

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 CITY CLUB (ID: 265210)  
Facility Name: ELMIRA CITY CLUB  
Facility Code: 00081-01 Facility Email: None  
Facility Address: 320 EAST CHURCH STREET ELMIRA, NY 14901

To the Attention of:  
CRAWFORD PIERCE ELMIRA CITY CLUB, INC.  
ATTN: CRAWFORD PIERCE 320 E. CHURCH ST.  
ELMIRA , NY 14901- Owner/Operator Email: cjpierce2@gmail.com

Inspection

Date: MAY 11, 2018 02:44 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Joe Pierce  
(email: )

Summary

Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 0

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

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings

At ~2:25pm, observed ~1 lb of American cheese, ~1.5 lbs of Swiss cheese, and ~2 lbs of provolone cheese all within a temperature range of 50-52F in top section of sandwich make unit. All cheese was sliced and each stack wrapped in plastic. Sliced tomatoes and tuna salad observed in top section of make unit with temperatures of 43F and 44F respectively. Ambient air temperature of bottom half of make unit was 41F. American cheese slices were stacked above the fill line in the top of cold holding sandwich make unit. Per staff, lid of sandwich make unit was continuously open during the past hour of the lunch rush. Staff placed cheese in bottom half of sandwich make unit to rapidly chill as cheese had been above 45F less than 2 hours. Discussed stacking cheese below the fill line, closing lid on top section of sandwich make unit when not preparing food, and lowering the temperature setting of the unit. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed facility's probe thermometer. Scallops in cold holding unit across from commercial stand up freezer had a temperature of 39F. Diced cooked potatoes in walk-in cooler had a temperature of 41F. Observed concentration of sanitizer (Chlorine) in dish machine to be 100 ppm per facility's test strips. Discussed proper procedure for washing hands in between glove changes.

END of REPORT