

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: 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

Re-Inspection
Date: JAN 16, 2018 10:21 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: 1

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 10:20am, observed ~2.5 lbs of home fries in metal pan at depth of 3 inches without lid in bottom of cold holding unit at temperature of 68-53dF. Interview indicated that home fries were cooked the previous day and put into cold holding overnight to cool. Operator stated she does not take container out of cold holding but instead scoops out an order at a time. Observed a second metal pan of home fries with lid stored directly underneath the first pan at temperature of 80dF. Operator stated she had cooked the home fried potatoes this morning (~8am) and placed in metal pan with lid on at depth of 3 inches. Discussed cooling with lid off and in method that prevents stacking so that cooling schedule of 120-70dF in 2 hours and 70-45dF in an additional 4 hours could be met without warming up other food in unit. Recommend using other commercial refrigeration for cooling of food and not bottom of cold holding make unit. Other items in bottom of cold holding unit at temperature of 38dF. Operator unable to determine time home fries had been out of temperature and voluntarily discarded. CORRECTED.

ITEM # 5C WAS FOUND IN VIOLATION 2 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 10:10am, observed ~ 1 quart of chicken soup in stock pot on stove which was not turned on at temperature of 107dF. Interview with operator indicated that soup had been cooked to 180dF and placed into steam table at 9:30am. Soup in stock pot that did not fit into steam table was to placed into refrigeration. Soup in steam table at temperature of 170dF. Operator voluntarily reheated soup to 165dF prior to placing into cold holding to start cooling process. CORRECTED. 2) At 10:15am, observed 2 cartons each containing 12 raw shell eggs each on prep table next to grill at temperature of 62dF. Operator stated she keeps the 2 cartons of raw shell eggs stored next to grill to work with. Discussed working with one carton as needed. Operator stated cartons had been out of cold holding for ~1 hour. Ambient room temperature 64dF. Operator relocated cartons into cold holding. CORRECTED.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 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

Hot water faucet on hand wash sink in men's restroom non-functioning (unable to turn on). Note on mirror states to not use hot water. Time table of correction 1/19/18

Additional Information Collected During Inspection

Comments

Discussed use of steam table adequately- using correct pans- to maintain temperature of soup (170dF). The following items have been corrected from previous visit: 8A) facility using food grade containers and plastic wrap for food storage. 10B) Cloth on bottom of cold holding make unit has been removed. 12E) Paper towels available in women's restroom.

END of REPORT

[Submit# 356469] HONEY B'S CAFE (ID 952159) Inspection# 1002248409