

Food Service Establishment Inspection Summary Report

Operation: FAMILY WOK (ID: 1008847)
Facility Name: FAMILY WOK
Facility Code: 00927-01
Facility Address: 1600 Cedar St., Southtown Plaza, Elmira, NY 14904

To the Attention of:

Ming Zheng
FAMILY WOK INC.
Attn: Ming Zheng
1600 Cedar St.
Elmira, NY 14904
Email: elsonzheng23@gmail.com

Inspection

Date: December 13, 2018 11:15 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Lin Zheng

Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	3

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

NO CRITICAL VIOLATIONS REPORTED

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the item are violations.

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: Observed boxes of food stored under shelf on floor in walk-in freezer. Staff relocated during inspection. CORRECTED

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the item are violations.

Code Requirements: Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings: Inaccurate hanging thermometer in glass door refrigerator storing time and temperature control for safety/potentially hazardous food (TCS/PHF). Egg rolls and cooked chicken in unit at temperature of 34F. Thermometer reading 18F. Time table of correction (TTOC) 12/27/18

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Non food contact surfaces of equipment not clean

Inspector Findings: Read out on digital thermometer dirty- difficult to read temperature accurately. Operator cleaned during inspection. CORRECTED

Additional Information Collected During Inspection

Comments: Observed staff frying chicken strips during inspection. Discussed the requirement to start active cooling process in refrigeration by 140F to meet cooling schedule of 120-70 in 2 hours, then 70-45F in an additional 4 hours. Observed rice in hot holding at temperature of 158 and 163F. Observed chicken and pork in top of cold holding make unit at temperature of 34F. Discussed the requirement to wash, rinse and sanitize dish ware in 3 bay sink. Observed staff washing hands following time of contamination. Observed temperature of battered raw chicken in walk-in cooler at temperature of 45F. Toilet room available for use by employees and patrons- waste receptacle provided and signage observed on wall that advised putting soiled toilet tissue in receptacle. Recommended removal of sign and putting toilet tissue into toilet.



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Received by: Lin Zheng