

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: FRONTLINE COMMUN. CTR Summer Feeding Site (ID: 875458 )  
Facility Name: FRONTLINE COMMUNITY CENTER  
Facility Code: 01161-01  
Facility Address: 346 Woodlawn Avenue, Elmira, NY 14901

### To the Attention of:

FRONTLINE FAMILY MINISTRIES, INC / LET ELMIRA LIVE  
Randall Jackson  
Frontline Family Ministries, Inc.  
1205 W. Church St.  
Elmira, NY 14905  
Email: frontlineministries365@yahoo.com

### Inspection

Date: July 24, 2018 02:18 PM  
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)  
Responsible Person: Helen Jackson  
Additional Email(s): hjackson@acmlc.com

### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0

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

## IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

*Part or parts of the item were observed to be in violation which were corrected at the time of inspection.*

**Code Requirements:** Potentially hazardous foods are not kept at or above 140°F during hot holding.

**Inspector Findings:** At approximately 2:10 pm, observed ~15 lbs of seasoned taco beef in disposable 12in by 10in by 3in pan without a lid at a temperature of 125F throughout container. Container was located on counter top in middle of kitchen and workers were actively serving from pan. Per interview with staff, EOP delivered cooked taco beef to facility during the morning at ~11AM. Per worker, beef had a temperature of 181F at time of delivery and was placed in 200F oven after delivery to be hot held. Food had been removed from oven approximately 15-30 minutes prior to inspection, per worker. Beef had been less than 140F for less than 2 hours and food worker continued to serve beef and was advised to discard any leftovers. Recommended to worker that potentially hazardous/time and temperature controlled for safety foods be served upon delivery.

**NO ADDITIONAL VIOLATIONS REPORTED**

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**Additional Information Collected During Inspection**

**Comments:** Discussed working in small manageable quantities. Observed functioning digital thermometer. Milk container stored in homestyle refrigerator had a temperature of 42F.

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Received by: Helen Jackson