

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
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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 Email: None  
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- Owner/Operator Email: catheryne@gmail.com

Inspection  
Date: MAR 15, 2018 03:18 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Catheryne Chen  
(email: )

Summary  
Number of public health hazards found: 2  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2

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

All or parts of the violation item are IN violation.

##### Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

##### Inspector Findings

Observed slice of roast beef stored in plastic bag on top of lid for plastic insert in top of cold holding make unit at temperature 54dF. Staff stated roast beef should not be stored up top and was not aware how long roast beef had been in top of unit. No other inserts contained roast beef. Staff voluntarily discarded. Other items in inserts in cold holding make unit at temperature of 41dF (sliced tomatoes, american cheese) to 37dF (raw chicken). Discussed storing food in inserts below fill line to adequately cold hold at 45dF or less. CORRECTED.

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

All or parts of the violation item are IN violation.

##### Code Requirements

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

##### Inspector Findings

Observed 2 colanders of fried rice on shelf next to wok/cook line. First colander contained ~2 lbs of fried rice at uniform temperature of 71dF. Staff stated fried rice was cook 2+ hours prior and voluntarily discarded. Second colander contained ~ 4lbs of fried rice at internal temperature of 96dF and outside temperature of 87dF. Staff stated rice had been cooked 1 hour prior and was relocated to walk-in cooler to cool under refrigeration. Discussed options for storage of fried rice after cooking- cooling and storing in refrigeration, hot holding at 140dF or higher, or option of hot holding waiver. Operator stated fried rice could be hot held in steam table. CORRECTED

## FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

### Inspector Findings

1) Observed two plastic takeout type containers, one contained water and the other contained fried rice stored such that bottom of containers were in direct contact with rice in warmer. No contamination observed. Staff relocated containers. Rice in warmer at temperature of 160dF. Discussed protecting ready to eat foods from potential sources of contamination. CORRECTED. 2) Observed containers of food stored on floor in walk-in freezer. No contamination observed. Discussed requirement to store food a minimum of 6 inches off the floor. Staff relocated during inspection. CORRECTED

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### Additional Information Collected During Inspection

### Comments

Observed accurate probe thermometer. Observed sanitizer (Quaternary Ammonia) at 200ppm in wiping cloth spray bottle. Observed soups in steam table at 160dF. Observed pancake batter in commercial refrigerator at temperature of 36dF. Observed food in homestyle refrigerator at 35dF. Discussed not re-using egg crates with operator. Observed cooked and cooled potatoes in walk-in cooler at temperature of 35dF. Discussed keeping lids off food during cooling process to meet cooling schedule of 120-70dF in 2 hours and 70-45dF in an additional 4 hours. Observed cookies and baked goods individually wrapped to protect from contamination on display on service bar.

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END of REPORT

[Submit# 371292] HAMLET DELIGHTS (ID 917677) Inspection# 1002282258