

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

Inspection
Date: MAR 28, 2018 11:14 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Andrew Sample
(email:)

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

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 above 140oF during hot holding.

Inspector Findings

Observed one ~10 lbs. pork roast that had been been partially pulled by staff under heat lamps on prep board. Staff was not currently working on roast at start of inspection. Temperature of pulled pork pile was 98dF and roast was 122dF. Operator stated pork roast had come off barbecue pit to be pulled ~30 minutes prior. Operator placed pork back into pit to be reheated to 165dF. Recommended staff put pork back into hot holding cabinet when they are working on other tasks as heat lamps were not able to hot hold pork at 140dF or warmer. CORRECTED

ITEM # 6B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

At 11am, observed the following time and temperature control for safety (TCS/PHF) foods in hot holding cabinet: 2 (10lb) pork roast at temperature of 128-133dF, 3.5 racks of ribs at temperature of 98-114dF, 1 (3lb) ham roast at temperature of 123dF, 1 full size pan of green beans at temperature of 102dF. Observed half pan of baked beans in steam table at temperature of 98-122dF. Operator indicated baked beans had been pulled from hot holding cabinet and just placed into steam table. Operator discovered hot holding cabinet had been turned from heat to proof setting causing the temperature to drop in unit. Operator stated meat had come off pit at 8am and unit had been reading at 170dF at that time. Operator voluntarily put pork roast, ribs and ham roast back into pit to reheat to rapidly 165dF. CORRECTED

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

Observed macaroni and cheese in steam table at temperature of 140dF. Interview indicated that pasta is cooked and cooled then reheated to 155dF prior to putting into hot holding. Discussed requirement to reheat macaroni and cheese to 165dF within 2 hours. Interview indicated that macaroni and cheese had been reheated ~ 1hour prior. Macaroni and cheese was pulled from steam table and put back into oven to reheat to 165dF prior to returning to hot holding. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Observed women's restroom door propped open during start of inspection. Discussed the requirement for restroom doors to be closed during business hours. Operator closed door during inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer and digital thermometer and discussed with staff the requirement to use thermometers to evaluate the temperature of food during cooking, hot holding, cooling and cold holding. Observed sanitizer(chlorine) in 3 bay sink and dish machine at 50ppm per facility's test strips. Observed cooling of pasta at shallow depths in full size metal pans in walk-in. Discussed not stacking pans and cooling without lids or plastic wrap. Discussed waiver conditions for raw shell eggs- staff had a late order for breakfast and pulled out flat of eggs. Discussed requirement to maintain temperature of 45dF on raw shell eggs not on waiver or to pull out a small quantity and to use waiver and discard any raw shell eggs not used. CCHD to provide operator with temperature logs.

END of REPORT

[Submit# 374648] SAMPLE THIS BARBECUE (ID 985791) Inspection# 1002285016