

Food Service Establishment Inspection Summary Report

Operation: ELMIRA COUNTRY CLUB (ID: 265211)
Facility Name: ELMIRA COUNTRY CLUB
Facility Code: 00092-01
Facility Address: 1538 West Church Street, Elmira, NY 14905

To the Attention of:

Joe Norman
ELMIRA COUNTRY CLUB, INC.
1538 W. Church St.
Elmira, NY 14905
Email: pganorm1@aol.com

Inspection

Date: October 23, 2018 11:24 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Andrew Kingsley

Summary

Number of Public Health Hazards Found:	1
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.

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

ITEM # 3C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

Inspector Findings: Observed worker taking cut lime out of garnish holder with bare hand and place on side of drink glass. Patron accepted drink and consumed. Discussed with worker when preparing or serving garnishes prevent barehand contact by using a gloved hand or serving garnish with tongs or other barehand prevention methods. Per worker garnishes are prepared at bar with washed, rinsed, and sanitized cutting board and cut while wearing gloves. Observed worker placing toothpicks near garnish holder to prevent future barehand contact with ready to eat foods, including garnishes, which typically are placed in drinks. Observed no other limes contaminated at time of inspection. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the item are violations.

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: Observed several cases of frozen food in bags stored on floor of walk-in freezer. Cases of food are not to be stored on the floor, recommended pickin up and placing on shelves 6 inches above floor, moving to other storage area, using or discarding.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the item are violations.

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

Inspector Findings: Sheet metal floor in walk-in cooler is loose and separating from sub floor underneath. Several ceiling tiles in main kitchen area, above large stainless steel prep table, are missing. Per employee, work order has been placed for missing ceiling tiles, and will be placed for floor in walk-in cooler. Time table of correction set for 11/15/18.

Additional Information Collected During Inspection

Comments: Observed accurate probe thermometer. Steaks wrapped in plastic wrap in commercial refrigerator had a temperature of 40F. Pasta in single serve plastic bags in same unit had a temperature of 38F. Fried chicken in a single layer on sheet tray in walk-in cooler had a temperature of 38F. Loaded baked potato soup in hot holding kettle on service line had a temperature of 168F. Facility has food storage hierarchy posted on front door of commercial refrigerator. Discussed washing, rinsing, and sanitizing used for animal proteins prior to cutting ready to eat vegetables. Observed worker properly serving drinking ice with scoop, and placing scoop back in to designated area after serving ice to prevent barehand contact.



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Received by: Andrew Kingsley