

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: THE DINER (ID: 925527)
Facility Name: DINER, THE
Facility Code: 01187-01 Facility Email: None
Facility Address: 59 OLD ITHACA ROAD HORSEHEADS, NY 14845

To the Attention of:
NICHOLAS MASTRANTONIO NOODLES ENTERPRISE, LLC
DBA - THE DINER 59 OLD ITHACA RD.
HORSEHEADS , NY 14845- Owner/Operator Email: turboedvdub@yahoo.com

Inspection
Date: FEB 12, 2018 10:39 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Nick Mastrantonio
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Cook unable to locate probe thermometer when asked during inspection. Staff asked operator who stated probe thermometer was located in baskets across from cook-line. Staff were unable to locate probe thermometer in baskets. Staff continued to look and located probe thermometer in back kitchen area. The thermometer read 6°F warmer than sanitarian's thermocouple while in ice water mixture. Demonstrated calibration of probe thermometer to cook using ice water. Discussed requirement to use thermometer to verify temperature of food that is cooking, in hot holding and cooling. CORRECTED.

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 a spill (possibly raw meat juice) in bottom of kenmore refrigerator in downstairs. Noxious smell coming from refrigerator (no adulterated food observed). Time table of correction 24 hours.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 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

- 1) Dirty surfaces on floor in basement. Time table of correction (TTOC) 2/26/18.
- 2) Two floor tiles lacking in front of single door freezer and service bar. TTOC 2/26/18.

Additional Information Collected During Inspection

Comments

Observed facility following conditions of waiver. Observed facility's new walk-in cooler. Observed soup cooled in shallow depth in metal pan in walk-in cooler at temperature of 41dF. Temperature of food in commercial two door refrigerator was pancake batter -40dF and sliced tomatoes-38dF. Temperature of food in steam table was breakfast sausage- 153dF and sausage and gravy- 155dF. Observed sanitizer (Quaternary Ammonia) in wiping cloth bucket at 400ppm per facility's test strips- recommended adding more water to sanitizer bucket.

END of REPORT

[Submit# 363162] THE DINER (ID 925527) Inspection# 1002273890