

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: McANN HOTEL (ID: 265365)
Facility Name: McANN HOTEL RESTAURANT
Facility Code: 00362-01 Facility Email: None
Facility Address: 3 WAVERLY STREET VAN ETTEN, NY 14889

To the Attention of:
ROBERT BOWEN McANN HOTEL, INC.
BOX 218
VAN ETTEN , NY 14889- Owner/Operator Email: None

Inspection
Date: MAR 12, 2018 10:24 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Robert Bowen
(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.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed large ice build up in small chest freezer in kitchen. Handle is missing from freezer allowing warm air into unit. Time table of correction 4/12/18

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

Observed dirty surfaces on handles of 2 door commercial freezer in back storage room and sides of equipment in kitchen. Time table of correction 4/12/18

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed raw shell eggs and bacon in freezer trays at temperatures of 44dF and 43dF. Observed the following items in the steam table: soup- 171dF, gravy- 169dF, mashed potatoes- 176dF. Observed sliced tomatoes and macaroni salad on buffet at temperature of 42dF. Observed sanitizer (Quaternary ammonia) in 3 bay sink at 300ppm per facility's test strips.

END of REPORT

[Submit# 370064] McANN HOTEL (ID 265365) Inspection# 1002280263