

## Food Service Establishment Inspection Summary Report

Operation: GST BOCES CAFETERIA (ID: 265448 )  
Facility Name: GST BOCES - CAFETERIA  
Facility Code: 00326-10 Facility Email: cismith@gstboces.org  
Facility Address: 431 Philo Road, Elmira, NY 14903

### To the Attention of:

Jessica Preston  
HORSEHEADS CENTRAL SCHOOL DISTRICT  
C/o-hhds Middle (attn: J. Preston)  
950 Sing Sing Rd.  
Horseheads, NY 14845  
Email: jpreston@gstboces.org

### Inspection

Date: October 23, 2018 11:47 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Cynthia Smith

### 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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#### **IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

*All or parts of the item are violations.*

**Code Requirements:** Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

**Inspector Findings:** Obtained a digital temperature of 161F with sanitarian thermometer that records highest temperature in final rinse of dish machine. Final rinse thermometer on dish machine also reading 160F. Dish-ware was being run through machine at time of recorded temperature. Staff stated that temperature will rise the more the machine is run. Discussed that sanitizing temperature must be at 170F for proper sanitizing. Recommended running empty trays through dish machine until final rinse temperature is a minimum of 170F. Observed final rinse temperature at temperature of 180F after a few more runs. Staff stated they could keep machine running during slow or service

times when not being run to keep temperature higher as well. Manager stated dish-ware run through machine would be re-run or sanitized prior to use. CORRECTED

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### Additional Information Collected During Inspection

**Comments:** Observed sliced melons in paper cups on plastic tray which was set on ice trays at service line. Discussed that sliced melons are time and temperature control for safety/potentially hazardous food (TCS/PHF) and need to be cold held at a temperature of 45F or less. Recommended storing sliced melons in a metal pan down in cold well on service line and only pulling out a quantity that would be used during that lunch period. Observed one digital and two accurate probe thermometers being used by staff. Observed chicken nuggets, taco meat, refried beans, corn and rice in steam table on service line at temperatures of 168F or higher. Observed milk in cold holding well at temperature of 41F. Observed staff wearing gloves while handling ready to eat food items.

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Received by: Cynthia Smith