

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: ERNIE DAVIS ACADEMY CAFETERIA (ID: 265496)
Facility Name: ERNIE DAVIS ACADEMY CAFETERIA
Facility Code: 00087-09 Facility Email: None
Facility Address: 933 HOFFMAN STREET ELMIRA, NY 14905

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: MAR 01, 2018 10:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Laurie Stermer, Kit. Manager
(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.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Section of kitchen floor outside of Manager's office near refrigerated cases- section of tiles missing, open seams not smooth, easily cleanable (Area- approximately 6" in. X 1.5' Ft).

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Ceiling light not operating in rear kitchen area- Maintenance man was notified during inspection.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of March 15, 2018 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance. Digital thermometers available for evaluating cooked potentially hazardous (TCS) foods. Checked food temperatures- Milk- 43 dF, Cold Ham & Cheese Sandwich- 43 dF, Sweet Potato Fries- 158 dF, Taco Meat- 170 dF, Marinara Sauce- 172 dF, Sliced Turkey Inside sandwich unit- 42 dF. Food temperature log sheets maintained, sanitizer test kit available for wiping cloth solution- +200 ppm (quaternary Ammonia). Final rinse temperature of dish machine- 195 dF, per gauge. Per Kit. Manager, one of the refrigerated self-serve display cases at front service area was experiencing problem with the condenser unit, was found icing-up this week and that maintenance dept had already been notified. There were no cold potentially hazardous foods stored inside display case during inspection. Refrigerated storage unit can still be used for display of non-potentially hazardous foods only until unit has been repaired by maintenance staff.

END of REPORT

[Submit# 367734] ERNIE DAVIS ACADEMY CAFETERIA (ID 265496) Inspection# 1002278246