

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: PATRICK'S (ID: 951176)
Facility Name: PATRICK'S
Facility Code: 00967-01 Facility Email: None
Facility Address: 303 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:
EMILY BLAUVELT EMB303, LLC
DBA - PATRICK'S 303 COLLEGE AVE.
ELMIRA , NY 14901- Owner/Operator Email: emilyblauvelt@yahoo.com

Inspection

Date: FEB 21, 2018 03:00 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Pat Boland, Bartender
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2
Reinspection is required.

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

In basement walk-in cooler, plastic pail of cut french fries improperly stored on floor.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

In basement storage, bottom interior in white storage freezer- some frozen food debris.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of March 10, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Monitoring thermometers available inside refrigerated equipment used store cold potentially hazardous (TCS) foods. Plastic gloves and numerical thermometer available for evaluating cooked potentially hazardous foods. Discussed routine hand washing with Bartender during inspection.

END of REPORT

[Submit# 365422] PATRICK'S (ID 951176) Inspection# 1002276029