

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: EDISON HIGH SCHOOL CAFETERIA (ID: 265503)
Facility Name: EDISON HIGH SCHOOL
Facility Code: 00104-09
Facility Address: 2083 College Avenue, Elmira Heights, NY 14903

To the Attention of:

Michelle Dougherty
ELMIRA HEIGHTS CENTRAL SCHOOL DISTRICT
C/o - Cohen School (m. Dougherty)
100 Robinwood Ave.
Elmira Heights, NY 14903
Email: mdougherty@gstboces.org

Inspection

Date: November 27, 2018 11:41 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Jean Willard

Summary

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

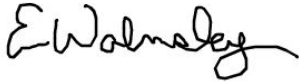
Each item found in violation is reported below along with the code requirement.

NO CRITICAL VIOLATIONS REPORTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Recommended storing shredded cheddar cheese in cold holding well on service line at shallow depth in a pre-chilled metal container. Observed shredded cheddar at temperature of 42F in refrigeration. Temperature of food in steam table on service line observed as follows: rice- 178F, taco meat- 164F, re-fried beans- 158. Observed turkey on green salad in cold holding well at temperature of 38F. Observed chicken tenders in steam hot holding cabinet at temperature of 140F. According to cooking temperature log, chicken tenders had been cooked to a temperature of 208F. Recommended storing time and temperature control for safety/potentially hazardous food (TCS/PHF) that are difficult to hot hold lower in cabinet so they are located closer to heat/steam generating component. Observed staff using digital thermometer to verify temperatures and wearing gloves while handling ready to eat food items. Reviewed cold holding temperature of 45F or less and hot holding temperature of 140F or greater. Observed sanitizer (Quaternary Ammonia) at 200ppm in wiping cloth buckets per facility test strips.



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Received by: Jean Willard