

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: HARRIS HILL PARK CONCESSION STAND (ID: 459079)
Facility Name: HARRIS HILL PARK (Seasonal)
Facility Code: 00395-01 Facility Email: None
Facility Address: 557 HARRIS HILL ROAD ELMIRA, NY 14903

To the Attention of:
JAMES GOODWIN HARRIS HILL PARK, INC.
ATTN: JAMES GOODWIN 557 HARRIS HILL RD.
ELMIRA , NY 14903- Owner/Operator Email: jtgoodwin6968@yahoo.com

Inspection

Date: JUL 12, 2018 03:05 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Theresa Goodwin
(email:)

Summary

Number of public health hazards found: 0
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.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Observed several plastic lids, used to cover 5 gallon ice cream containers at end of the night, in contact with cloth towel on counter. Per employees, lids are washed, rinsed, and sanitized and placed on drying rack to dry until the end of the night when they are put back on the ice cream containers. Discussed that cleaned, sanitized equipment and utensils cannot be stored on absorbent surfaces and must be stored on clean, dry, nonabsorbent, easily cleanable surfaces. Employee also placed cups under drying rack to raise rack above towel underneath. CORRECTED.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

Concentration of chlorine in bleach-based sanitizing and washing solution too high at a concentration higher than 200ppm. Recommend with employees that too much chlorine in solutions can leave a residue on equipment and utensils. Recommended sanitizer to used in final sanitize step of warewashing. Appropriate concentrations include 100ppm for the sanitizing bucket and 100ppm for the sanitizing bay. CORRECTED

Additional Information Collected During Inspection

Comments

Inspection conducted for both main concession area and ice cream building. Observed cheese sauce in hot holding well at 141F. Thermometers found in all cold holding units containing potentially hazardous food or time/temperature control for safety (PHF/TCS) items. Discussed the use of cloth towels to dry hands or equipment must be limited to one use per towel and is to be discarded or laundered prior to using again. Recommended using single use paper towels or napkins to prevent re-use. Observed properly stocked hand washing sinks.

END of REPORT

[Submit# 410269] HARRIS HILL PARK CONCESSION STAND (ID 459079) Inspection# 1002342066