

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: GST BOCES - PHOENIX ACADEMY GARDEN CAFE (ID: 1009802)
Facility Name: GST BOCES - PHOENIX ACADEMY
Facility Code: 00922-01 Facility Email: jscaptura@gstboces.org
Facility Address: 459 Philo Road, Elmira, NY 14903

To the Attention of:

Patricia Cardona
GST BOCES
Attn: Patricia Cardona
459 Philo Rd.
Elmira, NY 14903
Email: pcardona@gstboces.org

Inspection

Date: October 4, 2018 11:01 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Caitlin Dipetta

Summary

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

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

NO CRITICAL VIOLATIONS REPORTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM #12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings: Observed condensate waste line plugged on 2 door refrigerator resulting in liquid waste water pooling in bottom of unit. Observed liquid on solid shelf in contact with containers of juice bottles and sealed containers holding raw shell eggs, shredded pizza cheese and pizza sauce. Discussed risk of contamination being on same solid shelf and in contact with liquid waste. Recommended all containers be wash, rinse and sanitized. Staff voluntarily discarded juice containers. All other items (eggs and pizza sauce and cheese) to be cooked to required cooking temperatures. Time table of correction 10/11/18.

Additional Information Collected During Inspection

Comments: Observed 4 accurate probe thermometers and one inaccurate. Discussed calibration with staff. Observed meat ball subs being prepared by students- temperature of meatballs- 178F and cheese- 38F. Discussed cooling of time and temperature control for safety/potentially hazardous food (TCS/PHF) with lids off in refrigeration to meet cooling schedule of 120 to 70F in 2 hours then 70 to 45F in an additional 4 hours. Observed staff and students washing hands and wearing gloves while handling ready to eat food items. Observed sanitizer (chlorine) in 3 bay sink at 100ppm.



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Received by: Caitlin Dipetta