

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street  
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(607) 737-2019  
EHS@co.chemung.ny.us

## Food Service Establishment Inspection Summary Report

Operation: ON-A-ROLL SANDWICH SHOP (ID: 265335 )  
Facility Name: ON-A-ROLL SANDWICH SHOP  
Facility Code: 00480-01 Facility Email: hepfnerrocky@gmail.com  
Facility Address: 6 Hanover Square, Horseheads, NY 14845

### To the Attention of:

RANDY & MARGARET HEPFNER  
Randy hepfner  
On-a-roll Sandwich Shop  
6 Hanover Square  
Horseheads, NY 14845  
Email: onarolla@aol.com

### Inspection

Date: July 31, 2018 01:27 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Emailed To Operator.

### Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	2

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

## **NO CRITICAL VIOLATIONS REPORTED**

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### **POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.**

#### **ITEM # 9A WAS FOUND IN VIOLATION 1 TIME(S).**

*All or parts of the item are violations.*

**Code Requirements:** Inadequate personal cleanliness

**Inspector Findings:** Observed an employee wearing a glove over a cast on his hand. Discussed requirement with operator that employee must be able to adequately wash hands. Advised operator that employee with cast should not be involved with food preparation.

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## POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

### ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

**Inspector Findings:** Observed tape holding on seal of chest freezer. Discussed with operator that surfaces are to be smooth and easily cleanable. Time table of correction established prior to next event. Operator stated he would most likely just replace freezer.

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### Additional Information Collected During Inspection

**Comments:** Inspection conducted for off-premise catering at CC Fairgrounds. Observed accurate probe thermometers. Observed hamburgers and hot dogs in steam table at temperature of 165-177F. Observed salt potatoes in roaster at temperature of 193F. Observed meatballs in sauce at temperature of 178F. Observed oysters with tags in cold holding at 38F. Observed slice tomatoes in top of cold holding unit at temperature of 42F. Observed sliced turkey in bottom of second cold holding unit at temperature of 38F. Discussed reheating temperature of pre-cooked and cooled meatsauce on grill to 165F within 2 hours. Discussed cooking temperature of commercially pre-cooked sausage on grill to 140F.

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