

## Food Service Establishment Inspection Summary Report

Operation: EASTERN SNACK HOUSE (ID: 1004030 )  
Facility Name: EASTERN SNACK HOUSE  
Facility Code: 01013-01  
Facility Address: 951a Lake Street, Elmira, NY 14901

### To the Attention of:

ALBARR INC.  
Muhammad Ayub  
Dbas - Eastern Snack House  
951a Lake St.  
Elmira, NY 14901  
Email: imranayub1276@yahoo.com

### Inspection

Date: September 12, 2018 01:40 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Copy Of Inspection Report Was Sent Via E-mail To Operator On 9-13-18.

### Summary

Number of Public Health Hazards Found:	2
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	1

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*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 2 TIME(S). CRITICAL VIOLATION

*Part or parts of the item were observed to be in violation which were corrected at the time of inspection.*

**Code Requirements:** Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

**Inspector Findings:** 1) At 1:45 PM, observed 12" in. X 5" inch round steel pot with cover on stored on kitchen work table. Pot contained cooked corn chowder which was not under active hot holding, approximately 1 gallon (3" inch depth). Temperature of corn chowder was checked with thermocouple and ranged from 103- 112 dF from outside to inside pot. Condensate was observed on inside of cover. Operator stated that cooked corn chowder had been out on kitchen table for approximately 1 hour. Operator was instructed to uncover pot of corn chowder and placed pot into refrigerator uncovered at less than 45 dF to properly cool. 2) At 1:45 PM, observed cooked pulled chicken in BBQ sauce inside stainless rectangular pan (12" x 10" X 8" inches) which was covered with plastic wrap and foil on kitchen work table. Depth of cooked chicken was approximately 3" inches, temperature was checked using thermocouple and ranged between 103-112 dF. Operator stated that cooked chicken had been out on kitchen

counter for approximately 1 hour. Operator was instructed to uncover stainless pan of cooked chicken and placed pan into refrigerator at less than 45 dF to properly cool. Corrected. Discussed proper cooking, cooling, reheating and hot-holding of cooked potentially hazardous (TCS) food with Operator. Operator stated that they would obtain a steam table/ hot-holding unit in future to adequately hot-hold cooked potentially hazardous (TCS) foods at +140 dF after cooking. All cooked potentially hazardous foods which have been cooled to be re-heated to +165 dF then hot-held at +140 dF.

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## IMPROPER SANITARY FACILITIES AND CONTROLS.

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

*All or parts of the item are violations.*

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

**Inspector Findings:** Toilet flush handle in disrepair ( chain broken).

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### Additional Information Collected During Inspection

**Comments:** A Time Table of Compliance Date of September 15, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Numerical thermometers available for evaluating cooked potentially hazardous (TCS) foods. Checked sanitizer solution in 3-bay sink- +200 ppm (quaternary ammonia). Will conduct a HACCP training with Operator in future.

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