

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

Food Service Establishment Inspection -- Summary Report

Operation: ELBOW ROOM (ID: 913736)
Facility Name: ELBOW ROOM
Facility Code: 01273-01 Facility Email: None
Facility Address: 1057 WALNUT STREET ELMIRA, NY 14905

To the Attention of:
SHAWN COBB SLBR, INC.
DBA - THE ELBOW ROOM 1057 WALNUT ST.
ELMIRA , NY 14905- Owner/Operator Email: yesdear65@verizon.net

Inspection
Date: MAR 15, 2018 11:56 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Shawn Cobb
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

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

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed 2 bottles of water for employee consumption in direct contact with drink ice in ice well near cash register at bar. Observed another beverage bottle of in contact with drink ice at second ice well located at end of bar. Discussed with operator and bartender that ice is a ready to eat food to be stored in a way to prevent it from becoming adulterated or contaminated. Employee voluntarily emptied both ice wells and discarded ice, drinks were relocated, prior to refilling ice wells. Discussed keeping drinks out of ice used for drinks and placing them in areas approved to hold employees personal belongings or in a separate shelf in a cold holding unit. CORRECTED

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed two 5 lb pieces of roasted pork covered by aluminum foil in a plastic bus pan cooled in facility's walk-in cooler. Temperatures of both pieces of pork were 48F throughout. Temperature of walk-in cooler per facility's internal analog thermometer and sanitarian's thermocouple was 35F. Other food items inside walk-in refrig. were 43-44F. Per interview with food worker, pork was cooked the previous night and placed into walk-in cooler to actively cool so that it can be pulled for for sandwiches. Operator voluntarily discarded pork roasts at time of inspection. Cooked foods are to be cooled from 120F to 70F in 2 hours, and from 70F to 45F or less in an additional 4 hours. Recommended cooling methods include in container uncovered, in depths of 4 inches or less, in small pieces, less than 5 lbs. or in ice bath. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

Facility does not wash, rinse, and sanitize dishware in bar area. Per bar worker, procedure is to wash dishes in detergent mixed with sanitizer, and rinse in plain water. Drain line of soda gun holster was observed in sanitize bay of 3-bay sink.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Both soda gun holster waste lines drain into 3 bay sinks at bar area. Advised operator to extend waste lines to indirect drain located beneath 3-bay sinks.

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Observed worker using cloth towel located near facility's hand-wash/3 bay sink to dry hands. Single use paper towels were available at hand-wash/3 bay sink. Towels are to be single use or disposable. Operator voluntarily removed cloth towel during inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Temperature of tomatoes in cold-holding sandwich make unit had a temperature of 43F. Temperature of chili in table top hot holding unit had a temperature of 168F. Discussed not stocking TCS (time/temperature controlled for safety foods) above fill lines of plastic inserts in cold holding units. Advised staff to reheating soups and other cooked and cooled potentially hazardous foods to at least 165F rapidly, within 2 hours. Recommended methods include on stove top, grill, broiler, etc. or in microwave. Advised staff not to reheat in hot-holding units since they are not typically designed to reheat. Facility uses quaternary ammonia to sanitize wares. Recommended operator contact CCHD to request food worker training.

END of REPORT

[Submit# 371227] ELBOW ROOM (ID 913736) Inspection# 1002282194