

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: HENDY AVENUE SCHOOL (ID: 265497)
Facility Name: HENDY AVENUE SCHOOL
Facility Code: 00233-09
Facility Address: 110 Hendy Avenue, Elmira, NY 14905

To the Attention of:

Kari Crouse
ELMIRA CITY SCHOOL DISTRICT
C/o - Elmira H.s. (attn: K. Crouse)
777 S. Main St.
Elmira, NY 14904
Email: kcrouse@gstbooces.org

Inspection

Date: October 25, 2018 11:16 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Samantha Stone

Summary

Number of Public Health Hazards Found:	0
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.

NO CRITICAL VIOLATIONS REPORTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: No violations observed during inspection. Observed manager using functional digital thermometer to verify cooking temperatures. Cooked chicken nuggets removed from oven and placed into hot holding cabinet at service line had a temperature of 178F. Observed the following temperatures of time and temperature control for safety/potentially hazardous food (TCS/PHF) in steam table on service line- pulled pork sandwich at 170F, Chicken nuggets at 158F. Observed turkey and cheese sandwiches in cold well of service unit at 44F. Ham and cheese topping on single service salad in commercial refrigerator behind service line had a temperature of 44F. Sliced watermelon stored in large plastic bus pan with lid, in large two door commercial refrigerator in prep area had a temperature of 38F throughout. Shredded cheese stored in walk-in cooler had a temperature of 41F. Discussed that tcs/phf food (an individual pulled pork sandwich) that has been plated and placed up on service window, without protection from contamination, for student to pick up should not be returned to hot holding or offered for re-service. Discussed that food being placed into cooling should be under an active method, such as refrigeration, once food is below 140F. Wiping cloth bucket underneath service line contaminating sanitizer (Quaternary Ammonia) observed at 300 ppm, per facility's test strips.



Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)



Received by: Samantha Stone