

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: HILL TOP INN (ID: 265233)
Facility Name: HILL TOP INN
Facility Code: 00129-01 Facility Email: tracio@stny.rr.com
Facility Address: 171 JERUSALEM HILL ROAD ELMIRA, NY 14901

To the Attention of:
MICHAEL SULLIVAN HILL TOP INN, INC.
ATTN: MICHAEL SULLIVAN 171 JERUSALEM HILL RD.
ELMIRA , NY 14901- Owner/Operator Email: hilltop@stny.rr.com

Inspection

Date: JUN 21, 2018 03:48 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Emailed to operator
(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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

At 2:45PM, observed in cold holding make unit across from stovetop the following time and temperature control for safety (TCS/PHF) foods at temperature of 48-51F throughout top and bottom of make unit: 5lbs of raw salmon, 5lbs of pre-cooked tilapia, 4 lbs of commercially vacuum packed duck, 5 lbs of pre-cooked salmon, 3 lbs of raw lamb, 3lbs of raw scallops, 5 lbs of squid caps, 4 lbs of raw shrimp, and 2 lbs of cheeses mozzarella, sliced eggplant in buttermilk, a half pan of raw salmon, 5 tuna fillets, 6 wedges of Brie cheese, 1/2 lbs of fellicini, 1/2 lb of squash noodles, 2 lbs feta cheese, 1/4 lb of ricotta cheese, a small dish of garlic in oil, small dishes of bleu and feta cheese, 4 crab cakes, and 2.5 quarts of heavy wiping cream. Per owner, HVAC repair worked on unit around 12 PM before they left for the day. Owner stated that before HVAC repair left he was told the unit had a temperature of 42F. At time of inspection, analog thermometer in bottom part of unit indicated a temperature of 52F. Discussed requirement to keep all time and temperature control for safety (TCS/PHF) foods at a temperature of 45F or less. All food items listed above were placed in ice baths and relocated to walk-in cooler to rapidly re-chill. As determined by sanitarian's professional opinion, food items listed above have not have not been greater than 45F for longer than two hours. Advised operator to not store TCS foods until unit is to maintain temperature of 45F or less. 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 (Chlorine) in wiping cloth bucket at 50ppm per facility's test strips. Reviewed with staff that sanitizer in wiping cloth buckets are to maintain a level of 100ppm.

Additional Information Collected During Inspection

Comments

Observed several accurate probe thermometers. Observed sausage and peppers in a shallow metal container with foil lid at depth of less than 4 inches that had just been placed into walk-in cooler. Discussed that all foods actively cooling to be uncovered allowing food to cool from 120F-70F within two hours, then 70F-45F or less within an additional 4 hours to meet the cooling schedule. Observed staff wearing gloves when handling ready to eat foods (RTE) to prevent bare hand contact. Observed UV filter running at 49%.

END of REPORT

[Submit# 401419] HILL TOP INN (ID 265233) Inspection# 1002334495