

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: HONEY B'S CAFE (ID: 952159)
Facility Name: HONEY B'S CAFE
Facility Code: 01271-01 Facility Email: None
Facility Address: 2887 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

To the Attention of:
WINIFRED BENNETT
338 DAY ST.
HORSEHEADS , NY 14845- Owner/Operator Email: winifrbenne@aol.com

Inspection
Date: JAN 02, 2018 10:07 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Winifred Bennett
(email:)

Summary
Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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 3 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

1) At 9:45am, observed ~ 3 cups of pancake batter on counter next grill at temperature of 54dF. Interview indicated that water was added dry mix (contains milk) at 8:30am. Discussed that reconstituted pancake batter is time and temperature control for safety (TCS/PHF) food and must be cold held at 45dF or less. Operator stated she was unaware that it was tcs and relocated to cold holding. CORRECTED. 2) At 9:50am, observed a 1/2 pan with fried potatoes on cutting board of make unit across from cook line with no discard time. Discussed with operator that a discard time must be placed on fried potatoes which are on wavier. Operator stated she does not use wavier and keeps fried potatoes in bottom of cold holding unit. Operator indicated that fried potatoes had been out of cold holding ~10 minutes and temped at 49-50dF. Operator relocated fried potatoes back into cold holding. Operator stated she no longer wants wavier and can cold hold fried potatoes at 45dF or less and reheat for individual orders. CORRECTED. 3) At 9:55am, observed 8 cartons containing 18 raw shell eggs each on shelf below grill at temperature of 56dF. Operator stated she keeps the eggs stored there at room temperature. Discussed that raw shell eggs are time and temperature control for safety (TCS/PHF) food and must be kept at 45dF or less. Operator stated she had purchased eggs at 8am this morning from grocery store. Ambient room temperature 64dF. Operator relocated cartons into cold holding. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

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 shopping bags being used as covers on food in refrigerator. Discussed with operator that shopping bags are not food grade and not to be used as covers on food. Operator stated she would remove and use plastic wrap.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed cloths stored on bottom shelf of cold holding make unit. Discussed that surfaces must be smooth and cleanable. Operator to remove cloths.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

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) Observed dirty surfaces on hand wash sink in men's restroom. 2) Paper towels lacking in women's restroom.

Additional Information Collected During Inspection

Comments

Temperature of soup in crock pot was 138dF. Operator stated soup had been put into crock pot ~45 minutes prior wand was being reheated. Reviewed with operator that previously cooked and cooled food must be reheated to 165dF within 2 hours. Discussed hand washing and ill food worker policy. Temperature of slice tomatoes and cheese in top of cold holding make unit were 38dF. Temperature of deli meat in refrigerator was 42dF.

END of REPORT

[Submit# 353496] HONEY B'S CAFE (ID 952159) Inspection# 1002229538