

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: MARK TWAIN GOLF COURSE SNACK BAR (ID: 265379)
Facility Name: MARK TWAIN GOLF COURSE
Facility Code: 00194-01 Facility Email: choffman@cityofelmira.net
Facility Address: 2275 CORNING ROAD ELMIRA, NY 14903

To the Attention of:
JAMES TURCSIK JR CITY OF ELMIRA
C/O - CITY BLDGS & GRNDS, C.RICKARD 840 LINDEN PL (INTERDEPARTMENTAL)
ELMIRA , NY 14901- Owner/Operator Email: jturcsik@marktwaingolf.com

Inspection

Date: MAY 01, 2018 02:18 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Charlene Hoffman
(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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed ~1 gallon of chicken and sausage gumbo in plastic container without lid at depth of ~6 inches on bottom shelf of 2 door refrigerator at temperature of 46dF in center and 48dF on outside. Interview indicated that soup was left over from previous day and had been put into unit the previous night and had not been out of unit today. Discussed options for cooling soup to include in shallow depths (4 inches or less), in an ice bath or using an ice wand. Manager stated refrigerator may not have cooled soup due to over stacking of bread on top shelf that restricts cold air movement. Temperature of cooled potatoes two shelves up was 42dF and raw hamburger which had been in refrigerator for at least as long as the gumbo, on bottom shelf at temperature of 43dF. Reviewed cooling schedule of 120-70dF in 2 hours then 70-45dF in an additional 4 hours. Manager voluntarily discarded soup. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer in kitchen. Manager used an ice bath to calibrate 2 other probe thermometers that were off by 4-6dF. Observed hot dog on warmer at temperature of 141dF. Observed meat sauce in warmer at temperature of 140dF. Observed cheese sauce in warmer at temperature of 143dF. Observed sliced tomatoes in top of cold holding make unit at temperature of 38dF. Observed sanitizer (Quaternary Ammonia) in wiping cloth bucket at 200ppm per facility's test strips.

END of REPORT