

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: ON-A-ROLL (ID: 1005216)
Facility Name: ON-A-ROLL SANDWICH SHOP
Facility Code: 00480-01
Facility Address: 6 Hanover Square, Horseheads, NY 14845

To the Attention of:

LONGHOUSE VENTURES INC.
Cody Reed
Dbas - On A Roll
6 Hanover Sq.
Horseheads, NY 14845
Email: onaroll607@gmail.com

Inspection

Date: September 13, 2018 02:06 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Cody Reed

Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	3

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

NO CRITICAL VIOLATIONS REPORTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings: Observed a box of to go containers stored on floor in front of hand wash sink. Relocated during inspection.
CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Non food contact surfaces of equipment not clean

Inspector Findings: Observed grease build-up down side of grill/oven. Time table of correction (TTOC) 9/27/18

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

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

Inspector Findings: Observed dirty surfaces on wall around garbage can next to cold holding make units. TTOC 9/27/18

Additional Information Collected During Inspection

Comments: Observed digital thermometer. Reviewed cooking temperature of Philly meat for sub- temped at 201F on grill. Observed chicken being hot held in steam unit at temperature of 149F. Observed sliced tomatoes in cold holding make unit at temperature of 40F. Observed turkey sliced meat in top of cold holding make unit at temperature of 42F. Observed meat balls in walk-in cooler at temperature of 38F. Observed soup being cooled in walk-in cooler at depth of 2-3 inches without lid at internal temperature of 110F and outside temperature of 89F. Interview with operator indicated that soup had been placed into walk-in cooler 1 hour prior. Recommended stirring soup throughout cooling process to verify cooling schedule is met (120-70F in 2 hours, then 70-45F in an additional 4 hours). Observed staff washing hands and wearing gloves while working with ready to eat food items.



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Received by: Cody Reed