

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: OLIVE GARDEN RESTAURANT #1452 (ID: 265452)  
Facility Name: OLIVE GARDEN RESTAURANT #1452  
Facility Code: 00387-01 Facility Email: ogusa1452@darden.com  
Facility Address: 3288 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:  
CATHERINE DANIELS N and D RESTAURANTS, LLC.  
ATTN: LICENSING (V.Nieves) PO BOX 695016  
ORLANDO , FL 32869-5016 Owner/Operator Email: vnieves@darden.com

Inspection

Date: FEB 01, 2018 03:03 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Alex Hancharik  
(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.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15A WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

1. Dirty floor observed in dry storage area. Food debris under shelving units and in corners of dry storage area.
2. Ceiling tiles missing by employee bathrooms. Manager replaced tiles during time of inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has functioning digital thermometers. Sauces and soups are cooked and cooled by approved reduced oxygen packaging (ROP) procedure per facility's statewide waiver. Facility keeps ROP soups and sauces for three days and disposes any leftovers at the end of the night. Observed properly labelled discard time for sliced tomatoes at the galley as agreed upon in facility's cold holding waiver. Temperature of blue cheese in cold holding unit at cook line was 44F. Pasta in cold holding unit near cook and chill station was 45F. Discussed monitoring temperatures of cold held items throughout the day to prevent time/temperature control for safety (TCS/PHF) items from reaching temperatures above 45F. Zappa tuscana in soup hot holding unit had a temperature of 180F. Observed staff using gloves to prevent bare hand contact with ready to eat food items.

END of REPORT

[Submit# 361046] OLIVE GARDEN RESTAURANT #1452 (ID 265452) Inspection#

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