

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: MAPLE LAWN DAIRY & RESTAURANT (ID: 265252)
Facility Name: MAPLE LAWN DAIRY & RESTAURANT
Facility Code: 00196-01 Facility Email: None
Facility Address: 3162 LOWER MAPLE AVENUE ELMIRA, NY 14901

To the Attention of:
MINA DeRENZO MAPLE LAWN DAIRY AND RESTAURANT, INC.
MAPLE LAWN DAIRY BAR 3162 LOWER MAPLE AVE.
ELMIRA , NY 14901- Owner/Operator Email: maplelawndairy@stny.rr.com

Inspection

Date: APR 19, 2018 02:00 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Jamie Brand-Fortier
(email:)

Summary

Number of public health hazards found: 0
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 CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

Storage racks inside walk-in cooler- dirty surfaces

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Kitchen hood filters above flattop grill- dirty, greasy surfaces.

Comments

A Time Table of Compliance Date of May 5, 2018 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance. Checked UV disinfection equipment during inspection- meter reading 91% and was operational. Water sample was not taken during inspection. Hot potentially hazardous (TCS) foods were maintained on steam table above 140 dF, digital thermometers are available to monitor cooked phf's. Monitoring thermometers available inside refrigerated equipment used to store cold phf's. Employees were observed using thermometers, also properly using plastic gloves and utensils. Discussed changing of gloves when dirty and routine hand washing with staff during inspection.

END of REPORT

[Submit# 380797] MAPLE LAWN DAIRY & RESTAURANT (ID 265252) Inspection# 1002291852