

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: HOMETOWN TEAMS BBQ (ID: 1008570)
Facility Name: HOMETOWN TEAMS BBQ
Facility Code: 00455-01 Facility Email: stephanie.sample2018@gmail.com
Facility Address: 3300 Chambers Rd, Arnot Mall #17, Horseheads, NY 14844

To the Attention of:

Andrew Sample
SAMPLE THIS BARBECUE, LLC
Dba - Hometown Teams Bbq
3300 Chambers Rd., Suite 17
Horseheads, NY 14845
Email: samplethiscateringnyc@gmail.com

Inspection

Date: December 4, 2018 01:14 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Andrew Sample

Summary

Number of Public Health Hazards Found:	4
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	8

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings: Observed 1lb of previously cooked and cooled peppers and onions at a temperature of 69F throughout, on top of push cart in shallow hotel pan covered by aluminum foil under no active cooling, heating, or hot or cold-holding at time of inspection. Per owner, peppers and onions were used previously to prepare for off-premise catering operation and were left out to be discarded. Peppers and onions once cooked are a potentially hazardous time/temperature controlled for safety food. Discussed hot holding food item at 140F or greater, or cooling from 120F-70F within 2 hours, and from 70F-45F within and additional 4 hours, or discarding. Owner unsure of how long peppers and onions were not under temperature control. Peppers and onions were voluntarily discarded by owner at time of inspection. CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

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 45°F as required.

Inspector Findings: Observed ~2lbs of sliced American cheese stored in plastic bag with a temperature of 48F, in cold holding drawer next to deep fryer. Single slice of Swiss cheese stored in same drawer had a temperature of 54F. Both cheese were placed into cold holding unit earlier this week. Coleslaw prepared with non potentially hazardous time/temperature controlled for safety ingredients had a temperature of 48F in adjacent drawer. Small tub of sour cream stored in same drawer of coleslaw had a temperature of 48F. Operator voluntarily discarded all American and Swiss cheese slices at time of inspection. Observed temperature control gauge set to 41F at time of inspection. No thermometer contained within cold holding unit. Discussed that cold holding equipment is to hold all PHF/TCS foods at 45F or below. Recommend adjusting cold holding unit to a colder temperature to allow adequate cold holding. Recommended placing non PHF/TCS to below slotted shelves to prevent the blocking cold air flow circulation throughout unit. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Potentially hazardous foods are not kept at or above 140°F during hot holding.

Inspector Findings: Observed ~1/2 pound of commercially prepared cooked baked beans stored in small 3-bay hot holding crock pot at a temperature of 135F. Beaked beans were cooked earlier in morning at unknown time (cook no longer on premises during inspection). Green beans in adjacent hot holding bay had a temperature of 165F. Baked beans are typically cooked in broiler until they get to a temperature of 140F and then placed into hot holding for service, per owner. Operator voluntarily discarded beans as time that beans were prepared was unable to be determined. Discussed baked beans are to be hot held at 140F or greater during service. Recommended that crock pot temperature could be increased to hot hold at a greater temperature and frequently measuring temperature of food item to ensure it is hot holding adequately. Obtaining a steam table also recommended. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140°F.

Inspector Findings: Observed ~4lbs of pulled pork observed at 120F in disposable foil pan with foil lid stored in covered electric roasting pan partially filled with water at a temperature of 120F throughout. Per operator, pork was prepared in smoker during the morning, heated until an internal temperature of 150F was reached, then was removed from smoker today at 11:45AM, and shredded before being placed into foil pan, covering, and put into roasting pan to hot hold. Owner was attempting to use roasting pan with water as a hot-holding steam table. Water in roaster pan was not level with pulled pork and temperature of water was not adequate to keep pulled pork at 140F. Operator voluntarily re-heated pork in microwave until the temperature of food item was 166F throughout. Discussed hot holding equipment that is present must be capable of hot holding all potentially hazardous food items at least 140F or above. Recommended pre-heating and refilling roasting with water to level with pork, and measuring temperature of food periodically to ensure it remains at 140F. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings: Observed smoked meat smoker in dining area. Smoker is non-locking and stored next to juke box in area accessible to customers. Advised placing smoker in kitchen to protect from contamination. Smoker may be required to be under vent hood. CCHD to follow-up with code enforcement.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: In use food dispensing utensils improperly stored

Inspector Findings: Observed food service utensils, including tongs used to handle food in smoker, and dishes dirty throughout kitchen area and on floor.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings: No thermometer located in cold holding drawers under prep table in fryer room to evaluate temperature. Unit contained potentially hazardous foods.

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas

Inspector Findings: Observed candy and other employee food through facility. Observed packaged chocolate in dishwashing area, observed leftovers from employee meals being stored in walk-in cooler in same area as food served to public.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings: Observed several wet wiping cloths not stored in sanitizer. Observed wiping cloths stored in liquid containing excessive food debris. Wiping cloth bucket with excessive food debris unable to be evaluated by test strips as contents were discarded before able to be evaluated.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Non food contact surfaces of equipment not clean

Inspector Findings: Non food contact surfaces throughout facility are not clean (prep tables and counters, shelving units in walk-in refrigerator, inside sinks).

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM #12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings: 1. Hand-wash sink in kitchen area inaccessible, basin littered with dish ware. 2. All hand-wash sinks in kitchen area and dish area lacking paper towels.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings: Floors throughout facility are not clean. Excessive food debris littered across floor.

Additional Information Collected During Inspection

Comments: Observed accurate probe thermometer. Cooked beans in small plastic dish covered by aluminum foil in walk-in cooler had a temperature of 38F throughout. Discussed that food used for display is to be used for display only and marked as such. Discussed that sliced tomatoes are PHF/TCS food items and are to be cold held at 45F. Time table of correction for all violations listed set for 12/19/18.



Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)



Received by: Andrew Sample