

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: ON-A-ROLL SANDWICH SHOP (ID: 265335)  
Facility Name: ON-A-ROLL SANDWICH SHOP  
Facility Code: 00480-01 Facility Email: None  
Facility Address: 6 HANOVER SQUARE HORSEHEADS, NY 14845

To the Attention of:  
RANDY HEPFNER RANDY & MARGARET HEPFNER  
ON-A-ROLL SANDWICH SHOP 6 HANOVER SQUARE  
HORSEHEADS , NY 14845- Owner/Operator Email: onarolla@aol.com

Inspection  
Date: JAN 05, 2018 03:06 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Cody Reed  
(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.

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

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

All or parts of the violation item are IN violation.

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

Door gaskets ripped at top on bottom doors of cold holding make unit closest to front entrance. Door gaskets being held on by duct tape on bottom doors of second cold holding make unit in front. Door gasket mostly lacking on walk-in cooler. Time table of correction set for 2/5/18.

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

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Dirty surfaces on walls of walk-in cooler. Time table of correction set for 1/19/18

Comments

Facility has working digital thermometer. Chicken in hot holding unit had a temperature of 145dF. Slice tomatoes in cold holding make unit closest to door had a temperature of 43dF. Shredded cheese in second cold holding make unit had a temperature of 42dF. Chili in walk-in refrigerator had a temperature of 38dF. Soup being reheated on stove had a temperature of 170dF. Deli ham recently sliced observed in walk-in refrigerator at a temperature of 43dF. Recommend separate hand-wash sink to be installed as staff was using sink to wash, rinse, and sanitize dishes during inspection reducing ease of hand-washing. Sanitizer (quaternary ammonia) in 3rd bay of sink was at 200ppm per facility's test strips.

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END of REPORT

[Submit# 354423] ON-A-ROLL SANDWICH SHOP (ID 265335) Inspection# 1002230294