

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: 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

### Field Visit

Date: September 10, 2018 03:12 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Emailed To Operator

### Summary

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

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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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**NO ADDITIONAL VIOLATIONS REPORTED**

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## Additional Information Collected During Inspection

**Comments:** Provided food training with staff during voluntary 24-hour closure. Reviewed repeat red violations (5A-improper cold holding and 5C-room temperature storage of potentially hazardous foods). Provided list of time and temperature control for safety/potentially hazardous food (TCS/PHF) and reviewed items on list that related to food served at facility. Discussed the importance of temperature control with tcs/phf to prevent bacteria growth that could result in food borne illness. Reviewed cold holding temperature of 45F or less (during storage in refrigeration or in an ice bath as well as during preparation). Advised discontinuing storage of phf/tcs above inserts in make unit. If needed, recommended storing only non-phf/tcs foods, such as raw onions, olives, pickles, lettuce, etc. in this manner. Reviewed hot holding temperature of 140F. Discussed cooling methods of potatoes for homefries. Staff indicated an ice bath is used and after cutting, the walk-in refrigerator. Discussed method of thawing (under refrigeration or under cold running water). Reviewed cooking temperatures of food (chicken- 165F, hamburgers-158F, Pork-150F, Eggs-145F, Prime Rib-130F). Discussed storage of food in walk-in cooler (ready to eat above raw (based on cooking temperature). Discussed preventing cross contamination and wearing gloves/utensils to prevent bare hand contact with ready to eat food items. Discussed when to wash hands (after contamination by various means). Discussed storage of sanitizer cloths (chlorine at sanitizing level of 100ppm). Offered food safety training to those unable to make it today and new employees in the future. A reinspection will be conducted in the future to verify continued correction.

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