

## Food Service Establishment Inspection Summary Report

Operation: NEW HAPPY FAMILY RESTAURANT (ID: 824175 )  
Facility Name: NEW HAPPY FAMILY RESTAURANT  
Facility Code: 01139-01  
Facility Address: 103 South Main Street, Elmira, NY 14904

### To the Attention of:

NEW HAPPY FAMILY RESTAURANT, INC.

Miao Zhi Lin

103-107 S. Main St.

Elmira, NY 14904

Email: zqf1209@gmail.com

### Inspection

Date: September 10, 2018 03:20 PM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Jane

### Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	3

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

## NO CRITICAL VIOLATIONS REPORTED

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### FOOD NOT PROTECTED IN GENERAL

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

*All or parts of the item are violations.*

**Code Requirements:** Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

**Inspector Findings:** Observed General Tso chicken stored in plastic bin that was stored on top of an uncovered plastic bin also containing General Tso's chicken. The bottom of the first bin was in direct contact with the chicken stored in the bin underneath. Advised the operator that contamination could occur. No contamination observed at time of inspection. The chicken in both bins will be reheated to order. The operator voluntarily separated the bins containing chicken during inspection. Advised operator not to stack containers of food unless covered in order to prevent contamination. CORRECTED

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

*All or parts of the item are violations.*

**Code Requirements:** Non food contact surfaces of equipment not clean

**Inspector Findings:** Interior of stand-up freezers not clean-observed build-up of debris on bottom shelves, along interior sections of doors. Strong odor observed from chest freezer, which is used to store employees' foods. Dirty fan cover grate observed in walk-in refrigerator.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

### ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

**Inspector Findings:** 1. Observed floors and walls around dry storage area, food preparation area, cook line, and rice cookers near the walk in refrigerator, along the wall and floor borders and immediate inside entrance of walk-in refrigerator that were not clean and contained debris during the time of inspection. Discussed with operator that cleaning all areas of the facility help with the elimination of pest such as rodents and insects.

### Additional Information Collected During Inspection

**Comments:** During time of inspection observed cooked chicken wings at 205F, above the minimum cooking temperature of 165F upon removal from fryer, Won Ton soup at 160F, Egg Drop soup at 141F, and Hot and Sour soup at 143F, all in hot-holding steam table. Also observed rice stored in rice cooker one at 143F and rice cooker two at 150F. While in the walk in refrigerator observed cooked chicken wings in the cooling process at a temperature of 42F, noodles stored at 38F, and pork ribs at 37F. During the inspection observed raw shrimp at 40F, raw chicken strips at 41F, and cooked pork at 40F in the top of the cold holding make unit. The bottom portion of the make unit refrigerator was 42F. During inspection observed staff preparing and cooking food with proper utensils. Provided a timetable for correction of all uncorrected violations listed above for ten days, which is no later than September 20, 2018. Advised operator that eliminating food debris from equipment and floors minimizes risk for pest activity. Discussed cooling schedule for potentially hazardous foods, which requires cooling from 120F to 70F within 2 hours and to 45F or less within 4 more hours with operator. Advised cooling in shallow depths. Recommended using sheet tray for cooling, including with General Tso's chicken. Observed General Tso chicken during the cooling process in plastic bins at a depth approximately 4 inches inside of the walk in refrigerator. Temperatures of chicken in middle of bin was 90F and 77F on outside. Chicken had been removed from cooking approximately 1.25 hours prior, per operator, who separated chicken into two separate bins at shallower depths during inspection.



Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)



Received by: Jane