

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: SUBWAY (SOUTHTOWN PLAZA) (ID: 450192)  
Facility Name: SUBWAY (SOUTHTOWN PLAZA)  
Facility Code: 00668-01 Facility Email: clarksubways@gmail.com  
Facility Address: 1600 CEDAR STREET ELMIRA, NY 14904

To the Attention of:  
KEN CLARK K.J. CLARK & ASSOC., LTD  
ATTN: KEN CLARK 1801B W. WATER ST.  
ELMIRA , NY 14905- Owner/Operator Email: kjclark18@yahoo.com

Inspection  
Date: FEB 08, 2018 01:41 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Shannon Peterson  
(email: )

Summary  
Number of public health hazards found: 0  
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.

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

No violations observed during inspection. Observed staff using operational thermocouple to verify temperature of meatballs coming out of microwave-174dF. Tuna fish observed in cold holding sandwich make unit had a temperature of 36dF. Meatballs in hot holding unit on service line had a temperature of 141dF on top to 173dF toward the bottom of unit. Chicken noodle soup in hot holding unit behind service counter had a temperature of 167dF, while potato soup in same unit was 195dF. Salami in walk-in cooler had a temperature of 34dF. Observed sliced tomatoes in walk-in cooler at 55dF. Per staff, tomatoes are stored at room temperature to ripen before slicing. Tomatoes were sliced and were actively cooling at time of inspection. Discussed verifying tomatoes are 45dF or less prior to being placed in service line. Discussed allowing tomatoes to ripen at room temperature then being stored in walk-in cooler to pre-chill tomatoes before slicing. Recommended working in small manageable quantities. Observed sanitizer (quaternary ammonia) in 3-bay sink in dish wash area had a concentration 300 ppm, while sanitizer in wiping cloth bucket had a concentration of 200 ppm per facility's test strips.

END of REPORT