

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: SOUTHERN TIER INDUSTRIES / EDIBLES (ID: 265436)
Facility Name: SOUTHERN TIER INDUSTRIES/ EDIBLES
Facility Code: 00398-01 Facility Email: PeasleeJL@arcofchemung.org
Facility Address: 711 SULLIVAN STREET ELMIRA, NY 14901

To the Attention of:
SEAN EAGEN CHEMUNG CO. ARC CHAPTER, NYSARC, INC.
DBA - SO. TIER INDUSTRIES / EDIBLES 711 SULLIVAN ST.
ELMIRA , NY 14901- Owner/Operator Email: eagens@arcofchemung.org

Inspection

Date: FEB 13, 2018 09:45 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Jackie Peaslee, Kit. Manager
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2
Reinspection is required.

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 2 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) Interior bottom surfaces of cold storage refrigerated equipment in rear food storage room- dirty surfaces. 2) Interior surfaces of 3 microwave ovens located in cafeteria- dirty surfaces.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of February 20, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Employees were observed washing hands and properly using plastic gloves during inspection. Thermocouple available to evaluate cooked potentially hazardous (TCS) foods, no hot holding of cooked PHFS was observed during inspection. Sanitizer test kits (quaternary ammonia & Cl) available for evaluating wiping cloth solution and dish machine. Facility following proper cooling procedures of cooked soups, reviewed re-heat and hot-holding temperatures with Kit. Manager during inspection. Numerical thermometers available inside refrigerated equipment used to store cold potentially hazardous foods at less than 45 dF.

END of REPORT

[Submit# 363451] SOUTHERN TIER INDUSTRIES / EDIBLES (ID 265436) Inspection#

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