

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: THE GLASS HOUSE (ID: 265227)
Facility Name: GLASS HOUSE, THE
Facility Code: 00367-02 Facility Email: None
Facility Address: 125 PRESCOTT AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
MARLENE PETERSON
DBA - THE GLASS HOUSE 125 PRESCOTT AVE.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: sewncrafter@yahoo.com

Inspection
Date: MAR 23, 2018 02:51 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Marlene Peterson
(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 CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Observed 3-bay sink filled with soap and water in first bay, water with bleach in second bay, and the third bay empty. Per interview with staff, procedure is to wash in soap-water mixture, then rinse in bleach-water mixture. Discussed proper procedure is to wash, rinse, and sanitize in three separate steps allowing dishes to air dry.

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

Soda waste line draining into bucket underneath 3 bay sink. Advised constructing indirect drain underneath bar and placing soda waste line to drain into indirect drain. Time table of correction set for 4/16/18.

Additional Information Collected During Inspection

Comments

Staff uses tongs to serve pickled sausage. Facility has test strips to measure bleach in sanitizing solution. Discussed proper procedure to cut and serve limes for garnishes using gloves or utensils. Observed gloves in bar area to prevent barehand contact.

END of REPORT

[Submit# 373566] THE GLASS HOUSE (ID 265227) Inspection# 1002284151