipment of grill and fryers.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed liquid on bottom of cold holding make unit across from fryers in kitchen. Manager stated that condenser line might be plugged and that liquid would be cleaned up. All food items observed in bottom of unit were in sealed containers. Manager had containers wash, rinse and sanitized. Discussed not storing any food in liquid.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed dirty surfaces on floor under equipment throughout kitchen and food storage areas.

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Lighting inadequate (one bulb missing and second bulb only partially illuminated) outside of walk-in freezer and office.

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Additional Information Collected During Inspection

Comments

A time table of correction established for May 2, 2018. Observed digital thermometers. Observed liquid eggs being cold held at grill at temperature of 37dF. Observed sausage and gravy in hot holding unit at temperature of 143dF. Observed soup in kettle at temperature of 170dF. Observed cheese in salad prep cold holding make unit at temperature of 42dF. Observed diced tomatoes in cold holding make unit in kitchen at temperature of 39dF. Observed pest control operator log. Observed sanitizer (Quaternary Ammonia) at 300ppm in wiping cloth buckets per facility's test strips. Observed cook wearing gloves while preparing ready to eat foods (toast). Discussed hand washing and ill food worker policy with manager.

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END of REPORT

[Submit# 378536] DENNY'S RESTAURANT (ID 910759) Inspection# 1002289712