

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

Institutional Food Service Inspection -- Summary Report

Operation: HORSEHEADS HIGH SCHOOL CAFETERIA (ID: 265511)  
Facility Name: HORSEHEADS HIGH SCHOOL CAFETERIA  
Facility Code: 00143-09 Facility Email: ypalmer@horseheadsdistrict.com  
Facility Address: 401 FLETCHER STREET HORSEHEADS, NY 14845

To the Attention of:  
SUZANNE BLUNT HORSEHEADS CENTRAL SCHOOL DISTRICT  
C/O-HHDS MIDDLE (Attn: S. BLUNT) 950 SING SING RD.  
HORSEHEADS , NY 14845- Owner/Operator Email: sblunt@gstbooces.org

Inspection

Date: FEB 28, 2018 11:32 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Yvonne Palmer  
(email: )

Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3

Each item found in violation is reported below along with the code requirement.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed wiping cloth buckets with sanitizer (Quaternary Ammonia) at ~50ppm per facility test strips throughout kitchen. Observed sanitizer coming out of ecolab pre-set dispenser was also at ~50ppm. Manager stated they were told to run sanitizer dispenser with cold water. Directions on wall state to use room temperature water. Manager turned on both hot and cold water. Manager also determined sanitizer in bottle was running low so she refilled container. Verified sanitizer level above 200ppm prior to refilling all wiping cloth buckets. CORRECTED.

**ITEM # 11C WAS FOUND IN VIOLATION 2 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

1) Observed 3 bay sink with sanitizer (Quaternary Ammonia) at ~50ppm per facility test strips. Observed sanitizer coming out of ecolab pre-set dispenser was also at ~50ppm. Manager stated they were told to run sanitizer dispenser with cold water. Directions on wall state to use room temperature water. Recommended following manufacturer's instructions. Manager turned on both hot and cold water. Manager also determined sanitizer in bottle was running low so she refilled container. Verified sanitizer level above 200ppm prior to refilling sanitizer bay of sink. CORRECTED. 2) Observed temperature on log for high-temperature sanitizing dish machine final rinse at 165dF (minimum 170F required) or less for last few days. Manager determined that temperature booster was turned off and turned back on. Verified that final rinse temperature was 200dF during inspection. Facility to re-run all dish ware washed prior to booster being turned back on. CORRECTED

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Additional Information Collected During Inspection

Comments

Observed working digital thermometers. Observed facility using logs for hot/cold waivers. Temperature of broccoli in steam tables at temperature of 190dF on service line. Observed chicken nuggets, turkey in gravy and mashed potatoes in warming cabinet at temperature at temperature of 178dF. Observed egg salad sandwiches in 3 door refrigerator at temperature of 44dF. Observed sliced cheese in refrigerator in temperature of 38dF. Observed staff wearing gloves while shredding cheese- temperature of 41dF. Chicken patty sandwich in warming cabinet in sandwich/salad prep area at temperature of 168dF.

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END of REPORT

[Submit# 367434] HORSEHEADS HIGH SCHOOL CAFETERIA (ID 265511) Inspection# 1002277722