

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: RUBY TUESDAY #3916 (ID: 265437)
Facility Name: RUBY TUESDAY (ARNOT MALL)
Facility Code: 00422-01 Facility Email: None
Facility Address: 3300 CHAMBERS RD, SUITE 5055 HORSEHEADS, NY 14845

To the Attention of:
TARA WEST RUBY TUESDAY, INC.
ATTN: TAX & LICENSE 333 E. BROADWAY
MARYVILLE , TN 37804- Owner/Operator Email: salestax@rubytuesday.com

Inspection
Date: FEB 12, 2018 02:39 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Robert Hofmann
(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

No violations observed during time of inspection. Facility has functioning thermocouple. Chopped hard boiled eggs on cold holding salad bar unit found at a temperature of 40F. Sliced tomatoes in cold holding sandwich make unit across from grill had a temperature of 42F. Chicken being cooked and served off grill was found at an internal temperature of 180F. Observed pasta in buds pan located in walk-in cooler at 2:30pm with a temperature of 55F inside and 50F outside. Bus pan of pasta was uncovered and being cooled in shallow depths, no greater than 4 inches deep. According to facility's cooling log, pasta was boiled then cooled in ice water bath at ~2:12pm prior to being placed in cold holding. Pasta to meet approved cooling schedule of 120F to 70F within 2 hours and from 70F to 45F within an additional 4 hours. Discussed using ice water bath to cool pasta all the way down to 45F prior to placing in cold holding unit to ensure pasta meets approved cooling schedule. Sanitizer (quaternary ammonia) in wiping cloth buckets had a concentration of 200ppm per facility's test strips. Item 12A, floor and ceiling tiles missing or in disrepair in kitchen area, from previous inspection have been corrected.

END of REPORT

[Submit# 364826] RUBY TUESDAY #3916 (ID 265437) Inspection# 1002275507