

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

Mobile Food Service Establishment Inspection -- Summary Report

Operation: DOUG'S FISH FRY (MOBILE) (ID: 985027)
Facility Name: DOUG'S FISH FRY (MOBILE)
Facility Code: 01310-16 Facility Email: None
Facility Address: VARIOUS LOCATIONS ELMIRA, NY 14901

To the Attention of:
MARK BRAUN BRUENCH, INC
DBA - DOUG'S FISH FRY 206 WEST RD.
CORTLAND , NY 13045- Owner/Operator Email: mbraun5200@aol.com

Inspection
Date: APR 04, 2018 02:41 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 1
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.

PUBLIC HEALTH HAZARDS

A public health hazard is any condition that poses an imminent threat to the health or safety of the public. An owner/operator of a regulated facility must immediately correct all public health hazards or take actions to prevent exposure to the hazard.

ITEM # 2 WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous food held for an improper period of time at an unacceptable temperature [14-4.20(b)(2), 14-4.40(c), 14-4.50(a), 14-4.60]

Inspector Findings

At ~2:25pm, observed ~2 pounds of pre-cut French fries, cooked for the first time, at a temperature range of 115-130F. Employee stated the fries are cooked once and then cooked again when ordered by customers. After being cooked, fries are held in baskets above fryers to hot hold. Per employee, the 2 pounds of fries had only been cooked 15 minutes prior. No method for accurately recording or tracking time between first and second cook of fries. Observed small half pound batch of fries that were cooked for the second time at a temperature of 140F. Employee voluntarily cooked 2 pounds of fries for second time and continued to hot hold over fryers. Discussed preparing smaller batches of fries during slower times. Discussed using a time over temperature hot holding waiver for the fries. CORRECTED

EQUIPMENT AND UTENSILS

ITEM # 18 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Equipment not in good repair or maintained, not easily cleanable, unsuitably placed [14-4.102, 14-4.103(b), 14-4.105]

Inspector Findings

Facility's water heater non-operational. Interview with employee indicated mobile food service operation has had issues with water freezing in water lines and water heater. Discussed methods for preventing water from freezing in water heating unit and water lines.

CLEANING AND SANITATION

ITEM # 22 WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Dishwashing facilities and/or procedure not acceptable. test kit for sanitizing chemical not available [14-4.111(a)(b), 14-4.112(a)(b), 14-4.113, 14-4.114]

Inspector Findings

1) Mobile unit lacking warm running water at bay sink, preventing employees from properly washing, rinsing, and sanitizing utensils and equipment. Facility voluntarily purchased a large quantity of bottled water to keep at bay sink to use for washing, rinsing, and sanitizing utensils if contaminated or after 4 hours of use with time/temperature control for safety (TCS) food items. CORRECTED. 2) Mobile unit lacking test strips to accurately measure sanitizer in commercially prepared wipes.

CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE

ITEM # 25 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities - inadequate, unkempt, no handwashing sign [14-4.140, 14-4.141, 14-4.142]

Inspector Findings

Observed mobile unit with no water in potable water storage tank needed for hand-washing. Facility had temporary hand-wash station in cooler truck on site. However, temporary hand wash station was lacking water needed to adequately wash hands. Paper towels were also observed sitting in basin making hand washing unavailable. Staff filled hand wash station with bottled water at time of inspection and washed hands. Advised employees to keep temporary hand wash station adequately stocked with soap, paper towels, and potable water from either a public supply or using large quantities of bottled water. CORRECTED.

Additional Information Collected During Inspection

Vehicle License Plate # - NY EXEMPT; Valid Permit - Yes; Choking Poster Displayed - Yes; Economic Violation - No;

Comments

Conducted inspection at Bulkhead Hardware parking lot. Observed breaded fish in refrigerated truck at a temperature of 38F. Mobile unit has disposable sanitizer wipes in container filled with a quaternary ammonia based solution which at time of inspection read at 200ppm per sanitarian's test strips. Staff was working with gloves when handling ready to eat (RTE) foods. Discussed washing hands after using the bathroom, in between glove use, and at any other time when hands become contaminated. Advised staff to have potable water tank filled before service using water from an approved source.

END of REPORT

[Submit# 376926] DOUG'S FISH FRY (MOBILE) (ID 985027) Inspection# 1002287028