

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: SAMPLE THIS BARBECUE (ID: 985791)
Facility Name: SAMPLE THIS BARBECUE
Facility Code: 01264-01 Facility Email: None
Facility Address: 70 OLD ITHACA ROAD HORSEHEADS, NY 14845

To the Attention of:
ANDREW SAMPLE SAMPLE THIS BARBECUE LLC
70 OLD ITHACA RD.
HORSEHEADS , NY 14845- Owner/Operator Email: samplethiscateringnyc@gmail.com

Field Visit
Date: JUN 20, 2018 03:39 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Stephanie Sample
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Facility did not have a thermometer available for checking the temperature of foods. Interview with owner indicated that morning cook had thermometer because he is the one who does all the cooking and prep of food. Discussed the requirement to verify temperatures of time and temperature control for safety (TCS/PHF) foods that were being hot held on steam table and in cabinets as well as potato and macaroni salads in ice bath being cold held, cold held food in refrigeration, food cooling are meeting the cooling schedule, foods received during deliveries, etc. Sanitarian provided staff with a calibrated probe thermometer to use currently and facility has 24 hours to obtain a thermometer. Recommend obtaining a digital thermometer. CORRECTED.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings

Observed macaroni salad at depth of 4 inches in a full 1/3rd pan and potato salad at depth of 4 inches in a full 1/2 pan being cold held in an ice bath. Ice was only at depth of ~ 1 inch and temperatures of salads was 38F on the bottom near the ice and 52F on the top. Discussed with staff and owners that an ice bath is only effective as the level of the ice. Owner stated salads were refilled after lunch rush and had been out of cold holding less than 2 hours. Salads were relocated back into cold holding to rapidly cool to 45dF or less. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Digital thermometer on bottom of hot holding cabinet reading 188F. Meats in unit at temperatures of 140-147F per sanitarian's thermocouple. Digital thermometer inaccurate. Owner stated a hanging thermometer had been in unit but unsure where it was now located. Owner stated a new thermometer would be placed inside of hot holding cabinet. TTOC 6/27/18

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

Facility's 2 hand wash sinks in waitress prep area and main kitchen were taped off preventing access for hand washing. Interview with employee indicated that hand wash sinks could be turned on but were leaking all over the floor and inside the wall. The faucet of the 3 bay sink had a splitter attached with black hoses which prevented one from washing hands easily. Owner removed splitter from faucet to allow water to run freely for adequate hand washing. Owner contacted plumber during visit and plumbers had shown up at the facility at the end of visit. Time table of correction 24 hours.

Additional Information Collected During Inspection

Comments

Owner to establish a time for food training of staff by CCHD. Discussed hot holding temperatures of 140F or warmer. All hot held foods in steam table and hot holding cabinet at temperatures of 140-189F. Reviewed cooling procedures of meat in pieces of 6lb or less spread apart on sheet trays in order to adequately meet cooling schedule of 120-70F in 2 hours then 70-45F in an additional 4 hours. Sanitarian provided cook with food safety summary sheet.

END of REPORT

[Submit# 400323] SAMPLE THIS BARBECUE (ID 985791) Inspection# 1002333742