

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: EOP KITCHEN AT ERNIE DAVIS COMMUNITY CENTER (ID: 723455)
Facility Name: EOP at ERNIE DAVIS COMMUNITY CTR
Facility Code: 01021-01 Facility Email: None
Facility Address: 350 EAST FIFTH STREET ELMIRA, NY 14901

To the Attention of:
ANDREA OGUNWUMI ECONOMIC OPPORTUNITY PROGRAM, INC
650 BALDWIN ST.
ELMIRA , NY 14901- Owner/Operator Email: aogunwumi@cseop.org

Inspection

Date: FEB 21, 2018 10:15 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Willis Earl, Ex. Chef
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2
Reinspection is required.

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

FOOD NOT PROTECTED IN GENERAL

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

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

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

Bag of flour found improperly stored on floor in rear dry storage room- Operator removed from floor during inspection, was transferred to main kitchen and stored off floor- Corrected.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

In ladies rest room off front service counter- one of two toilets not operating , out of service (toilet was labeled with sign).

Comments

A Time Table of Compliance Date of March 15, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Discussed routine hand washing and proper use of plastic gloves and utensils with Operator during inspection. Monitoring thermometers were available inside all refrigerated equipment which is used to store cold potentially hazardous (TCS) foods. Discussed proper cooling of cooked potentially hazardous foods with Operator.

END of REPORT

[Submit# 365307] EOP KITCHEN AT ERNIE DAVIS COMMUNITY CENTER (ID 723455) Inspection# 1002275945