

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

Re-Inspection
Date: MAY 03, 2018 02:37 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

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.

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

Observed facility's probe thermometer in an empty cup next to crock pot of macaroni which had recently been used (macaroni cheese still on thermometer) to evaluate hot holding temperature of macaroni and cheese was inaccurate. Facility's probe thermometer reading 78dF in cup of water and sanitarian's thermocouple reading 69dF. Interview with staff indicated that a second accurate thermometer had been located by operator. Staff person found second probe thermometer on floor under prep counter and verified that she had used first probe thermometer in cup to evaluate macaroni and cheese temperature. Second probe thermometer reading ~72dF in cup of water. Sanitarian obtained a hot holding temperature of 143dF for macaroni and cheese. Facility to use second probe thermometer for evaluating cooking, hot holding and cold holding temperatures. Staff were advised not to use first probe thermometer until it has been calibrated. CORRECTED

Additional Information Collected During Inspection

Comments

Re-inspection conducted to verify correction of 2E from previous inspection (5/2/18). No other items evaluated during visit.

END of REPORT

[Submit# 384419] THE LAST STAND (ID 890327) Inspection# 1002295357