

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: GREEN DERBY (ID: 265481)
Facility Name: GREEN DERBY
Facility Code: 00060-01 Facility Email: None
Facility Address: 113 WEST FIRST STREET ELMIRA, NY 14901

To the Attention of:
SEAN ROBERTS
DBA - GREEN DERBY 113 W. FIRST ST.
ELMIRA , NY 14901- Owner/Operator Email: jroberts21@stny.rr.com

Inspection
Date: MAR 02, 2018 10:50 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Sean Roberts, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 3
Reinspection is required.

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

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

Plumbing waste line found leaking into plastic pail in basement along west-side wall across from walk-in beer cooler.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15B WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

1) In kitchen, ceiling lights above kitchen work area, sandwich refrigerated unit- light bulbs lack protective shields- Operator has cover available and will re-install plastic tubes. 2) Section of hood filters above deep fryers- dirty, greasy surfaces.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of March 16, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Numerical thermometers available to evaluate hot potentially hazardous (TCS) foods, discussed calibration of thermometers with Cook during inspection. Employees were observed properly using utensils and plastic gloves during inspection. Sanitizer test kit available- +200 ppm (quaternary ammonia).

END of REPORT

[Submit# 368072] GREEN DERBY (ID 265481) Inspection# 1002278517