

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: RESURRECTION TABERNACLE Summer Feeding site (ID: 998618)
Facility Name: RESURRECTION TABERNACLE-Sumr feeding
Facility Code: 01323-01
Facility Address: 954 Lake Street, Elmira, NY 14901

To the Attention of:

ECONOMIC OPPORTUNITY PROGRAM, INC

Andrea Ogunwumi

650 Baldwin St.

Elmira, NY 14901

Email: aogunwumi@cseop.org

Inspection

Date: August 7, 2018 04:50 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Caranell Parks

Summary

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

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

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Precooked, refrigerated potentially hazardous food is not reheated to 165°F or above within two hours.

Inspector Findings: At 5 PM observed ~10lbs of taco meat in 12x13x5 inch covered disposable aluminum pan delivered from EOP to summer feeding site. Taco meat was at a temperature of 140F in middle of pan to 170F towards the outside of pan. Per EOP staff who delivered the foods, meat was cooled from previous cooking in the morning at EOP kitchen, then to began reheating at 4PM in oven covered by foil lid at 350F until it is ready to be transported to site at 455PM, staff did not verify entire mass of meat had not been reheated to a temperature of 165F prior to leaving EOP facility. Per code, entire mass of previously cooked and cooled food is to reach 165F within 2 hours of initial reheat. Site coordinator voluntarily placed taco meat in aluminum pan into pre-heated oven at 250F. Meat was then split and placed in large round pan to re-heat rapidly on stove top by site coordinator prior to service. Sanitarian observed meat in round pan rapidly reheated to 180F, and then used for service. Remaining taco meat in pre-heated oven rapidly reheated at time of inspection. Recommend EOP staff to heat meat in oven without lid and stir meat throughout cooking, and verify that minimum internal temperature reaches 165F. Discussed EOP staff to take temperature of food before delivery to ensure proper reheating occurred. CORRECTED.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Observed functioning digital thermometer. Per site coordinator, facility pre-heats ovens in kitchen to 250F used to hot hold food during service. Observed staff wearing food service gloves. Site coordinator was observed using digital thermometer to evaluate temperature of delivered foods. Milk containers in cardboard box filled with ice delivered from EOP had a temperature of 40F. Individual 5oz. covered cups of fruit containing potentially hazardous/time & temperature controlled for safety diced melon stored in large bus pan covered in ice had a temperature of 41F.



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Received by: Caranell Parks