

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: SHANGHAI EXPRESS (ID: 912928)  
Facility Name: SHANGHAI EXPRESS (MINIER PLAZA)  
Facility Code: 01272-01 Facility Email: None  
Facility Address: 84 CANAL ST., SUITE 6 BIG FLATS, NY 14814

To the Attention of:  
HUANG GAO SHANGHAI EXPRESS ONE, INC.  
DBA - SHANGHAI EXPRESS 84 CANAL ST., SUITE 6  
BIG FLATS , NY 14814- Owner/Operator Email: leee0713@gmail.com

Inspection

Date: MAR 06, 2018 02:54 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Lee Gao  
(email: )

Summary

Number of public health hazards found: 2  
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5C WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

1. At ~2:30pm, observed 23 raw shell eggs, in an aluminum container stored on a cart located in front of the wok line, with a temperature range of 58F on the top layer of eggs to 49F on the bottom layer of the eggs. No method for actively cold holding container of eggs observed. Operator stated eggs had been out of refrigeration for 3 hours prior to evaluating temperature of eggs. Operator voluntarily discarded raw shell eggs in aluminum container. Per operator, raw shell eggs are stored in walk-in cooler, transferred to container during morning food preparation and are stored next to wok to be used throughout the day as needed. Discussed that raw shell eggs are a time/temperature control for safety/potentially hazardous (TCS/PHF) food and must be actively cold held at a temperature of 45F or below at all times. Discussed options for storing eggs in make unit across from wok line or in walk-in cooler, bringing out small number of eggs at a time as needed, and putting all eggs back under cold holding when not needed. Also discussed storing smaller container of eggs in ice to help keep eggs at 45F or less. CORRECTED. 2. At ~2:00pm, observed 2 cups of broccoli, in small metal bowl on prep area of make unit next to hot holding units for rice, with a temperature range of 115F on top and 141F on the bottom. Operator stated the broccoli was first "washed" with hot water in the wok, as per facility's policy, and placed in the small metal bowl to be used in meal prep for items containing broccoli. Operator stated the broccoli had only been "washed" 20 minutes prior. Discussed with operator that the process of washing the broccoli in hot water in the wok actually cooks the broccoli, that cooked vegetables are considered TCS/PHF items, and that the broccoli must be hot held at 140F or more or must be placed into refrigeration to begin the cooling process. Operator voluntarily placed bowl of broccoli into bottom section of make unit to rapidly chill. Discussed washing broccoli with cold to warm tap water to prevent cooking the broccoli. Discussed methods for hot holding cooked broccoli and discussed approved cooling schedule of 120F to 70F within 2 hours and 70F to 45F within an additional 4 hours. 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

Observed gap under door to outside located at the back of the facility's kitchen. Discussed replacing door or installing door sweep to prevent pests from entering building.

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### Additional Information Collected During Inspection

### Comments

Observed facility preparing food containing cream cheese and working in small manageable quantities for a period of no more than 15 minutes before placing cream cheese mixture back into cold holding unit. Discussed working in small quantities and 15-20 minutes periods when preparing all TCS/PHF items that are brought out of cold holding, such as previous cooked and cooled noodles. Observed facility properly cooling items in their walk-in cooler at depths no more than 4 inches. Discussed cooling all TCS/PHF items to 45F prior to placing in top section of make unit as the top section is not meant to cool items, but to cold hold previously cooled or raw items at 45F or less.

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END of REPORT

[Submit# 368991] SHANGHAI EXPRESS (ID 912928) Inspection# 1002279287