

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: RED LOBSTER #0616 (ID: 874714)
Facility Name: RED LOBSTER #0616
Facility Code: 01215-01 Facility Email: nrivera@redlobster.com
Facility Address: 3328 CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:
MIQUELLE FOUNTAIN RED LOBSTER HOSPITALITY, LLC
ATTN: LICENSING PO BOX 6508
ORLANDO , FL 32802- Owner/Operator Email: mrfountain@redlobster.com

Inspection
Date: FEB 02, 2018 02:34 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Jacqueline Smith
(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 # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

At ~2pm, observed plastic container, located in an ice bath cold holding unit, containing ~5 cups of Baja salsa made with cut tomatoes at a temperature of 51F on the top and 42F on the bottom of the container. Top layer of salsa at 51F was stacked ~5 inches high. Container was observed on top of ice so only bottom of container was in contact with ice. Observed another plastic container of the same size containing ~2 cups of diced tomatoes mixture with a temperature of 44F on top and 42F on the bottom. Per cook, salsa had been in ice bath since opening at 11am. Manager voluntarily discarded salsa. Discussed adding water to ice or more ice to allow levels of ice or ice and water to surround larger area of containers. Discussed storing smaller amounts of salsa in container. Discussed rotating salsa out of ice bath and into refrigeration unit when not in use as salsa is mainly used during lunch time. 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

Observed ice cream scoop stored in dipper well with no water in dipper well. Per manager, stopper plug to dipper well is cleaned at night and regularly misplaced or thrown out. Manager to order new stopper plug. Manager sent scoop to be put through dish washing machine. Manager stored new scoop in plastic cup in ice cream freezer to keep scoop 45F or below. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility in process of receiving and putting away shipment. Discussed storing food items at minimum of 6 inches off floor. Discussed cooling previously cooked foods with lids completely off until food items reach 45F within required cooling schedule time limit of 120F to 70F in 2 hours and 70F to 45F within an additional 4 hours. Observed cooks using gloves on the cook line and waiting staff using tongs for putting cut lemons in ice water to prevent bear hand contact of ready to eat foods. Facility does not cook and cool using reduced oxygen packaging (ROP) methods. Discussed working in small working quantities and 15-20 minute intervals, monitoring temperatures, and placing time/temperature control for safety (TCS/PHF) items, including cheese, back into refrigeration when not in use during preparation of food.

END of REPORT

[Submit# 361400] RED LOBSTER #0616 (ID 874714) Inspection# 1002271341