

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: FIVE GUYS BURGERS & FRIES (ID: 886696)
Facility Name: FIVE GUYS BURGERS & FRIES
Facility Code: 01229-01 Facility Email: None
Facility Address: 950 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
MICHAEL BALDWIN BALDY BURGER, LLC
ATTN: MICHAEL BALDWIN 960 S. PINE CREEK RD.
FAIRFIELD, CT 06824- Owner/Operator Email: mjbaldwin22@gmail.com

Inspection

Date: JAN 04, 2018 02:08 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Zach Wolf
(email:)

Summary

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

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At ~2:15pm, observed 8 baskets of once cooked French fries drying in metal fryer baskets with temperatures of 82-119F. Manager stated that per company policy, fries are to be cooked once, held to dry, and cooked a second time when ordered. Facility policy states fries must dry for a period of at least 2.5 minutes, but no more than 2 hours after first cook. Per policy, all fries that have been out for more than 2 hours are to be discarded. Per manager, cooks on fry duty have methods for remembering which fries have been out longest, but not physical markings to determine a discard time. Discussed using dry-erase marker or sticker labels to mark the discard time on the fry basket handles after fries have been cooked for the first time. Manager to cook all first time cooked fries to 165F within 2 hours of the first cook. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed facility's probe thermometer that sends temperatures to corporate office where it is logged and observed by the corporate office. Observed adequate levels of quaternary ammonia (200 ppm) in facility's wiping cloth buckets. Observed hamburger patties on grill top cooked to temperatures of 200F or more.

END of REPORT