

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 #32609 (GRAND CENTRAL) (ID: 862181)
Facility Name: McDONALD'S - GRAND CNTRL
Facility Code: 01200-01 Facility Email: None
Facility Address: 2152 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

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

Inspection

Date: JAN 18, 2018 02:48 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Shannon Carrigan
(email:)

Summary

Number of public health hazards found: 1
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

At 2:25pm, observed 3 cartons (quart) of liquid egg whites and 2 cartons (quart) of liquid eggs at temperature of -49dF and 6 flats of raw shell eggs at temperature of -51dF on bottom shelf of cold holding make unit next to fryer. Interview with staff indicated that unit was stocked this morning and liquid eggs had not been out of unit since breakfast ended at 10:30am. Only one carton of liquid egg whites and one carton of liquid eggs were opened and used at breakfast. Unopened cartons which had come from the walk-in cooler and were never pulled during breakfast were opened during inspection and also found at temperature of -49dF. No other items were on bottom shelf. Canadian bacon and cooked eggs on next shelf up were at temperature of 45-44dF. Sliced cheese on next 2nd shelf up was at temperature of -43dF. Temperature of pancakes and burritos on top shelf was 39-42dF. Pancakes on top shelf were wrapped and stacked in plastic. Burritos in wrapped and stored in a long plastic container. Air flow vent is on top of cold holding unit and top slotted shelf was mostly blocked by pancakes and burrito container. Manager rearranged food in unit to increase air flow. Manager voluntarily discarded 5 cartons of liquid eggs and 6 flats of raw shell eggs. Manager added a second thermometer to top of unit to monitor temperatures. CORRECTED.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

No test strips available for sanitizer. Manager stated new test strips have been ordered.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed a bucket under hand wash sink closest to office to collect leaking water. Manager stated a call has already been placed to have plumbing repaired. Repair should be completed within week time period.

Additional Information Collected During Inspection

Comments

Temperature of all items in hot holding unit at temperature of 158dF or warmer. Temperature of cold holding unit with milk at drive thru window at temperature of 43dF. Temperature of cold holding unit with yogurt at front service window at temperature of 39dF. Temperature of walk-in cooler was 36dF. Observed staff washing hands and wearing gloves while preparing ready to eat food items. Reviewed requirements for calling CCHD when there is a fire, disruption to water or electrical service, or report of foodborne illness.

END of REPORT

[Submit# 357026] McDONALD'S #32609 (GRAND CENTRAL) (ID 862181) Inspection# 1002249079