

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: McDONALD'S #2425 (SOUTHPORT) (ID: 862159)
Facility Name: McDONALD'S - SOUTHPORT #2425
Facility Code: 01198-01 Facility Email: None
Facility Address: 1600 CEDAR STREET ELMIRA, NY 14904

To the Attention of:
COURTNEY FEEHAN CAYUGA SOUTHPORT, LLC
PO BOX 4057
ITHACA , NY 14852- Owner/Operator Email: courtneyfeehan@yahoo.com

Inspection
Date: FEB 13, 2018 09:56 AM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Melissa Bryant
(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 # 5A 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 kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Observed one opened and partially filled 32 oz container of liquid eggs with discard time of 2/14/18 6:46 AM printed on sticker on container, and one opened partially filled 32 oz. container of liquid egg whites with a discard time of 2/15/18 7:08 AM printed on container. Containers both wrapped in plastic were in cold holding unit near facility's ice machine. Per requirements of cold-holding waiver for liquid egg products, a time/temperature controlled for safety food (TCS), containers are to be marked with a 30 minute discard time when removed from cold holding. These items are not to be returned to cold-holding. Per manager and signage on cold holding unit, liquid egg product wrapped in plastic wrap is held in cold holding for 24 hours after product is opened for service. Recommended contacting CCHD to have waiver changed or cancelled if planning to continue current store policy of keeping liquid eggs in cold holding. Staff voluntarily discarded liquid egg products. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has functioning thermocouple, which staff was using to evaluate the temperature of grilled chicken breast at 182F. Observed sausage in hot holding unit to have a temperature of 150F. Temperature of chicken tenders in walk-in cooler were 41F. Sanitizer (quaternary ammonia) in 3-bay sink was 200ppm, per facility's test strips. Observed staff wash, rinse, and sanitize hot holding trays during time of inspection.

END of REPORT