

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: ROUNDIN' THIRD SPORTS GRILL (ID: 558924)
Facility Name: ROUNDIN' THIRD SPORTS GRILL
Facility Code: 00032-02 Facility Email: dainroundin3rd@gmail.com
Facility Address: 255 WEST WATER STREET ELMIRA, NY 14901

To the Attention of:
DAIN REESE
DBA - ROUNDIN' THIRD SPORTS GRILL 255 W. WATER ST.
ELMIRA , NY 14901- Owner/Operator Email: mannylambert@yahoo.com

Inspection
Date: MAY 23, 2018 09:43 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Brian Felix, Cook
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 3

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

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

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 10:15 AM, checked food temperatures inside of sandwich unit in kitchen across from grill equipment using thermocouple. Interior temperature inside top center shelf of sandwich unit was 55 dF using thermocouple. Checked temperatures of potentially hazardous foods which were stored inside unit-Cooked chicken wings- 55 dF, plastic storage container of raw ground beef- 54 dF. Cooked chicken wings found stored in stainless rectangular pan in bottom of unit (approximately 7 lbs. of cooked wings)- Cook stated that wings had been cooked the previous evening then placed inside sandwich unit to cool. Plastic container of raw ground beef was also found stored inside bottom of sandwich unit (approximately 4 lbs). Also checked items which were stored inside top of sandwich unit and which were prepared this morning (cut vegetables)- were also reading 55 dF. Sandwich unit was not maintaining cold PHF's at less than 45 dF during cold holding. Cook voluntarily discarded cooked chicken wings and ground beef during inspection- Corrected. Other items which had been prepared this AM including non-potentially hazardous foods were relocated to other refrigerated storage units in kitchen, stored at less than 45 dF. Cook notified refrigeration service technician during inspection to check on sandwich unit interior temperature. Cook was instructed that sandwich unit is not to be used for storage of cold potentially hazardous (TCS) foods which must be stored at 45 dF or less during cold-holding. Cook to contact HD once sandwich unit has been repaired by service technician.

FOOD NOT PROTECTED IN GENERAL

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

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

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

New pizza boxes found improperly stored on floor next to front entrance screened door in kitchen- Cook relocated pizza boxes to storage shelf during inspection- Corrected.

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

At rear kitchen entrance door near exterior hood filter in ally, door found open without adequate screening to prevent entrance of insects(a separate door screen was found stored behind refrigerator near door)- cook stated that screened door was in disrepair, to be re-mounted to prevent entrance by insects, other animals. Cook was instructed to close exterior door during inspection

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Wall surface next to dish machine ice kitchen in disrepair- sheet rock has been damaged by handle of dish machine.

Additional Information Collected During Inspection

Comments

Spoke to Operator (Dain Reese) during inspection who stated that he was in the process of applying for a grant through the City of Elmira to re-model kitchen area. If approved, construction may occur in near future and that the kitchen will need to be closed during construction. Told Operator to contact HD if grant is approved and provide date of proposed construction project. Health Dept. to conduct a pre-operational inspection of remodeled kitchen prior to reopening for operation. A Time Table of Compliance Date of June 15, 2018 has been established to correct violations listed above(pending possible kitchen re-model dates). A re-inspection will be conducted after this date to verify compliance. Employees were observed properly using plastic gloves and utensils during inspection. Numerical thermometers available for evaluating cooked potentially hazardous foods.

END of REPORT

[Submit# 390097] ROUNDIN' THIRD SPORTS GRILL (ID 558924) Inspection# 1002307469