

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: FRONTLINE COMMUNITY CENTER (ID: 842313)
Facility Name: FRONTLINE COMMUNITY CENTER
Facility Code: 01161-01
Facility Address: 346 Woodlawn Avenue, Elmira, NY 14901

To the Attention of:

Randall Jackson
FRONTLINE FAMILY MINISTRIES, INC / LET ELMIRA LIVE
Dbas - Frontline Community Center
346 Woodlawn Ave.
Elmira, NY 14901
Email: frontlineministries365@yahoo.com

Inspection

Date: December 26, 2018 02:38 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Helen Jackson

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.

NO CRITICAL VIOLATIONS REPORTED

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings: Observed ceiling in mens bathroom in disrepair, due to water damage. Per operator ceiling will be repaired after funding and repair of roof is done. Discussed when repair occurs contact CCHD to verify ceiling has been fixed. Time table of compliance set for 1/17/19.

Additional Information Collected During Inspection

Comments: Observed operational digital thermometer. Scrambled egg batter stored in stainless steel bowl sitting in ice on counter had a temperature of 43F. Observed reconstituted pancake batter in plastic pitcher. Pancake batter is prepared in pitcher and then poured on flat top grill to make pancakes. Amount of batter prepared is in small manageable quantity, and used quickly. Discussed that pancake batter when reconstituted is a potentially hazardous Time/temperature controlled for safety food and is to be temperature controlled when in use, or used in small manageable quantities. Observed workers wearing gloves while handling toast a ready to eat food. Observed sanitizer test (chlorine) strips.



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Received by: Helen Jackson