

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: HORSEHEADS MOOSE #1476 (ID: 836540)  
Facility Name: HORSEHEADS MOOSE #1476  
Facility Code: 01155-01 Facility Email: None  
Facility Address: 416 WEST FRANKLIN STREET HORSEHEADS, NY 14845

To the Attention of:  
MICHAEL DIEFFENBACH HORSEHEADS MOOSE #1476  
416 W. FRANKLIN ST.  
HORSEHEADS, NY 14845- Owner/Operator Email: lodge1476@mooseunits.org

Inspection  
Date: APR 13, 2018 02:33 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Tony Castellana  
(email: )

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.

### FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

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

All or parts of the violation item are IN violation.

##### Code Requirements

Home canned goods, or canned goods from unapproved processor found on premises

##### Inspector Findings

Observed one opened pint home canned good jar of peppers on top shelf of 2 door commercial refrigerator in basement. Discussed with staff that all food must be prepared in facility and can not be sealed in a reduced oxygen packaging. Jar discarded by staff. 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

Observed sanitizer (Quaternary Ammonia) in 3 bay sink at bar at 100ppm. Discussed the requirement for facility to use test strips to verify sanitizing solution a minimum of 200ppm. Staff added a second tablet to 3 bay sink. CORRECTED

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Additional Information Collected During Inspection

Comments

Observed working digital thermometer. Observed cheese in refrigerator at temperature of 43dF. Observed hot dogs on warmer at temperature of 157dF. Observed staff using ice scoop for patron's drinks. Discussed the requirement for hand washing and wearing gloves or use of utensils to avoid bare hand contact with ready to eat food items. Discussed ill food worker policy.

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END of REPORT

[Submit# 379205] HORSEHEADS MOOSE #1476 (ID 836540) Inspection# 1002290321