

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: THE PEPPER POT CAFE (ID: 962582)
Facility Name: PEPPER POT CAFE, The
Facility Code: 01110-01 Facility Email: None
Facility Address: 311 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:
TAMI MARRONE PEPPERPOT CAFE LLC
311 COLLEGE AVE
ELMIRA , NY 14901- Owner/Operator Email: tamirae74@yahoo.com

Inspection
Date: APR 10, 2018 10:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Tami Marrone, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 4
Reinspection is required.

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

No monitoring thermometer available inside kitchen glass-doored refrigerated unit which is used to store cold potentially hazardous (TCS) foods- checked interior temperature of unit with thermocouple- 39 dF- acceptable.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

1). Interior surfaces of microwave oven- dirty surfaces. 2). Bottom interior surfaces of kitchen refrigerated storage units (glass-doored pie case & double-doored refrigerator across from mop sink)- dirty surfaces.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Ceiling bulb in basement dry storage closet not operational- poor visibility.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance date of April 20, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Discussed proper cooling procedures with Cook including limiting food depth to less than 4" inches and to leave foods uncovered while actively cooling inside kitchen refrigerator at less than 45 dF. Numerical thermometers are available to evaluate cooked potentially hazardous foods. Checked steam table temperatures during inspection- were maintained at greater than 140 dF. Test kit available to evaluate dish ware sanitizer.

END of REPORT

[Submit# 377998] THE PEPPER POT CAFE (ID 962582) Inspection# 1002289220