

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: SOUTHSIDE SUB SHOP II (ELMIRA HTS) (ID: 265442)  
Facility Name: SOUTHSIDE SUB SHOP II  
Facility Code: 00234-01 Facility Email: None  
Facility Address: 215 EAST FOURTEENTH STREET ELMIRA HEIGHTS, NY 14903

To the Attention of:  
BRETT HARPER  
SOUTHSIDE SUB SHOP II 215 E. 14TH STREET  
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: bharper42@msn.com

Inspection  
Date: JAN 23, 2018 02:01 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Will Harper  
(email: )

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

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

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 1:45 PM, sanitarian observed ~1 cup of chicken noodle soup at ~2 inch depth in plastic food grade container with lid at a temperature of 107 F, on counter next to hot holding soup kettle. Per staff, soup is pulled out of hot holding after lunch rush to cool on counter, and had been out for ~30 minutes. Discussed requirement to actively cool under refrigeration without lid to meet cooling schedule of 120 F to 70 F for 2 hours, then 70 F to 45 F in an additional 4 hours. Soup was placed in commercial refrigerator to actively cool your staff. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has accurate probe thermometer. Ham and cheese in top of cold holding make unit were at a temperature of 46 F- 47F. Deli meats at bottom of cold holding make unit had a temperature of 41 F. Facility stated they were steady during lunch, with lid up on make unit. Recommended facility keep lid closed during non-busy time or add lids to inserts. Sausage in marinara sauce in hot holding kettle had a temperature of 145 F. Meatballs in hot holding kettle had a temperature of 138-150 F, recommended staff to stir meatballs in sauce every 30 minutes. Sliced tomatoes in front refrigerator had a temperature of 42 F. Discussed requirement to wash hands after times of potential contamination (i.e eating or before entering kitchen). Door gasket has been repaired on middle door of cold holding make unit-corrected from previous inspection.

END of REPORT