

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

Institutional Food Service Inspection -- Summary Report

Operation: DIVEN SCHOOL CAFETERIA (ID: 265526)
Facility Name: DIVEN SCHOOL
Facility Code: 00380-09 Facility Email: None
Facility Address: 1115 HALL STREET ELMIRA, NY 14901

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstbooces.org

Inspection
Date: FEB 27, 2018 11:15 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Samantha Kelsey, Kit. Manager
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 1
Reinspection is required.

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

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12A WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Hot, cold running water not provided, pressure inadequate

Inspector Findings

Employee hand wash sink in main kitchen- No cold water available, hot water ran for approx. 30 seconds then stopped. Employee hand wash sink is available along service line for use until sink in main kitchen is repaired.

Additional Information Collected During Inspection

Comments

Checked Food Temperatures- Milk-41 dF, Refried Beans- 179 dF, Chicken Nuggets- 149 dF, Chicken Taco Meat- 183 dF, Tossed Salad w/ Cooked Chicken- 45 dF. Employees were observed properly using plastic gloves and utensils during inspection. Final rinse temperature of dish machine- 186 dF, per gauge. Sanitizer test kit available- 200 ppm quaternary ammonia. Checked kitchen sink temperatures during inspection. Large 2-bay pot sink- cold water- 48 dF, hot. water- 141 dF (water was run for 30 seconds), Center single-bay sink- cold water- 48 dF, hot water- 141 dF (water was run for 30 seconds), Kitchen 3-bay sink- cold water- 53 dF, hot water- 138 dF (water was run for 30 seconds). Except for employee hand wash sink located in main kitchen, all other sinks were operating satisfactorily during inspection. Kitchen Manager will notify maintenance department for repair of kitchen hand wash sink. A Time Table of Compliance Date of March 8, 2018 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance.

END of REPORT