

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 16, 2018 11:45 AM
Inspector: Erin Walmsley (ewalmsley@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: 6

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 11:50am, observed ~ 5lbs of cooked lo mein noodles at temperature of ~60dF in colander on drain board of 3 bay sink with plastic wrap on top. Interview with staff indicated that lo mein noodles had been cooked and cooled under running cold water today (less than 2 hours prior). Discussed that lo mein noodles should be store in refrigeration. Staff relocated to walk-in cooler. CORRECTED.

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.

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. General cleanliness of facility is inadequate. Limited progress has been made. TTOC 1/19/18 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

Discussed working with food in small quantities that can be prepared in 15-20 minutes and working with only one tcs food item at a time. Staff still has accurate probe thermometer to use for taking temperature of cooking and cooling food. Operator has purchased new digital thermometers for cold holding unit. Discussed with manager that facility needs a digital thermometer for checking cooking and cooling temperatures since facility has no method to calibrate probe thermometer. Hot and cold water still working on hand wash sink. Manager stated that a new faucet is in and would be installed tomorrow. 12D corrected) mens restroom clean. No other items were evaluated during reinspection.

END of REPORT