

## Food Service Establishment Inspection Summary Report

Operation: ELMIRA COUNTRY CLUB - Snack Bar (ID: 265738 )  
Facility Name: ELMIRA COUNTRY CLUB  
Facility Code: 00092-01  
Facility Address: 1538 West Church Street, Elmira, NY 14905

### To the Attention of:

ELMIRA COUNTRY CLUB, INC.

Joe Norman

1538 W. Church St.

Elmira, NY 14905

Email: pganorm1@aol.com

### Inspection

Date: August 9, 2018 03:25 PM  
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)  
Responsible Person: Hannah Rohan

### Summary

|  |   |
|--|---|
| Number of Public Health Hazards Found:         | 1 |
| Number of Public Health Hazards NOT Corrected: | 0 |
| Number of Other Violations Found:              | 0 |

### Reinspection is Required

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

## FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

### ITEM # 2E 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:** Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

**Inspector Findings:** No digital or analog probe thermometer available in facility to evaluate temperature of potentially hazardous time/temperature controlled for safety (PHF/TCS) foods. Operator to obtain probe thermometer within 24 hours. Sanitarian will conduct reinspection to confirm accurate probe thermometer available at facility.

## NO ADDITIONAL VIOLATIONS REPORTED

### Additional Information Collected During Inspection

**Comments:** Observed hot dogs stored in plastic bin on bottom shelf inside single-door beverage refrigerator at a temperature of 44F. Discussed cooking procedure of pre-packaged ready to eat foods, which includes heating food to 140F and taking temperatures with a probe thermometer to verify minimum internal temperature reaches 140F. If food has not reached an internal temperature 140F, it must be heated until it reaches 140F. Observed food service gloves and adequate hand-wash supplies such as soap, warm water and paper towels. Advised staff to use PHF/TCS such as cheese for grilled cheese sandwiches in small manageable quantities, so the temperature of the food items stay at or below 45F during preparation.

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Received by: Hannah Rohan