

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: GARDNER ROAD SCHOOL CAFETERIA (ID: 265508 )  
Facility Name: GARDNER ROAD SCHOOL  
Facility Code: 00139-09 Facility Email: mdrake@horseheadsdistrict.com  
Facility Address: 541 Gardner Road, Horseheads, NY 14845

### To the Attention of:

Jess Brown  
HORSEHEADS CENTRAL SCHOOL DISTRICT  
C/o-hhds Middle (attn: Jess Brown)  
950 Sing Sing Rd.  
Horseheads, NY 14845  
Email: jesbrown@gstboces.org

### Inspection

Date: October 9, 2018 11:08 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Maryann Drake

### Summary

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

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

### **NO CRITICAL VIOLATIONS REPORTED**

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### **POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

#### **ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).**

*All or parts of the item are violations.*

**Code Requirements:** Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

**Inspector Findings:** Observed 3 pans and 2 towels on floor under 3 door refrigerator on service line. Interview with manager indicated that unit has been having condensate issues and the door gaskets are not sealing correctly. The one side of the refrigerator that was leaking the worst has been sealed off and is not being used. Manager stated unit is looking to be replaced. Time table of correction 11/9/18.

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### Additional Information Collected During Inspection

**Comments:** Observed staff using digital thermometer and recording the temperature of food coming out of ovens and in hot holding steam table on service line. Observed foods in the steam table on the service line at the following temperatures: refried beans- 185F, taco meat-198F and rice-201F. Observed milk in walk-in cooler at temperature of 38F. Observed sanitizer (Quaternary Ammonia) in wiping cloth buckets at 300ppm per facility's test strips. Discussed hand washing and glove/utensil use with staff.

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Received by: Maryann Drake