

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:

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

Re-Inspection

Date: November 20, 2018 02:22 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Emailed To Operator

Summary

Number of Public Health Hazards Found:	1
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120°F to 70°F or less within two hours and 70°F to 45°F within four hours.

Inspector Findings: Observed ~7lbs of fried chicken (to be used for General tso) in colander on cart next to wok line at temperature of 63F on bottom outside area and 71F in center. Interview with cook indicated that chicken had been cooked ~45 minutes prior and was being allowed to cool down some before finishing cooling under refrigeration. Cook stated normally it is only out at room temperature for a few minutes but they got busy today. Cart holding colander of chicken located near back door which was opened slightly. Discussed that food needs to be actively cooling under refrigeration not at room temperature. Chicken was voluntarily discarded by cook, who then dropped a new basket of general tso chicken into fryer during inspection and placed into walk-in cooler immediately to meet cooling schedule of 120-70F in 2 hours and 70-45 in an additional 4 hours. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Improper thawing procedures used

Inspector Findings: Observed a 1/6th insert sitting on slicer with frozen chicken. Reviewed options for thawing include under refrigeration, under cold running water bath or in the microwave if being immediately cooked. Cook relocated frozen chicken to walk-in cooler.

Additional Information Collected During Inspection

Comments: The following item has been corrected from previous inspection- 5A) no time and temperature control for safety/potentially hazardous food (TCS/PHF) stored above inserts in top of cold holding make unit- temperature of food in unit was 39F. No other items evaluated during inspection.



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