

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

Operation: HORSEHEADS MIDDLE SCHOOL CAFETERIA (ID: 265509)
Facility Name: HORSEHEADS MIDDLE SCHOOL CAFETERIA
Facility Code: 00141-09 Facility Email: shhoyt@gstboces.org
Facility Address: 950 Sing Sing Road, Horseheads, NY 14845

To the Attention of:

Jessica Preston
HORSEHEADS CENTRAL SCHOOL DISTRICT
C/o-hhds Middle (attn: J. Preston)
950 Sing Sing Rd.
Horseheads, NY 14845
Email: jpreston@gstboces.org

Inspection

Date: November 1, 2018 12:03 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Jess Preston

Summary

Number of Public Health Hazards Found:	0
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.

NO CRITICAL VIOLATIONS REPORTED

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: Observed dirty surfaces on floor under shelving units and ramp for walk-in freezer in dry goods storage room.

Additional Information Collected During Inspection

Comments: Observed staff using digital thermometers to verify cooking, hot holding and cold holding temperatures. Observed rice in warmer at temperature of 189F. Observed teriyaki chicken in warmer on middle school side at temperature of 167F. Observed sliced cantaloupe in refrigeration behind service line on Middle Intermediate side at temperature of 36F. Observed shredded cheese in walk-in cooler in main kitchen at temperature of 40F. Reviewed and discussed use of waiver with staff. Recommended adding hard to hot hold items (i.e. chicken/hamburger patties) in warmers behind service lines onto waiver if unable to maintain at a temperature of 140F throughout lunches. Reviewed facility's cooling procedures for macaroni and cheese. Facility removes macaroni and cheese at depth of 2-3 inches from hot holding and places pans on speed rack without lids in walk-in cooler. Recommended stirring food during cooling process to meet cooling schedule of 120-70F in 2 hours, then 70-45F in an additional 4 hours.



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Received by: Jess Preston