

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: POPEYES (ID: 947726)
Facility Name: POPEYES
Facility Code: 01291-01 Facility Email: None
Facility Address: 830 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
SHAHID IMRAN BIG FLATS CHICKEN, LLC
ATTN: PERMITS/LICENSES 68 CULVER RD.
MONMOUTH JUNCTION , NJ 08852- Owner/Operator Email: shahid.imran@argrp.com

Inspection
Date: JAN 17, 2018 02:27 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Charlene Evans
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At ~2:20pm, observed 2 cups of shredded cheddar cheese with a temperature of 53F in plastic sixth insert in top section of sandwich make unit in between 2 hot holding units. Insert of mayonnaise and insert of pickles in sandwich make unit, adjacent to cheese, had temperatures of 53F. Per staff, cheese was placed in cold holding unit at opening of facility at 10:30am. Employee voluntarily discarded shredded cheese as staff was unable to determine if cheese had been above 45F for less than 2 hours. In bottom of cold holding unit, prepared coleslaw was found at a temperature of 44F. Dial thermometer placed in bottom of cold holding unit read a temperature of 46F. Employee adjusted temperature control dial on sandwich make unit to a colder temperature setting. Discussed time/temperature control foods for safety (TCS/PHF) are to be maintained at a temperature of 45F or lower. Discussed keeping lid to top section of unit down and bottom door of unit closed at all times when not in use and only keep open for short periods of time when needed. CORRECTED.

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

Water source for dipper well containing scoops for sides was not running during inspection. Excessive food debris observed in dipper well. Staff turned on water source to remove food debris and scoops from dipper well were taken to dishwashing area to be washed, rinsed, and sanitized. Employee placed new scoops into dipper well. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed staff using gloves to handle ready to eat foods, preventing bare hand contact. Observed facility's properly functioning thermocouple. Observed functioning hot holding equipment keeping chicken products and all TCS/PHF sides at a temperature of at least 140F as required by code. Facility's hand washing sinks and toilet room sinks adequately stocked with soap and paper towels.

END of REPORT

[Submit# 356890] POPEYES (ID 947726) Inspection# 1002248846