

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

Institutional Food Service Inspection -- Summary Report

Operation: EDISON HIGH SCHOOL CAFETERIA (ID: 265503)  
Facility Name: EDISON HIGH SCHOOL  
Facility Code: 00104-09 Facility Email: None  
Facility Address: 2083 COLLEGE AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:  
SUZANNE BLUNT ELMIRA HEIGHTS CENTRAL SCHOOL DISTRICT  
C/O - COHEN SCHOOL (S. BLUNT) 100 ROBINWOOD AVE.  
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: sblunt@gstboces.org

Inspection  
Date: MAR 27, 2018 11:18 AM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Jean Willard  
(email: )

Summary  
Number of public health hazards found: 0  
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.

## 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

Food product stored on floor in walk-in freezer. Per food worker, food stored on ground is for Cohen school. Food was being stored at Edison because freezer at Cohen was temporarily shut down due to renovations. Freezer at Cohen school is now functioning. Stored food was placed above floor 6 inches or greater at time of inspection. CORRECTED

#### Additional Information Collected During Inspection

#### Comments

Chicken nuggets had a temperature of 191F per facility's digital probe thermometer. Taco meat had a temperature 165F in facility's hot holding service table. Corn and nacho cheese had temperatures of 198F and 185F, respectively. Ham in salad placed in cold holding serving unit had a temperature of 42F. Milk cartons located in walk-in cooler had a temperature of 42F. Discussed requirement to hold whole apples on service line (for self-service) with protection to prevent barehand contact. Operator indicated apples will be pre-wrapped in plastic bags, prior to placement on service line. Facility makes own ranch dressing. Advised staff that ranch dressing, which is made with buttermilk, is to be considered as potentially hazardous and is to be temperature controlled. Recommended in-use ranch dressing be stored in ice bath. Observed final rinse temperature of dish washing machine at 182F. Observed staff preparing pizza in small, manageable quantities being placed directly into oven to cook, and then into hot holding until they are ready for service.

END of REPORT