

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
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EHS@co.chemung.ny.us

## Food Service Establishment Inspection -- Summary Report

Operation: LOUIES HANOVER SQUARE (ID: 535260)  
Facility Name: LOUIES HANOVER SQUARE  
Facility Code: 00829-01 Facility Email: rainer.kocher@icloud.com  
Facility Address: 102 SOUTH MAIN STREET HORSEHEADS, NY 14845

To the Attention of:  
JAMES FERRATELLA FERRATELLA BROTHERS, LLC  
LOUIES HANOVER SQUARE 102 S. MAIN ST.  
HORSEHEADS , NY 14845- Owner/Operator Email: jamesferratella@yahoo.com

### Inspection

Date: MAR 08, 2018 01:47 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Rainer Kocher  
(email: )

### Summary

Number of public health hazards found: 1  
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.

### FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

#### ITEM # 3C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

##### Code Requirements

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

##### Inspector Findings

Observed employee, who had just finished cutting lettuce on cutting board in kitchen and was not wearing gloves. Employee stated lettuce is ready to eat food item used on sandwiches. Interviewed employee about his procedures for cutting lettuce since he was not wearing gloves. Employee verified that he had bare hand contact with lettuce. Employee voluntarily discarded lettuce. Discussed requirement to prevent bare hand with all ready to eat food items. CORRECTED

### IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

##### Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

##### Inspector Findings

No sanitizer (chlorine) test strips available. Verified sanitizer in dish machine at 100ppm. Time table of correction 3/22/18

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 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

- 1) Observed 2 ceiling tiles missing above dish machine. Interview with staff indicated that there was a leak which had been recently repaired.
- 2) Observed a section of cove molding missing in upstairs kitchen between cold holding make unit and stove. Time table of correction for 3/22/18

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### Additional Information Collected During Inspection

### Comments

Observed working digital thermometers in upstairs and downstairs kitchens. Observed cooked and cooled meatballs in walk-in cooler at temperature of 36dF. Observed soup in steam table at temperature of 167dF. Observed sausage in top of pizza cold holding make unit at temperature of 43dF. Discussed not over-stacking inserts in top of cold holding make unit, adding lids to inserts and keeping cover closed when not working in unit to keep all time and temperature control for safety (TCS/PHF) foods at 45dF or less. Facility has recently removed dish machine from basement. Recommended adding a separate hand wash sink in area where dish machine was removed.

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END of REPORT

[Submit# 369231] LOUIES HANOVER SQUARE (ID 535260) Inspection# 1002279472