

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: FERGIE'S 19th HOLE (ID: 821388)  
Facility Name: FERGIE'S 19th HOLE  
Facility Code: 01133-01 Facility Email: None  
Facility Address: 1892 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:  
JUDY CHAPPELL-DAUGHERTY JJ VENTURE, LLC  
DBA - FERGIE'S 19th HOLE 1892 GRAND CENTRAL AVE  
HORSEHEADS , NY 14845- Owner/Operator Email: fergies19thhole@outlook.com

Inspection  
Date: APR 24, 2018 03:04 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Judy Daugherty  
(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.

### IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Mop sink removed from kitchen with installation of new stand up freezer. Facility has obtained sink (observed during inspection) and plans to replace.  
Time table of correction 5/1/18

### 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

Flooring deteriorating around walk-in cooler. Facility has started replacing floor under 3 bay sink with metal sheeting and plans to continue around walk-in cooler. Time table of correction 6/24/18

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Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed several cooled foods in refrigerators (soup, meatballs in sauce, meatsauce, etc). Discussed moving facility up to high risk. Observed temperature of meatsauce in refrigerator at 41dF. Observed raw chicken in walk-in cooler at temperature of 38dF. Observed chest freezer and ice machine in basement. Discussed hand washing procedures and ill food worker policy.

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END of REPORT

[Submit# 381699] FERGIE'S 19th HOLE (ID 821388) Inspection# 1002292873