

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

Re-Inspection  
Date: JAN 11, 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: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 7

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

**FOOD NOT PROTECTED IN GENERAL**

ITEM # 8A WAS FOUND IN VIOLATION 1 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

Observed food stored in shopping bags (not food grade) in chest freezer and in walk-in cooler. Manager stated facility planned to purchase food grade bags to use in future for food storage.

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Right door hinge on refrigerator across from fryers broken causing the door to fall off when opened. Manager stated new hinges were being ordered.  
Time table of correction (TTOC) 1/24/18

## 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 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. Still under TTOC 2/14/18.

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. Still under TTOC 1/15/18.

## 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. Still under 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. Still under TTOC 1/15/18. 2) Observed hole in center of floor of walk-in cooler-floor not smooth, easily cleanable and non-absorbent. Still under TTOC 1/24/18

Additional Information Collected During Inspection

Comments

Reviewed hot holding waiver items with staff. Discussed working with food in small quantities that can be prepared in 15-20 minutes. Offered food training for staff. The following items have been corrected from previous inspection: 2E) Facility has obtained a probe thermometer. Manager stated store only had probe thermometer which staff would use temporarily but would purchase a digital thermometer. 8E) A new, accurate thermometer available in soda cooler containing tcs foods. 8F) No food observed thawing on shelf at room temperature. 11C) Utensils in drawer of prep table washed, rinsed and sanitized. 12C) Hot and cold water working on hand wash sink. Manager stated that a new faucet has been ordered to prevent breaking again in future.

END of REPORT

[Submit# 355816] DRAGON WOK (ID 265326) Inspection# 1002247740