

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: NICK'S PUB & GRILLE (ID: 993009)  
Facility Name: NICK'S PUB & GRILLE  
Facility Code: 00263-01 Facility Email: None  
Facility Address: 102 NORTH MAIN STREET HORSEHEADS, NY 14845

To the Attention of:  
MARK NICKERSON NICKERSON BOYS, INC.  
DBA - NICK'S PUB & GRILLE 102 N. MAIN ST.  
HORSEHEADS , NY 14845- Owner/Operator Email: mknickerson67@yahoo.com

Inspection

Date: MAY 24, 2018 02:06 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: David Thompson  
(email: )

Summary

Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3

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

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8A WAS FOUND IN VIOLATION 2 TIME(S).**

All or parts of the violation item are IN violation.

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

1) Observed dispensing condiment containers with commercial dressings and mayonnaise stored horizontally so that open dispensing top is in direct contact with melting ice water on prep counter next to cold holding make unit. Discussed that commercial dressings and mayonnaise are non-time and temperature control for safety (TCS/PHF) food and are not required to be cold held. Discussed not storing containers in standing water. Staff removed containers and dumped ice water. CORRECTED. 2) Observed an insert with lid of sliced lemons stored in drink ice at bar. Discussed not storing containers in direct contact with ready to eat food(ice). Staff removed container of lemons. CORRECTED.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Observed two inserts holding liquor bottles stored in hand washing sink at bar. Discussed requirement to leave hand wash sink accessible for hand washing at bar. Staff removed inserts with bottles. Reviewed hand washing procedures with staff. CORRECTED

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Additional Information Collected During Inspection

Comments

Observed meatballs in sauce, nacho cheese and gravy in steam table at temperature of 141-137dF. Recommended stirring food regularly and turning up steam table to be able to hot hold food so that food remain 140dF or warmer throughout. Observed sliced tomatoes in top of cold holding unit at temperature of 41dF. Observed accurate probe thermometers. Observed sanitizer at 200ppm in 3 bay sink at bar.

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END of REPORT

[Submit# 390767] NICK'S PUB & GRILLE (ID 993009) Inspection# 1002323847