

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: J & B's BULLDOG BBQ CAFE (ID: 976853)
Facility Name: J & B's BULLDOG BBQ CAFE
Facility Code: 01304-01 Facility Email: None
Facility Address: 200 EAST CHURCH STREET ELMIRA, NY 14901

To the Attention of:
JEREMY GULICH
106 HOPE ST.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: jgulich13@hotmail.com

Inspection
Date: APR 18, 2018 11:42 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Jeremy Gulich
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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 1 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

Observed half of a tomato wrapped in plastic wrap on counter in kitchen at room temperature (65dF). Whole tomatoes observed stored at room temperature. Operator stated tomato had just been cut, but operator was unaware that tomatoes, once cut are potentially hazardous/time and temperature controlled for safety (PHF/TCS) food and require strict temperature control. Discussed phf/tcs nature of cut tomatoes with operator and advised to cold hold at 45F or less. Operator relocated cut tomato to refrigerator to rapidly cool. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed boxes of single use to go containers on floor in kitchen. Discussed with operator that boxes to be stored a minimum of 6 inches off floor. Operator stated boxes were be relocated to other store today.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

No hot water provided in restroom. Operator stated hot water was leaking so building management turned off hot water. Operator informed building maintenance that water to be turned back on. Cold water running and hot water available at hand wash sink in kitchen. Hot water turned back on during inspection. CORRECTED

Additional Information Collected During Inspection

Comments

Observed cooked and cooled chicken stored in refrigerator at 38dF. Observed working digital thermometer. Observed sanitizer and test strips. Discussed washing and sanitizing in use utensils every 4 hours. Operator will be relocating business within next week or two- will contact CCHD when ready for pre-operational inspection.

END of REPORT

[Submit# 380194] J & B's BULLDOG BBQ CAFE (ID 976853) Inspection#

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