

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: McCONNELL'S HOTS (ID: 694516)  
Facility Name: McCONNELL'S HOTS  
Facility Code: 00978-01 Facility Email: None  
Facility Address: 1138 LAKE STREET ELMIRA, NY 14901

To the Attention of:  
ROBERT McCONNELL ROBERT & ROBERT II McCONNELL  
DBA - McCONNELL'S HOTS 1138 LAKE ST.  
ELMIRA , NY 14901- Owner/Operator Email: None

Inspection

Date: FEB 14, 2018 11:00 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Copy of inspection report was mailed to Operator on 2-14-18.  
(email: )

Summary

Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1  
Reinspection is required.

Each item found in violation is reported below along with the code requirement.

**INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(s). CRITICAL VIOLATION**

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

Code Requirements

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

At 11:10 am, observed stainless rectangular pan of meat sauce (approx. 1 qt) under hot holding in steam table at temperatures less than 140 dF. Actual temperature of meat sauce ranged bet. 120-132 dF using thermocouple. Operator stated that meat sauce had been previously cooked and cooled, then frozen and stored in freezer. Operator stated that they arrived at 10:00 am and had set-up steam table prior to opening at 11:00 am. Operator stated that the microwave oven had been used for reheating meat sauce. Other potentially hazardous foods under hot-holding were evaluated- precooked hot dogs- 145-150 dF, Chili- 160 dF. Operator voluntarily reheated meat sauce in microwave oven to greater than 165 dF then returned to steam table to be hot-held at greater than 140 dF- Corrected. Reviewed proper cooking, cooling and reheating of cooked potentially hazardous (TCS) foods with Operator during inspection. Observed stainless containers of previously cooked meat sauce and chili inside commercial glass-doored refrigerated unit in rear kitchen- were cooling at less than 4" in depth, uncovered.

**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

Ceiling light bulbs above 3-bay sink in rear kitchen lack protective shields, no indication that light bulbs were protective-type.

Comments

A Time table of Compliance Date of February 28, 2018 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance. Discussed routine hand washing and proper use of plastic gloves and utensils with Operator during inspection. Numerical thermometer is available for evaluating cooked potentially hazardous foods. Numerical thermometers available inside refrigerated equipment used to store cold potentially hazardous foods, all refrigerated units were maintained at less than 45 dF.

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END of REPORT

[Submit# 363852] McCONNELL'S HOTS (ID 694516) Inspection# 1002274644