

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: ELDRIDGE PARK (ID: 833501)
Facility Name: ELDRIDGE PARK (seasonal)
Facility Code: 01149-01 Facility Email: epcpsmanager@gmail.com
Facility Address: 96 Eldridge Park Drive, Elmira, NY 14901

To the Attention of:

ELDRIDGE PARK CAROUSEL PRESERV. SOC, INC
Michael Robertson
Po Box 3056
Elmira, NY 14905
Email: epcpsmanager@gmail.com

Inspection

Date: July 19, 2018 01:15 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Connor Avery, Employee

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.

NO CRITICAL VIOLATIONS REPORTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Improper thawing procedures used

Inspector Findings: At 1:20 PM, observed a stock pot on top of kitchen counter which contained a ziplock storage bag with two raw hamburger patties. Both raw hamburger patties were frozen (<32 dF using thermocouple)- standing warm water observed inside stock pot. Employee was directed to empty warm water in stock pot, then stock pot was placed into 3-bay sink with cold water added to properly defrost raw hamburger patties- Cold water must be flowing and not in standing water to properly defrost frozen foods- Corrected.

Additional Information Collected During Inspection

Comments: Conducted an operational inspection of Lakeside Cafe at Eldridge Park in Elmira, NY on July 19, 2018. Discussed proper thawing procedure of frozen foods with kitchen employee. Numerical thermometer available for evaluating cooked potentially hazardous (TCS) foods. Nacho cheese sauce unit was maintained at +145 dF. All refrigerated storage units which contain cold potentially hazardous foods equipped with thermometers, were maintained at less than 45 dF.



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Received by: Connor Avery, Employee