

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: GREAT AMERICAN COOKIE COMPANY (ID: 265276)
Facility Name: GREAT AMERICAN COOKIE CO.
Facility Code: 00499-06 Facility Email: None
Facility Address: 3300 CHAMBERS ROAD HORSEHEADS, NY 14844

To the Attention of:
JENNIFER ALLEN D & J ALL CORPORATION
ATTN: JENNIFER ALLEN 67 DALRYMPLE AVE.
PINE CITY , NY 14871- Owner/Operator Email: jennallen1125@gmail.com

Inspection

Date: JAN 08, 2018 12:50 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: McKenzie Leigh Clark
(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 the beginning of inspection, observed 2 pound ball of chocolate chip cookie dough being pressed to form cookie cake on cookie make counter at temperature of 60F. Cookie dough prepared at this facility contains eggs, which is time/temperature control for safety food (PHF/TCS). Per staff, cookie dough was out of refrigeration for 10 minutes prior to inspection. Staff stated prep for pressing cookie dough takes ~5 minutes. Cookie dough in walk-in refrigerator had a temperature of 41 F. Employee finished pressing cookie and placed in walk-in refrigerator to rapidly chill. Discussed working in small, manageable quantities that take no longer than 20 minutes and, when engaging a customer, return dough into walk-in refrigerator. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed facility's quaternary ammonia tablets and test strips for sanitizing food service utensils and equipment. Observed accurate probe thermometer and demonstrated proper calibration of probe thermometers.

END of REPORT

[Submit# 354801] GREAT AMERICAN COOKIE COMPANY (ID 265276) Inspection# 1002243591