

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: RIDGE ROAD SCHOOL CAFETERIA (ID: 265510 )  
Facility Name: RIDGE ROAD SCHOOL  
Facility Code: 00142-09 Facility Email: lbird@horseheadsdistrict.com  
Facility Address: 112 Ridge Road, Horseheads, NY 14845

### To the Attention of:

Jess Brown  
HORSEHEADS CENTRAL SCHOOL DISTRICT  
C/o-hhds Middle (attn: Jess Brown)  
950 Sing Sing Rd.  
Horseheads, NY 14845  
Email: jesbrown@gstboces.org

### Inspection

Date: October 17, 2018 11:24 AM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Candy Kirkwood  
Additional Email(s): ckirkwood@horseheadsdistrict.com

### 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 CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

#### **ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).**

*All or parts of the item are violations.*

**Code Requirements:** Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

**Inspector Findings:** Observed dirty surfaces on walls and ceiling of walk-in cooler. Recommended cleaning fan cover on routine cleaning schedule. Time table of correction set for 10/31/18.

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### Additional Information Collected During Inspection

**Comments:** Observed functional digital thermometer and up-to-date temperature logs. Observed pasta in steam table service unit at a temperature of 150F throughout. Observed chicken patties in same unit at a temperature of 158F. Cartons of chocolate milk in cold holding service unit had a temperature of 41F. Observed yogurt in commercial two door refrigerator at 41F. Previously cooked and cooled rice in stainless steel half pan at depth less than 3 inches with a temperature of 40F throughout in walk-in cooler. Observed staff washing and cutting celery with gloves to prevent bare hand contact. Discussed that mixing detergent with sanitizer (Quaternary Ammonia) inhibits the strength of sanitizer. Sanitizer bucket next to hand-washing sink observed at 200 ppm per facility's test strip.

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Received by: Candy Kirkwood