

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: ROSAR'S GRILL (ID: 884860)
Facility Name: ROSAR'S GRILL
Facility Code: 01227-01 Facility Email: None
Facility Address: 114-118 JOHN STREET HORSEHEADS, NY 14845

To the Attention of:
CHRISTINA BRINK CBNB1307 LLC
DBA - ROSAR'S GRILL 114 JOHN ST.
HORSEHEADS , NY 14845- Owner/Operator Email: cbnb1307@gmail.com

Inspection
Date: JAN 19, 2018 02:45 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Christina Brink
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed waste line above soda and dispensing equipment in basement. Discussion options for protecting items with operator. Time table of correction 2/2/18

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed interior lid of chest freezer breaking (insulation exposed) in basement. Operator stated she would secure lid temporarily and planned to replace unit. Time table of correction 2/2/18

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

No sanitizer (Quaternary Ammonia) test strips available. Sanitizer in 3rd bay of sink at 100ppm per sanitarian's test strips. Discussed requirement for sanitizer strength to be 200ppm. Staff stated they had only put 1 tablet into sink. Staff ran fresh water and added 2 tablets. Time table of correction to obtain test strips 2/2/18

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No soap available for hand washing in women's restroom. Operator replaced during inspection. CORRECTED

Additional Information Collected During Inspection

Comments

Observed fish at temperature of 39dF on prep table. Discussed storing on ice or in refrigeration. Reviewed preparation procedures for fish fry, coleslaw and macaroni and cheese. Observed raw chicken wings in bottom of refrigerator at temperature of 42dF. Discussed drink ice storage and requirement to prevent bare hand contact. Observed accurate probe thermometer.

END of REPORT

[Submit# 357413] ROSAR'S GRILL (ID 884860) Inspection# 1002249387