

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: MOONEY'S SPORTS BAR & GRILL (ID: 966369)
Facility Name: MOONEY'S SPORTS BAR & GRILL
Facility Code: 01302-01 Facility Email: None
Facility Address: 3300 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:
BRIAN HARRIS MOONEY'S 10, INC.
DBA - MOONEY'S SPORTS BAR & GRILL 3300 CHAMBERS RD., SUITE 5233
HORSEHEADS , NY 14845- Owner/Operator Email: brian@bharriscorp.com

Inspection

Date: JAN 30, 2018 02:15 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Sean Glacken
(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 # 8B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Ice scoops stored in ice sinks under bar with handles touching ice. Scoops were removed by staff with gloved hand. Discussed methods for storing ice scoops so that handle does not come in contact with ice. CORRECTED.

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

All or parts of the violation item are IN violation.

Code Requirements

Improper use and storage of clean, sanitized equipment and utensils

Inspector Findings

Observed clean plastic bus pans on floor in hallway across from food prep sink. Bins are used to store cooked macaroni. Discussed storing all food service related items off floor a minimum of 6 inches and to wash, rinse, and sanitize any bus pans that had contact with the floor.

Additional Information Collected During Inspection

Comments

Observed facility's accurate probe thermometers. Temperature of sliced tomatoes in sandwich make unit were 44F. Nacho cheese in back hot holding unit had a temperature of 150F. Soups in hot holding in front area of kitchen had a temperature of 167F. Observed facility using cold holding waiver properly for macaroni by writing make and 4 hour discard time on note pad as a new bus pan of macaroni is taken out of walk-in cooler. Discussed floor of walk-in cooler must be smooth and easily cleanable surface.

END of REPORT

[Submit# 360242] MOONEY'S SPORTS BAR & GRILL (ID 966369) Inspection#

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