

## Food Service Establishment Inspection Summary Report

Operation: PINE CITY SCHOOL CAFETERIA (ID: 265498 )  
Facility Name: PINE CITY SCHOOL  
Facility Code: 00090-09  
Facility Address: 1551 Pennsylvania Avenue, Pine City, NY 14871

### To the Attention of:

Kari Crouse  
ELMIRA CITY SCHOOL DISTRICT  
C/o - Elmira H.s. (attn: K. Crouse)  
777 S. Main St.  
Elmira, NY 14904  
Email: kcrouse@gstbooces.org

### Inspection

Date: October 10, 2018 11:12 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Maria Vincent

### Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	1

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

### **NO CRITICAL VIOLATIONS REPORTED**

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#### **IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

*All or parts of the item are violations.*

**Code Requirements:** Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

**Inspector Findings:** At time of inspection dishwasher was inoperable, due to inadequate final rinse temperature not reaching 180F. Facility is able to keep up with demand of dishwashing with 3 bay sink using method of washing, rinsing, and sanitizing dish-ware and utensils. Facility also uses disposable products for dish-ware. Spoke with maintenance representative, facility had placed work order for dishwasher on October 5th. Time table of correction set for 10/24/18 for repair of dishwasher.

### Additional Information Collected During Inspection

**Comments:** Observed several operational digital thermometers. When not in use stem of thermometers are briefly placed in sanitizing solution and then placed in jar to air dry. Temperature of food in hot holding steam table at service line was chicken nuggets at 145F-161F, pasta at 161F, and meatsauce at 168F. Turkey and ham sandwiches stored in commercial two door refrigerator behind service line had a temperature of 42F. Cold holding unit on service line was observed at a temperature of 42F per sanitarian's thermocouple- facility was not storing any time and temperature control for safety/potentially hazardous food (TCS/PHF) in unit at time of inspection. Sliced American cheese in walk-in cooler had temperature of 41F. Discussed children using tongs when reaching for fruit with edible skins to prevent barehand contact. Observed sanitizer (Quaternary Ammonia) in wiping cloth bucket near 3 bay sink at a concentration of 300ppm per facility test strip. Residual chlorine reading at prep sink near 2 door commercial refrigerator was 1.0 mg/L.

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Received by: Maria Vincent