

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: THE LAST STAND (ID: 890327)
Facility Name: LAST STAND, The
Facility Code: 01237-01 Facility Email: None
Facility Address: 129 RIDGE ROAD HORSEHEADS, NY 14845

To the Attention of:
CIERRA CHAPLONEY CHAPLONEY ENTERPRISES, LLC
1931 GRAND CENTRAL AVE.
HORSEHEADS , NY 14845- Owner/Operator Email: cierrachaploney@gmail.com

Inspection
Date: MAY 02, 2018 02:39 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Cierra Chaploney
(email:)

Summary
Number of public health hazards found: 2
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.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Facility's probe thermometer inaccurate. Reading 78dF in water and sanitarian's thermocouple reading 70dF. Facility does not have ice available for calibration. Sanitarian left accurate thermometer for facility to use. Recommended facility obtain digital thermometer. Facility to provided accurate thermometer within 24 hours. CORRECTED

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

Observed ~1 lb of previously cooked and cooled macaroni and cheese in crock pot at 65dF on top and 148dF on bottom. Crock pot was set on keep warm setting. Interview indicated that more macaroni and cheese had been added to crockpot at 2pm, less than 2 hours prior, by staff who got busy with patrons. Discussed requirement to reheat macaroni and cheese to 165dF in 2 hours. Operator placed crock of macaroni and cheese into microwave to reheat to 165dF. CORRECTED

Additional Information Collected During Inspection

Comments

Observed UV light on but screen was not reading %. Recorded UV reading on log showed 45% at 10am on 5/2/18. Observed hot dogs in warmer at temperature of 151dF. Discuss working in small quantities and keeping time and temperature control for safety (TCS/PHF) food at 45dF or less. Observed employee using napkin around cone to prevent bare hand contact with ready to eat food item. Advised staff to wash hands when entering kitchen or after any time of contamination.

END of REPORT

[Submit# 384047] THE LAST STAND (ID 890327) Inspection# 1002295024