

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: OLE WESTSIDE TAVERN (ID: 821763)
Facility Name: OLE WESTSIDE TAVERN
Facility Code: 01134-01 Facility Email: None
Facility Address: 219 HOFFMAN STREET ELMIRA, NY 14905

To the Attention of:
THERESA FARNSWORTH OLE WESTSIDE TAVERN, LLC
C/O - THERESA FARNSWORTH 101 COMBS HILL RD.
PINE CITY , NY 14871- Owner/Operator Email: italprn@yahoo.com

Inspection
Date: MAR 19, 2018 04:29 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: emailed and sent hard copy to owner
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

Scoop stored directly in ice bin for drink ice at bar. No contamination of ice was observed at time of inspection. Bartender placed ice in plastic storage equipment next to ice bin during inspection-corrected. Discussed proper ice scoop storage methods to include storing in ice with handle sticking out, on clean shelf or in or on other smooth and easily cleanable equipment.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

1. Interior of ice machine not clean--black substance observed inside ice making tray and on interior wall of ice machine. Operator was advised to dump ice and clean thoroughly prior to re-use. 2. Clean bar glasses stored on top of cloth mat. Mat is absorbent and is not a smooth and easily cleanable surface. Operator was advised to wash, rinse, and sanitize glasses and remove mat. Clean wares may be stored on clean, non-absorbent surfaces, such as plastic or metal drying mat or rack.

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

Handwash sink (4th bay) at bar was blocked with pitcher, glasses. No other sink available at bar for handwashing. Explained to bartender and operator that handwashing sink should always be accessible for use. Operator voluntarily removed items from sink during inspection-corrected.

Additional Information Collected During Inspection

Comments

Fruits to be used as drink garnishes observed in container with toothpicks so that barehand contact with garnishes is prevented when placing in or on drinks. Discussed use of gloves or other methods to prevent barehand contact while cutting garnishes. Discussed frequent handwashing and not working while ill with bartender and operator. Observed sanitizer test strips, adequate levels of quaternary ammonia sanitizer in 4-bay bar sink. Observed exterior shed storage area for used cans and bottles.

END of REPORT

[Submit# 372068] OLE WESTSIDE TAVERN (ID 821763) Inspection# 1002283045