

Food Service Establishment Inspection Summary Report

Operation: DUNKIN DONUTS at ELMIRA/CORNING AIRPORT (ID: 924426)
Facility Name: DUNKIN DONUTS (AIRPORT)
Facility Code: 00776-01
Facility Address: 276 Sing Sing Road, Horseheads, NY 14845

To the Attention of:

Manish Patel
BAPA AIRPORT CORP.
C/o - Manish Patel
2750 Westinghouse Rd., Suite B
Horseheads, NY 14845
Email: manish@bapanetwork.com

Inspection

Date: December 11, 2018 02:47 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Ali Eustace

Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	2

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

NO CRITICAL VIOLATIONS REPORTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings: Observed inadequate levels of chlorine (0ppm) in wiping cloth bucket containing bleach based sanitizing solution. Employee discarded solution and prepared fresh bleach-based solution with an observed chlorine level of 100ppm using facility's test strips. CORRECTED.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings: Observed missing ceiling tile in hallway leading to back storage area of facility. Employee to discuss with operator time table to replace missing tile. Time table of correction (TTOC) given for 12/26/18. Operator to contact CCHD if unable to correct issue prior to given TTOC.

Additional Information Collected During Inspection

Comments: Observed proper glove use when preparing food. Discussed benefits of using temperature logs for all cold holding units. Discussed proper technique for preparing and testing sanitizing solutions. Discussed proper storage of food service equipment. Observed soap, paper towels, and hot running water at hand washing sink in service area of facility. Observed paper towel dispenser not installed to wall. Employee stated dispenser to be installed in near future. Discussed protecting all food, food contact surfaces, and food service equipment from all construction debris during paper towel dispenser installation. Discussed that the location of their thermocouple should always be known by all employees in order to take temperatures of cold held and cooked potentially hazardous food or time/temperature control for safety (PHF/TCS).



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Received by: Ali Eustace