

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

Institutional Food Service Inspection -- Summary Report

Operation: ELMIRA HIGH SCHOOL CAFETERIA (ID: 265500)
Facility Name: ELMIRA HIGH SCHOOL CAFETERIA
Facility Code: 00091-09 Facility Email: None
Facility Address: 777 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
KARI CROUSE ELMIRA CITY SCHOOL DISTRICT
C/O - ELMIRA H.S. (Attn: K. CROUSE) 777 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: kcrouse@gstbooces.org

Inspection

Date: FEB 01, 2018 11:57 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Carol Ransom
(email:)

Summary

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

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

Dirty surfaces on fan covers of condenser in walk-in coolers #2 and #3. Time table of correction set for 2/14/18

Additional Information Collected During Inspection

Comments

Facility has multiple functioning digital thermometers, which staff were observed using. Temperature of steak and cheese was 170 F coming out of oven. Carrots in hot holding service line 1 had a temperature of 170 F, carrots in hot holding service line 2 had a temperature of 191 F. Staff was wearing gloves when handling ready to eat food to prevent bare-hand contact. Discussed working in small, manageable quantities when preparing time and temperature control for safety (TCS/PHF) foods (pizzas and sandwich/wraps). Recommend working with pre-chilled ingredients when preparing cold salads (tuna fish and sliced tomatoes). Recommended washing then pre-chilling tomatoes, that will be sliced for salads. Discussed options for storage of serving utensils-Recommend washing service utensils every two hours unless temperature controlled. Observed cooling of taco meat in metal containers without lids at depths less than 2 inches in walk-in cooler #3, which were meeting the cooling schedule of 120 F to 70 F in two hours, and then 70 F to 45 F for an additional 4 hours.

END of REPORT