

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:

EAT'N PARK HOSPITALITY GROUP, INC.

Tony Williams

Attn: Permits/licenses

285 E. Waterfront Dr.

Homestead, PA 15120

Email: twilliams@parkhurstdining.com

### Field Visit

Date: September 14, 2018 09:30 AM

Inspector: Michael Cain (mcain@co.chemung.ny.us)

Responsible Person: Copy Of Field Visit Was Sent Via E-mail To Toby Hilbert, Ex. Chef On 9-14-18.

### Summary

Number of Public Health Hazards Found: 0

Number of Public Health Hazards NOT Corrected: 0

Number of Other Violations Found: 1

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

## NO CRITICAL VIOLATIONS REPORTED

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

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

*All or parts of the item are violations.*

**Code Requirements:** Wiping cloths dirty, not stored properly in sanitizing solutions

**Inspector Findings:** Wiping cloth solution at service counter area- inadequate strength, was less than 200 ppm (Quaternary Ammonia). Facility Manager changed wiping cloth sanitizer during inspection, was checked at kitchen dispenser- +200 ppm. Sanitizer test kit was available at facility- Corrected.

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### Additional Information Collected During Inspection

**Comments:** Conducted a field visit of new student service counter area which is located in the Campus Center Bldg. which had been remodeled over the summer months. Equipment was operating properly, all refrigerated storage equipment used to store cold potentially hazardous (TCS) foods equipped with monitoring thermometers and operating at less than 45 dF. All cooked potentially hazardous (TCS) foods which were under hot-holding were maintained above +140 dF, digital thermometers available for evaluating cooked potentially hazardous (TCS) foods. Staff were observed using utensils properly during field visit, plastic gloves available. Will conduct a HACCP training exercise with Executive Chef in future.

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