

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: PIONEER SPORTS BAR & GRILL (ID: 372480)
Facility Name: PIONEER SPORTS BAR & GRILL
Facility Code: 00611-01 Facility Email: None
Facility Address: 208 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
JOE MAIO PIONEER SPORTS BAR & GRILL, INC.
ATTN: JOE MAIO 208 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: jmaio@stny.rr.com

Inspection
Date: MAR 23, 2018 11:26 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Joseph Maio
(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.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed soda gun holster waste line draining into bucket under ice well. Per operator, soda collects into indirect drain and sugars from soda harden, which eventually prevents waste from passing through drain. Time table of correction set from 4/6/18.

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

No paper towels provided at hand wash sink in kitchen. Discussed only using single use disposable towels to prevent risk of contamination. If using cloths, they are to be used once then laundered or discarded.

Additional Information Collected During Inspection

Comments

Observed facility's operational digital thermometer. Macaroni and cheese in walk-in cooler had a temperature of 38F. Nacho cheese in commercial hot holding unit had a temperature of 145F, and operator reported keeping unit on at all times. Sliced tomatoes in cold holding sandwich make unit had a temperature of 41F. Macaroni and cheese in hot holding table near grill had a temperature of 198F. Discussed cooling time/temperature controlled for safety food (TCS) in shallow, less than 4 inches uncovered pan, from 120F to 70F within two hours, and then 70F to 45F within additional 4 hours. Discussed proper handling procedures for handling of garnishes while serving in drinks with bartender. Recommended storing toxic materials away from any ready to eat foods.

END of REPORT

[Submit# 373261] PIONEER SPORTS BAR & GRILL (ID 372480) Inspection# 1002283976