

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: SIMON'S RESTAURANT (ID: 809876)  
Facility Name: SIMON'S RESTAURANT  
Facility Code: 01124-01 Facility Email: None  
Facility Address: 2-4 HANOVER SQUARE HORSEHEADS, NY 14845

To the Attention of:  
PAILING YANG SIMON'S AT HORSEHEADS, INC.  
2 HANOVER SQ.  
HORSEHEADS , NY 14845- Owner/Operator Email: paili60@hotmail.com

Inspection  
Date: MAY 24, 2018 03:29 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: longting lin  
(email: )

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

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

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed paper and cardboard lining shelves throughout kitchen area.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

1) Observed dirty interior lip of ice machine. 2) Observed dirty surfaces on knife storage container next to cold holding make unit in front kitchen area.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed dirty surfaces on walls, ceilings and floor of walk-in cooler and main kitchen around dish area.

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Additional Information Collected During Inspection

Comments

Time table of correction for all item 5/31/18. Observed meat in 2 door refrigerator at temperature of 37dF. Observed sliced tomatoes in walk-in cooler at temperature of 36dF. Observed fish stored in cold holding make unit at temperature of 38dF. Observed accurate probe thermometer. Discussed hand washing procedures with manager and staff. Discussed avoiding bare hand contact with ready to eat food items. Discussed ill food worker policy.

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END of REPORT

[Submit# 390766] SIMON'S RESTAURANT (ID 809876) Inspection# 1002323845