

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: FAMILY WOK (ID: 592221)
Facility Name: FAMILY WOK
Facility Code: 00927-01 Facility Email: None
Facility Address: 1600 CEDAR ST., SOUTHTOWN PLAZA ELMIRA, NY 14904

To the Attention of:
XIU YUN TANG
DBA - FAMILY WOK 1600 CEDAR ST.
ELMIRA , NY 14904- Owner/Operator Email: xiuyuntang888@gmail.com

Inspection
Date: FEB 08, 2018 02:24 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Tian Ya Li
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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).

All or parts of the violation item are IN violation.

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

Food in boxes and bags observed on floor of walk-in cooler and freezer. No contamination observed. Staff relocated all stock onto shelves (minimum 6 inches above floor) at time of inspection. CORRECTED.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed staff wash and rinse rice cooker bowl. Staff then took rice bowl and headed back to cooker without sanitizing. Sanitarian reminded staff of requirement to sanitizing dish-ware after washing and rinsing. Staff sanitized rice bowl. CORRECTED

Comments

Facility has functioning digital thermometer. Raw chicken in large metal bowl between 3-bay sink and prep table had a temperature of 53dF. Per staff, chicken was pulled out of cold-holding to be dredged in cornstarch, then cooked in wok in a continuous cooking process. White rice in rice cooking unit had a temperature of 172dF. Observed beef soup at a temperature of 178dF in hot holding unit. Observed cooked shredded pork in top of cold holding make unit to be at 41dF. Raw chicken in top of cold holding make unit was at a temperature of 42dF. Lo mein noodles placed in bottom of cold holding make unit which were cooked and cooled had a temperature of 39dF. Observed facility cooling General Tso's chicken in commercial refrigeration at front of kitchen, behind service desk. Chicken was in uncovered containers at a depth of 4 inches or less. Facility met cooling schedule of 120dF-70dF in two hours, then 70dF-45F in an additional 4 hours. Facility has adequately stocked bathrooms containing paper towels and soap.

END of REPORT

[Submit# 363040] FAMILY WOK (ID 592221) Inspection# 1002273598