

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

Mobile Food Service Establishment Inspection -- Summary Report

Operation: FARM2GRILL (MOBILE) (ID: 896710)
Facility Name: FARM2GRILL (MOBILE)
Facility Code: 01246-16 Facility Email: None
Facility Address: VARIOUS LOCATIONS ELMIRA, NY 14901

To the Attention of:
EDWARD ROSE EDWARD & TAMMY ROSE
12047 BIRCH CREEK RD.
PINE CITY , NY 14871- Owner/Operator Email: roseedj1967@gmail.com

Inspection
Date: AUG 01, 2018 12:54 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

CLEANING AND SANITATION

ITEM # 22 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Dishwashing facilities and/or procedure not acceptable. test kit for sanitizing chemical not available [14-4.111(a)(b), 14-4.112(a)(b), 14-4.113, 14-4.114]

Inspector Findings

Observed reusable utensils for food service that had been washed, rinsed, and sanitized and left to dry on a towel placed on the drainboard of the three bay sink. Discussed that dishes must be able to dry on a smooth, dry, non-absorbent surface without cloth towels. Operator washed, rinsed, and sanitized utensils and placed on metal drainboard to allow to air dry. CORRECTED.

Additional Information Collected During Inspection

Vehicle License Plate # - BF92380; Valid Permit - Yes; Choking Poster Displayed - Yes; Economic Violation - No;

Comments

Inspection conducted at Chemung County Fairgrounds. Discussed storing potentially hazardous food or time/temperature control for safety (PHF/TCS) items, such as sliced tomatoes and sliced cheese, below the fill line of the top section of their sandwich make unit to prevent items from reaching temperatures above 45F. Observed sanitizer and test strips for evaluating sanitizing solution. Observed hot and cold running water with soap and paper towels at hand washing station.

END of REPORT

[Submit# 421861] FARM2GRILL (MOBILE) (ID 896710) Inspection# 1002352268