

Food Service Establishment Inspection Summary Report

Operation: HAMLET DELIGHTS (ID: 917677)
Facility Name: HAMLET DELIGHTS
Facility Code: 01275-01
Facility Address: 103 Sayre Street, Horseheads, NY 14845

To the Attention of:

HAMLET DELIGHTS, INC
Catheryne Chen
Attn: Catheryne Chen
103 Sayre St.
Horseheads, NY 14845
Email: catheryne@gmail.com

Re-Inspection

Date: August 13, 2018 11:22 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Emailed To Operator

Summary

Number of Public Health Hazards Found:	2
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 # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings: At 11:25am, observed 1 slice of watermelon stored on a plate with plastic wrap covering slice at temperature of 52F stored above inserts in top of cold holding make unit. Other time and temperature control for safety/potentially hazardous food (TCS/PHF) down in inserts (sliced tomato, sliced lunch meats and sliced cheese) at temperature of 40F. Interview with staff indicated that watermelon was leftover from previous night and had been in unit since then. Discussed with staff that slice melons are tcs/phf and are to be cold held at 45F or less once cut. Staff voluntarily discarded watermelon as it was out of temperature for greater than 2 hours.
CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings: Observed ~2lbs of raw shrimp in bowl on prep counter across from wok line unattended upon entering kitchen at beginning of inspection. Temperature of peeled shrimp in bowl was 66-68F. Interview with employee indicated that shrimp had been pulled from the walk-in cooler to be peeled 10 minutes prior. Temperature of foods in walk-in cooler was 32-34F. Room temperature in kitchen was 74F. Recommended working in smaller quantities or storing shrimp on ice during preparation. Worker wanted to keep working on shrimp. Discussed that shrimp were currently less than 70F and must be cooled to 45F prior to any additional preparation. Discussed that if shrimp was to be above 70F during preparation then it would need to be discarded. Shrimp relocated back into walk-in cooler. CORRECTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: No other items evaluated during reinspection.



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