

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: McCLURE'S N.Y. DELI (ID: 903150)
Facility Name: McCLURE'S NY DELI
Facility Code: 01253-01 Facility Email: None
Facility Address: 1335 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:
BARBARA McCLURE
DBA - McCLURE'S NY DELI 1335 COLLEGE AVE.
ELMIRA , NY 14901- Owner/Operator Email: barbssoups@yahoo.com

Inspection
Date: MAR 19, 2018 01:30 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Barbara McClure, 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.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Sanitizer wiping cloth solution found improperly stored on top of sandwich unit across from fryers- No leakage evident- Employee relocated wiping cloth solution bucket away from food storage unit- Corrected.

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Monitoring thermometer lacking inside small refrigerated storage unit near center work table in kitchen which contained cold potentially hazardous (TCS) foods (interior temperature of unit was 40 dF, checked using thermocouple)- Operator installed a replacement thermometer during inspection- Corrected.

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

Interior surfaces of microwave oven at baking table- dirty surfaces.

Additional Information Collected During Inspection

Comments

Per Operator, new women's and men's rest rooms to be installed in future. Operator stated that City of Elmira Code Enforcement Officer has been contacted for construction permit. Operator was advised to contact HD with date of proposed construction of new rest rooms (rest room doors to be self-closing type). Numerical thermometers available to evaluate cooked potentially hazardous (TCS) foods. All hot-held potentially hazardous foods were found above +140 dF in steam table unit. Sanitizer test kit available for evaluating wiping cloth solution- +200 ppm chlorine. Employees were observed using proper utensils and plastic gloves during inspection.

END of REPORT

[Submit# 372046] McCLURE'S N.Y. DELI (ID 903150) Inspection# 1002283026