

## Food Service Establishment Inspection Summary Report

Operation: HORSEHEADS HIGH SCHOOL CAFETERIA (ID: 265511 )  
Facility Name: HORSEHEADS HIGH SCHOOL CAFETERIA  
Facility Code: 00143-09 Facility Email: ypalmer@horseheadsdistrict.com  
Facility Address: 401 Fletcher Street, Horseheads, NY 14845

### To the Attention of:

Jess Brown  
HORSEHEADS CENTRAL SCHOOL DISTRICT  
C/o-hhds Middle (attn: Jess Brown)  
950 Sing Sing Rd.  
Horseheads, NY 14845  
Email: jesbrown@gstboces.org

### Inspection

Date: October 2, 2018 12:04 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Yvonne Palmer

### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0

---

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

## 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:** At 11:50am, observed ~1.5 lbs of diced chicken in half size metal pan with lid at a depth of ~2 inches in warming cabinet near pizza oven at temperature of 108-123F. Interview with cook indicated that commercially pre-cooked diced chicken for quesadilla was cooked to a temperature of 145F and placed into warmer at 10:30am and had not been removed from warmer. No other food items was in warming cabinet. Discussed the requirement to hot hold chicken at 140F. Verified with sanitarian thermometer that hot holding cabinet at a temperature of 155F. Chicken was voluntarily reheated to 165F prior to returning to hot holding since chicken had less than 140F for less than 2 hours. CORRECTED.

---

## NO ADDITIONAL VIOLATIONS REPORTED

### Additional Information Collected During Inspection

**Comments:** Observed facility using two different digital thermometers. Observed staff washing hands after contamination. Observed staff wearing gloves while preparing ready to eat food items. Discussed leaving plastic wrap off when actively cooling food items- observed hard boiled eggs actively cooling in refrigeration at 55F. Reviewed cooling schedule of 120-70F in 2 hours, then 70-45F in an additional 4 hours. Recommended adding quesadilla cheese by grill to waiver- temperature of cheese was 44-46F. Facility is currently using downstairs walk-in freezer only- upstairs walk-in freezer has been re-sealed and new gaskets are being installed this week. Observed final rinse temperature on dish machine above 170F per sanitarians thermometer.

---



---

Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)



---

Received by: Yvonne Palmer