

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: SOARING EAGLES GOLF COURSE (ID: 538724)
Facility Name: SOARING EAGLES GOLF CLUB
Facility Code: 00832-01 Facility Email: senecagolf@aol.com
Facility Address: 201 MIDDLE ROAD HORSEHEADS, NY 14845

To the Attention of:
DAWN TSETSERANOS GRYGIEL GOLF OPERATIONS
ATTN: DAWN TSETSERANOS 7360 STATE FAIR BLVD.
BALDWINVILLE , NY 13027- Owner/Operator Email: svolpice@twcnny.rr.com

Inspection

Date: MAY 01, 2018 01:39 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Kevin Jordan
(email:)

Summary

Number of public health hazards found: 0
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.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Pipes leaking under 2-bay sink in kitchen across from food prep counter, draining into bucket. Time table of correction set for 5/15/18.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Florescent lights in walk-in drink cooler unshielded. Advised placing shield bulbs in ballast or covering bulbs with plastic guard. Time table of correction set for 5/15/18.

Additional Information Collected During Inspection

Comments

Observed functioning digital thermometer. Hotdogs being hot held on roller had a temperature of 141F. Chili in table top hot holding kettle had a temperature of 185F. Meat sauce in hot holding soup unit had a temperature of 165F. Sliced tomatoes in cold holding sandwich make unit had a temperature of 41F. Commercially prepared chili had a temperature of 45F in stand up commercial refrigerator. Discussed lowering temperature setting on commercial two door refrigeration unit to help keep items at 45F or below and limiting amount of time doors are open. Observed soda waste line draining into indirect drain. Observed test strips (quaternary ammonia) for evaluation concentration of sanitizer solution.

END of REPORT

[Submit# 383727] SOARING EAGLES GOLF COURSE (ID 538724) Inspection# 1002294768