

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: DUNKIN DONUTS - BIG FLATS (ID: 975776)
Facility Name: DUNKIN DONUTS - BIG FLATS
Facility Code: 00879-01 Facility Email: None
Facility Address: 3317 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:
MANISH PATEL BAPA CHAMBERS RD LLC
C/O - MANISH PATEL 2750 WESTINGHOUSE RD., SUITE B
HORSEHEADS, NY 14845- Owner/Operator Email: manish@bapanetwork.com

Inspection

Date: JAN 09, 2018 11:48 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Codey Kelley
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

At ~11:30am, observed ~four dozen mini hash browns in plastic holder in 4-slot hot-holding unit in kitchen near drive-thru and above sandwich make unit. Approximately 3 dozen mini hash browns were located near the front section of the plastic holder at a temperature of 115F to 139F while the dozen in the back section of the holder were 140F or more. Four stacked egg patties were also observed at a temperature of 120F in the front section of another plastic holder in same hot-holding unit while the stacks of eggs towards the back section were 140F or more. Front section of plastic holders were pulled out slightly and not fully inserted into hot holding unit. Observed 2 more plastic holders, with a metal sheet over top to keep heat and steam in holders, containing potentially hazardous food (PHF/TCS) items with temperatures of 152F to 158F. Per staff, eggs and hash browns were heated in oven ten minutes prior to beginning of inspection at ~11:15am. Oven cooks food product to at least 140F as all products are commercially prepared and pre-cooked. Staff voluntarily discarded all the hash browns and the 4 egg patties that were below 140F at time of inspection. Discussed placing a metal lid on the hash browns and eggs to help keep items at 140F or more. Per staff, metal sheet is not used on hash browns and eggs as the lid would affect the quality of the hash browns. Discussed relocating hash browns to 6 slot hot holding unit above sandwich make unit and keeping holder inserted fully into hot holding unit. Discussed placing metal lid on the holder with eggs as quality won't be affected by steam. CORRECTED

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Floor tiles are chipped at threshold of back door where facility receives shipments, creating gap to outside and potential for pests to enter. Time table of correction set for 2/23/18.

Additional Information Collected During Inspection

Comments

Observed employee portioning prepackaged ham in small, manageable quantities and stacking into plastic ninth sandwich make unit inserts within 10-15 minutes of bringing meat out of cold holding. Facility had functioning digital thermometers. Observed staff wearing gloves when handling ready to eat foods and washing hand properly between glove changes. Pest control operator was at facility earlier that morning and reported no signs of pest issues in facility. Cheese and sliced deli meats in cold holding sandwich make unit were 41F.

END of REPORT

[Submit# 355289] DUNKIN DONUTS - BIG FLATS (ID 975776) Inspection# 1002247083