

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: HORIGAN'S TAVERN (ID: 266917)
Facility Name: HORIGAN'S TAVERN
Facility Code: 00241-01 Facility Email: None
Facility Address: 365 DAVIS STREET ELMIRA, NY 14901

To the Attention of:
KATHERINE BOLAND BOLIVAN, INC.
DBA - HORIGAN'S TAVERN 365 DAVIS ST.
ELMIRA , NY 14901- Owner/Operator Email: horigans@hotmail.com

Inspection
Date: MAY 15, 2018 10:15 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Amy Derenzo
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 6
Reinspection is required.

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

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

Food items, including sacks of onions and potatoes improperly stored on floor in basement dry storage and basement walk-in cooler.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

Inside waitress station refrigerator next to ice machine which has potentially hazardous (TCS) food (milk)- no monitoring thermometer available- unit was maintaining PHF's at less than 45 dF.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Upper interior baffle inside ice machine at waitress station- dirty surfaces.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

At bar 3-bay sink- hot water line was found turned-off- was turned on during inspection, cannot shut-off hot water supply (drips into sink bay).

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

1). Section of floor below bar area 3-bay sink in disrepair, not smooth, easily cleanable. 2) Kitchen wall surfaces to the left of flattop grill below window-greasy, dirty surfaces.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of May 31, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Employees were observed properly using utensils during inspection, plastic gloves were also available. Numerical thermometer was available in kitchen to evaluate cooked potentially hazardous foods. Discussed routine hand washing with staff during inspection.

END of REPORT

[Submit# 387811] HORIGAN'S TAVERN (ID 266917) Inspection# 1002298331