

Chemung County Department of Health
Environmental Health Services
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EHS@co.chemung.ny.us

Food Service Establishment Inspection Summary Report

Operation: RIVERSIDE SCHOOL CAFETERIA (ID: 265499)
Facility Name: RIVERSIDE SCHOOL
Facility Code: 00178-09
Facility Address: 409 Riverside Avenue, Elmira, NY 14904

To the Attention of:

ELMIRA CITY SCHOOL DISTRICT
Kari Crouse
C/o - Elmira H.s. (attn: K. Crouse)
777 S. Main St.
Elmira, NY 14904
Email: kcrouse@gstbooces.org

Inspection

Date: September 6, 2018 10:45 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Sue Morrison, Kitchen Manager

Summary

Number of Public Health Hazards Found:	0
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.

NO CRITICAL VIOLATIONS REPORTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Checked food temperatures- Chicken Nuggets- 175 dF, Broccoli- 170 dF, Shredded Beef- 175 dF, Chef Salad w/ Ham- 42 dF, Ham Sandwich- 43 dF, Sliced Cantaloupe- 45 dF, Milk- 40 dF. Checked wiping cloth solution- +200 ppm (quaternary ammonia test kit available). Digital thermometer available for evaluating cooked potentially hazardous (TCS) foods. Employees were observed properly using plastic gloves and utensils. Refrigerated storage equipment used to store cold potentially hazardous (TCS) foods are equipped with numerical thermometers- maintained at less than 45 dF. Discussed routine hand washing and proper use of plastic gloves with Kitchen Manager during inspection. Final rinse temperature at dish machine- 188 dF (per gauge).



Inspector: Michael Cain (mcain@co.chemung.ny.us)



Received by: Sue Morrison, Kitchen Manager