

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: ROYAL TREAT (ID: 523528)
Facility Name: ROYAL TREAT (Seasonal)
Facility Code: 00799-01 Facility Email: None
Facility Address: 4371 MAIN STREET MILLPORT, NY 14864

To the Attention of:
CHRISTINE HUIZINGA
239 CASSHILL RD
CANDOR, NY 13743- Owner/Operator Email: tccasshill@yahoo.com

Pre-op Inspection
Date: MAR 28, 2018 10:50 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Christine Huizinga
(email:)

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 VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

Pre-operational inspection conducted prior to facility opening for the 2018 season. No violations observed during time of pre-operational inspection. Observed facility's functioning digital thermometer and hanging thermometers in all cold holding units that will contain time/temperature control for safety (TCS) food items, such as milk, ice cream, hot dogs, and meat sauce. All operational cold holding units were maintaining temperatures of 45F or less, per hanging thermometers located in each unit. Discussed proper method for cooking, cooling, and reheating meat sauce. Observed Bleach(chlorine) used for sanitizing equipment and appropriate test strips for testing the concentration of chlorine in sanitizing solutions. Observed disposable gloves to be used to prevent barehand contact with ready to eat foods and discussed proper hand washing procedures.

END of REPORT

[Submit# 374638] ROYAL TREAT (ID 523528) Inspection# 1002285004