

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: STONEY'S CASABLANCA (ID: 715677)
Facility Name: STONEY'S CASABLANCA
Facility Code: 01010-01 Facility Email: None
Facility Address: 912 CHEMUNG STREET HORSEHEADS, NY 14845

To the Attention of:
GARY MATTISON, JR. STONEY'S CASABLANCA, INC.
ATTN: GARY MATTISON, JR. 912 CHEMUNG ST.
HORSEHEADS , NY 14845- Owner/Operator Email: mattisons1@stny.rr.com

Inspection
Date: APR 25, 2018 02:19 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Gary Mattison
(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.

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

ITEM # 3C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

Inspector Findings

Observed waitress starting to cut lemon for drink garnish with bare hand. Waitress had made first cut when sanitarian observed. Discussed the requirement to wash hands and wear gloves to cut drink garnishes and other ready to eat foods. Lemons were washed and rinsed. Waitress washed hands and put on gloves. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 kept at or above 140oF during hot holding.

Inspector Findings

Observed a 1/6th metal insert with lid - a third full with gravy double stacked in a second metal pan in steam table at temperature of 129-136dF. Other foods in steam table (not double stacked) at temperatures of 148-162dF. Operator stated gravy had been in steam table for ~1hour and pulled gravy from hot holding unit and placed into commercial refrigerator, lid removed, to start cooling since gravy was not needed for dinner. Discussed requirement to hot hold at 140dF and recommended not double stacking. CORRECTED

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed 4 individually wrapped steaks, frozen, in insert on prep counter next to fryers. Interview with operator stated he had received a truck and had pulled steaks from the box prior to taking box downstairs to put away. Reviewed options for thawing to include in refrigeration, under running cold water or in the microwave if immediately cooking. Operator relocated to refrigerator. CORRECTED

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Reviewed storage of raw shell eggs in refrigeration. Observed sliced tomato in top of cold holding unit at temperature of 40dF. Observed cooled soup in refrigeration at depth of 4 inches at temperature of 39dF. Observed thawing fish in walk-in cooler at temperature of 42dF.

END of REPORT

[Submit# 382048] STONEY'S CASABLANCA (ID 715677) Inspection# 1002293176