

## Food Service Establishment Inspection Summary Report

Operation: ERNIE DAVIS ACADEMY CAFETERIA (ID: 265496 )  
Facility Name: ERNIE DAVIS ACADEMY CAFETERIA  
Facility Code: 00087-09  
Facility Address: 933 Hoffman Street, Elmira, NY 14905

### To the Attention of:

ELMIRA CITY SCHOOL DISTRICT  
Kari Crouse  
C/o - Elmira H.s. (attn: K. Crouse)  
777 S. Main St.  
Elmira, NY 14904  
Email: kcrouse@gstbooces.org

### Inspection

Date: September 18, 2018 10:00 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Karen Benjamin, Kitchen Manager

### Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	2

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

### **NO CRITICAL VIOLATIONS REPORTED**

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### **IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

#### **ITEM #11A WAS FOUND IN VIOLATION 1 TIME(S).**

*All or parts of the item are violations.*

**Code Requirements:** Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

**Inspector Findings:** Inadequate rinse temperature at dish machine- rinse temperature gauge reading 158 dF (machine is rated at +180 dF)- Facility is using 3-bay sink for washing/ rinsing & sanitizing of dish ware and utensils. Spoke to district maintenance representative (Bob McCarrick) who was in process of replacing motor for booster heater which services dish machine during inspection. Maintenance representative to notify Health Department after repairs are made to dish machine.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

*All or parts of the item are violations.*

**Code Requirements:** Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

**Inspector Findings:** One ceiling light in rear kitchen- not operating, bulbs are out.

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### Additional Information Collected During Inspection

**Comments:** Checked food temperatures- Chicken- 188 dF, Rice- 190 dF, Broccoli- 188 dF, Milk- 36 dF, Cut Cantaloupe- 38 dF, Turkey Sub- 41 dF. A Time Table of Compliance Date of September 25, 2018 has been established to correct the violations above. Per Maintenance Representative, motor for dish machine booster heater to be repaired today (9/18), maintenance representative to notify HD once repairs are made to dish machine booster heater. A re-inspection will be conducted after this date to determine compliance. Digital thermometers available for evaluating cooked potentially hazardous (TCS) foods. Quaternary ammonia sanitizer test kit available for evaluating dish ware and wiping cloth sanitizer. All refrigerated storage equipment used to store cold potentially hazardous (TCS) foods equipped with monitoring thermometers- were operating at less than 45 dF. Kitchen staff were observed properly using plastic gloves and utensils during inspection.

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Inspector: Michael Cain (mcain@co.chemung.ny.us)

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Received by: Karen Benjamin, Kitchen Manager