

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: MEALS ON WHEELS (ID: 951462)
Facility Name: MEALS ON WHEELS
Facility Code: 01294-12 Facility Email: None
Facility Address: 409 WILLIAM STREET ELMIRA, NY 14901

To the Attention of:
DARLENE IKE MEALS ON WHEELS OF CHEMUNG CO., INC.
ATTN: DARLENE IKE 409 WILLIAM ST.
ELMIRA , NY 14901- Owner/Operator Email: info@mealsonwheelschemung.org

Inspection

Date: MAR 08, 2018 10:00 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Darlene Ike, Ex. Director
(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.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D 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

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Open case of single-service plastic cups found improperly stored on floor near packing table- Corrected during inspection.

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 inside small white kitchen freezer in back kitchen area- Bottom is missing- Operator will replace with new thermometer, freezer temperature acceptable- Corrected.

Additional Information Collected During Inspection

Comments

Checked food temperatures during inspection- Beef & Broccoli- 170-180 dF, Turkey Divine- 158 dF in hot box, Cooked Noodles- 160 dF, Milk- 37 dF. Employees were observed properly using utensils during inspection. All refrigerated equipment used to store cold potentially hazardous (TCS) foods are equipped with monitoring thermometers. Numerical thermometers available for evaluating cooked potentially hazardous foods. Discussed routine hand washing with Manager during inspection. Will conduct HACCP training with staff later in year.

END of REPORT

[Submit# 369274] MEALS ON WHEELS (ID 951462) Inspection# 1002279512