

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: DRAGON WOK (ID: 265326)
Facility Name: DRAGON WOK
Facility Code: 00441-01 Facility Email: None
Facility Address: 2898 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

To the Attention of:
BOBBY CHEN CHEN WANG KO, INC.
DBA - DRAGON WOK 2898 WESTINGHOUSE RD., SUITE 572
HORSEHEADS , NY 14845- Owner/Operator Email: dragonwok.hhds@gmail.com

Inspection
Date: JAN 10, 2018 01:20 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 4
Number of public health hazards NOT corrected: 0
Number of other violations found: 12

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

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

All or parts of the violation item are IN violation.

Code Requirements

Canned foods found in poor conditions (leakers, severe dents, rusty, swollen cans)

Inspector Findings

Observed a severely dented can of young corn spears on shelf in dry good storage. Dent affected side and seal on top of can. Manager removed from shelf and created a box for return can. CORRECTED

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 staff not using or aware of location of thermometer. Manager pulled probe thermometer from refrigeration unit. Facility's thermometer read temperature of 170dF in white rice in hot holding while sanitarians thermocouple read a temperature of 162dF. Facility's probe thermometer inaccurate and not being used by cook staff. Facility does not have ice nor tool for calibration. Sanitarian left accurate probe thermometer for facility to use. Facility to obtain digital thermometer within 24 hours. CORRECTED

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A 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 kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 1:20pm, observed ~2lbs of cooked scramble eggs in a foil to-go container on top of inserts in top of cold holding make unit across from wok at temperature 58-56dF. Observed ~1lb of cooked shredded beef stored in same manner at temperature of 60dF. Interview with cook indicated that eggs had been cooked 20 minutes prior and beef had been cooked 10 minutes prior. Reviewed with manager that if eggs and beef were cooked to required temperature then they would be warmer than observations indicated. Staff asked cook again for times these items were cooked and received same answer, stating items had been just cooked and placed on top of inserts in cold holding make unit. Discussed not storing food above inserts in top of cold holding make unit. Sanitarian unable to determine accurate timeline for food. Manager voluntarily discarded. CORRECTED

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 kept at or above 140oF during hot holding.

Inspector Findings

Observed ~5lbs of fried rice (white rice with seasonings but no vegetables or meat) in colander in walk-in cooler at temperature of 59dF in center and 54dF on outside. Observed cooked broccoli in foil to go container on top of inserts in top of cold holding make unit at temperature of 60dF. Interview with staff indicated that fried rice and broccoli had been made fresh today for lunch rush. Reviewed with manager and staff that fried rice and cooked broccoli were on a hot holding waiver and were not to be placed into cold holding. Reviewed that items were to be kept out at room temperature after initial cook at 11am and any rice or broccoli left over were discarded at 3pm. Staff voluntarily discarded fried rice and broccoli and were advised to follow conditions of waiver in future. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

1) Observed a container with fried chicken stored in manner that bottom of container was in direct contact with egg rolls in lower container (double stacking) in cold holding make it across from fryers. Discussed storing food with lids or in single layers to protect from potential contamination. Fried chicken relocated to walk-in cooler. CORRECTED 2) Observed food stored in shopping bags (not food grade) in chest freezer and in walk-in cooler. Discussed using food grade equipment for food storage.

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

No accurate thermometer available in soda cooler which contained time and temperature control for safety (TCS/PHF) food (crab rangoon and wontons). Temperature of tcs foods were 38dF. Thermometer being used in unit was probe thermometer which was inaccurate by 7dF. Manager stated a new thermometer would be purchased in 24 hours.

ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed a 1/2 pan of frozen pork strips and a bucket containing scallops in water at temperature of 38dF on slotted shelving unit next to walk-in freezer. Staff relocated to walk-in cooler to continue thawing. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed dirty utensils (knives) stored in drawer of prep table next to dry good storage. Manager stated she did not believe utensils were used and would pull and cleaned.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 2 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

1) Observed frozen waste water on back of condenser and onto shelves in walk-in freezer. Interview with manager indicated that a company came in to identify why condenser has been freezing over and operator was told unit needs replacing. Discussed not storing any food under condenser unit and to collect and remove ice regularly to prevent contamination. Observed no food contaminated during inspection. Time table of correction (TTOC) 2/14/18.
2) Hot water faucet knob non-functioning on hand wash sink in kitchen. Knob just spins without turning on water. Cold water turns only at a trickle. Discussed the importance of washing hands adequately with warm water. Manager called maintenance during inspection and stated faucet would be replaced within 24 hours.

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

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Dirty surfaces (floors and toilets) in mens restroom. TTOC 1/15/18.

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No hand soap available in ladies restroom. Manager restocked during inspection. CORRECTED

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Observed a ~1inch gap on bottom of outside door at back of kitchen. TTOC 1/24/18

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) Observed dirty surfaces on floor (along walls and under equipment) and walls (under/around dry storage racks and 3 bay sink) throughout kitchen. TTOC 1/15/18.
- 2) Observed hole in center of floor of walk-in cooler-floor not smooth, easily cleanable and non-absorbent. TTOC 1/24/18

Additional Information Collected During Inspection

Comments

Reviewed hot holding waiver items with staff. Walk-in cooler waste line has been plumbed- corrected from previous year. Provided food safety summary sheet. Offered food training for staff.

END of REPORT

[Submit# 355670] DRAGON WOK (ID 265326) Inspection# 1002247510