

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: STEELE MEM. LIBRARY (Summer feeding site) (ID: 997789)
Facility Name: STEELE MEMORIAL LIBRARY (Summer feed)
Facility Code: 01322-01
Facility Address: 101 East Church Street, Elmira, NY 14901

To the Attention of:

ECONOMIC OPPORTUNITY PROGRAM, INC

Andrea Ogunwumi

650 Baldwin St.

Elmira, NY 14901

Email: aogunwumi@cseop.org

Inspection

Date: July 16, 2018 02:27 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Amanda Farley

Summary

Number of Public Health Hazards Found:	1
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 # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45°F as required.

Inspector Findings: Observed ~18 pint size 1% milk containers at a temperature of 49F stacked on each other on top shelf of homestyle refrigerator. Per coordinator milk was delivered to site the Friday prior and left over milk is held until it is served that Monday afternoon. Refrigerator was lacking thermometer to evaluate temperature inside. Ambient air temperature of refrigerator was 53F. Discussed lowering the temperature of refrigerator to 45F or below. Milk is a potentially hazardous/time temperature controlled for safety food (PHF/TCS) and is required to be cold held at a temperature of 45F or less. Staff voluntarily discarded all milk at time of inspection as they were unable to determine the amount of time milk was held above 45F. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings: Thermometer lacking in homestyle refrigerator used to cold hold PHF/TCS items. Advised staff to obtain thermometer to evaluate ambient air temperature of refrigerator.

Additional Information Collected During Inspection

Comments: Observed functional digital thermometer. Feeding site lacking up to date temperature logs needed to evaluate temperature of food as it arrives to feeding site. Per coordinator, food arrives without notice and staff places delivered food into refrigerator without recording temperature in logs.



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Received by: Amanda Farley