

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: OLD COUNTRY BUFFET #237 (ID: 265521)
Facility Name: OLD COUNTRY BUFFET #237
Facility Code: 00089-01 Facility Email: str0237@ovationbrands.com
Facility Address: 821 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
JASON KEMP OCB RESTAURANT COMPANY, LLC
ATTN: PERMITS / LICENSES 120 CHULA VISTA
HOLLYWOOD PARK , TX 78232- Owner/Operator Email: jbippert@foodmps.com

Inspection

Date: JAN 25, 2018 02:32 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Kimmie Lagonegro
(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 # 8A WAS FOUND IN VIOLATION 1 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

Observed box of sauerkraut stored on floor in walk-in cooler and a box of turkey stored on floor in walk-in freezer. Discussed storing food items on shelves or surfaces at least 6 inches off floor.

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 leak in hot water valve under hand wash sink across from deep fryers. Staff placed pan underneath to catch dripping water as temporary fix until a repair service could be called to facility. Time table of correction (TTOC) given for 2/8/18.

Additional Information Collected During Inspection

Comments

Observed facility's functioning digital thermometer. All hot held time/temperature control for safety (TCS/PHF) items under facility's hot holding waiver observed with properly marked discard times and observed staff updating discard times as food items brought out and replaced. Discussed cold holding TCS/PHF items on buffet line at shallow depths to help keep items at 45F or less. Facility's toilet rooms contained soap and paper towels. Staff observed using disposable gloves to prevent bare hand contact when preparing ready to eat food items.

END of REPORT

[Submit# 359205] OLD COUNTRY BUFFET #237 (ID 265521) Inspection# 1002251124