

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: LIB'S SUPPER CLUB (ID: 265244)
Facility Name: LIB'S SUPPER CLUB
Facility Code: 00181-01 Facility Email: lsupper@stny.rr.com
Facility Address: 106 WEST FIFTH STREET ELMIRA, NY 14901

To the Attention of:
ROBERT SPAZIANI
DBA - LIB'S SUPPER CLUB 106 W. FIFTH ST.
ELMIRA , NY 14901- Owner/Operator Email: rhspaziani@gmail.com

Inspection
Date: MAY 02, 2018 01:45 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Joseph Spaziani, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Interior upper surfaces of ice machine- some dirty surfaces.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Upper storage rack. above kitchen prep table/ steam table- dusty, dirty surfaces

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Floor surfaces inside walk-in freezer- dirty surfaces.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of May 16, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Thermocouple available along with numerical thermometers for evaluating cooked potentially hazardous (TCS) foods. Refrigerated storage equipment equipped with monitoring thermometers and were maintained at less than 45 dF. Discussed routine hand washing with Operator during inspection. Operator was observed doing food preparation during inspection.

END of REPORT

[Submit# 384017] LIB'S SUPPER CLUB (ID 265244) Inspection# 1002295006