

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: OUTBACK STEAKHOUSE #3359 (ID: 265627)
Facility Name: OUTBACK STEAKHOUSE #3359
Facility Code: 00357-01 Facility Email: obs3359@outback.com
Facility Address: 200 COLONIAL DRIVE HORSEHEADS, NY 14845

To the Attention of:
JOSEPH KADOW OUTBACK STEAKHOUSE OF FLORIDA, LLC
ATTN: LICENSES & PERMITS 2202 N. WESTSHORE BLVD, 5th FL
TAMPA , FL 33607- Owner/Operator Email: licensespermits@outback.com

Inspection

Date: FEB 09, 2018 01:03 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Tom Blaser
(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.

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

Observed in service food scoop used to serve mashed potatoes on top of insert lid. Dispensing utensil are to be stored in food handle out, stored clean and dry, or in a dipper well under continuously running water. Facility has waiver for holding food dispensing utensils in hot hold water bath. Dirty scoop was washed, rinsed, and sanitized and replaced by clean scoop. Discussed storing scoop in food with handle out or in hot hold water bath. CORRECTED.

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

Employee hand wash sink by back door of facility lacking paper towels. Staff replaced paper towels during time of inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has several functioning thermocouples. Tomatoes observed in cold hold make unit drawers with a temperature of 38F. Mashed potatoes observed in hot holding unit at a temperature of 158F. Observed cooked and cooled roast in walk-in cooler at a temperature of 43F throughout. Actively cooling ribs were found in walk-in cooler at a temperature of 160F. Ribs were uncovered in shallow pan less than 4 inches in depth in a single layer with pieces no larger than 6 pounds. Ribs had digital thermometer inserted in thickest part to actively monitor temperature and make sure it meets approved cooling schedule of 140F to 70F in 2 hours and 70F to 45F in an additional 4 hours. Observed sanitizer (quaternary ammonia) in 3-bay sink with a concentration of 300ppm found using facility's test strips. Items from previous inspection including Item 12E, hand wash sink in employee toilet room not properly functioning, and Item 15A, gap in ceiling of walk-in cooler, observed corrected.

END of REPORT

[Submit# 363078] OUTBACK STEAKHOUSE #3359 (ID 265627) Inspection# 1002273800