

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: O'Briens - Food Service (ID: 265657)  
Facility Name: O'BRIENS INN  
Facility Code: 07-4250 Facility Email: None  
Facility Address: 33 COUNTY ROUTE 60 WAVERLY, NY 14892

To the Attention of:  
MARY MITCHELL MUCHINO'S, INC  
DBA - O'BRIENS INN 33 COUNTY ROUTE 60  
WAVERLY , NY 14892- Owner/Operator Email: obriens6312@aol.com

Pre-op Inspection  
Date: MAR 21, 2018 01:30 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Mary Mitchell, Operator  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2  
Reinspection is required.

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

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

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

In kitchen, refrigerator storage unit- inside bottom of unit has some standing water evident. No food impacted.

**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

In women's rest room off dining room, sink fixture leaking on to sink top and into basin (gasket may be in disrepair).

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Additional Information Collected During Inspection

Comments

Conducted an un-announced pre-operational inspection at facility, kitchen was not open at time of inspection. A Time Table of Compliance Date of April 10, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Checked Free Chlorine residual at bar sink- 0.2 mg/L. Did not review monthly water report during inspection. Test kit available for evaluating dish ware sanitizer, numerical thermometers available for evaluating cooked potentially hazardous (TCS) foods. Refrigerated storage equipment used to store cold potentially hazardous foods have monitoring thermometers available. Discussed routine hand washing for staff with Operator.

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END of REPORT

[Submit# 372829] O'Briens - Food Service (ID 265657) Inspection# 1002283636