

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: ELMIRA COLLEGE CAMPUS CENTER (ID: 967387)  
Facility Name: ELMIRA COLLEGE CAMPUS CENTER  
Facility Code: 00082-10 Facility Email: bhosie@eatnpark.com  
Facility Address: ONE PARK PLACE ELMIRA, NY 14901

To the Attention of:  
TONY WILLIAMS EAT'N PARK HOSPITALITY GROUP, INC.  
ATTN: PERMITS/LICENSES 285 E. WATERFRONT DR.  
HOMESTEAD , PA 15120- Owner/Operator Email: twilliams@parkhurstdining.com

### Inspection

Date: MAR 29, 2018 09:30 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Tony Williams, Facility GM  
(email: )

### Summary

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

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

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

### Code Requirements

Non food contact surfaces of equipment not clean

### Inspector Findings

Inside 'Dairy' walk-in cooler- Surfaces above ceiling condenser unit- dirty, moldy surfaces.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

### Inspector Findings

Floor surfaces below deep fryers in kitchen- some grease, food debris evident.

Comments

A Time Table of Compliance Date of April 15, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Some ceiling lighting in both women's & men's locker rooms not operating (bulbs are out). Facility is in compliance with hot-holding waiver requirements, hot-held potentially hazardous (TCS) foods at service line were marked with discard time. Digital thermometers available to evaluate cooked potentially hazardous foods. Monitoring thermometers available inside refrigerated equipment used to store cold PHF's. Employees were observed properly using plastic gloves and utensils during inspection. Reviewed use of pre-chilled ingredients (cooked eggs) for potato salad with employee during inspection. Per Operator, front service counter area is scheduled for remodel in April, plans have been submitted to HD for review prior to construction.

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END of REPORT

[Submit# 375132] ELMIRA COLLEGE CAMPUS CENTER (ID 967387) Inspection# 1002285429