

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: HIBERNIAN CENTER OF CHEMUNG CO. (ID: 265416)
Facility Name: HIBERNIAN CENTER OF CHEMUNG CO.
Facility Code: 00170-01
Facility Address: 701 Kinyon Street, Elmira, NY 14904

To the Attention of:

Thomas Morrissey
HIBERNIAN CENTER OF CHEMUNG CO.
701 Kinyon Street
Elmira, NY 14904
Email: tjmorrissey123@gmail.com

Field Visit

Date: November 1, 2018 03:01 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Jim Marks

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. Observed accurate probe thermometer. Observed shredded Monterey Jack cheese in commercial refrigerator at a temperature of 39F. Observed small pot of cooked meat-sauce at 38F throughout. Discussed that when a facility cools any potentially hazardous food, it becomes classified as a high risk food service establishment. Facility is being changed to high-risk. Discussed that potentially hazardous foods are to be cooled from 120F-70F within two hours, then 70F- 45F in an additional four hours. Recommended methods to assure rapid cooling include ice, ice water bath, using shallow containers of less than 3-4 inches in depth and leaving uncovered throughout the cooling process, maximizing surface area, such as quartering large roasts to pieces no more than 5-6 lbs. Observed bar tender using barehand contact prevention method by cutting ready to eat cheese while wearing a glove. Discussed when serving ready to eat foods at the bar like crackers, tongs or cocktail napkins should be used to prevent bare hand contact. Observed sanitizer (quaternary ammonia) and test strips.



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Received by: Jim Marks