

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 (VILLAGE PLAZA) (ID: 374546)
Facility Name: SUBWAY (VILLAGE PLAZA)
Facility Code: 00250-01 Facility Email: clarksubways@gmail.com
Facility Address: 2898 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

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: JAN 22, 2018 01:39 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Angela Elledge
(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 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

At 1:30pm, observed a 1/3rd metal pan with lid in steam table half full with meatballs and sauce. Meatballs on top (not fully covered in sauce at temperature of 109-124dF. Meatballs on bottom (covered in sauce) at temperature of 149-154dF. Interview indicated that meatballs were cooked to 170dF at 8:40am in microwave and were being hot held. Discussed requirement to hot hold all items at 140dF. Recommended having more sauce in pan to completely cover all meatballs. Recommended stirring regularly. Staff voluntarily discarded meatballs. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed facility's digital thermometer. Observed sanitizer in wiping cloth bucket at 200ppm per facility's test strips. Observed staff washing hands and wearing gloves when preparing ready to eat items. Discussed ill food worker policy. Sliced tomatoes, provolone cheese and ham in sandwich prep table were at temperature of 42dF. Time and temperature control for safety (TCS/PHF) food in walk-in cooler at temperature of 39dF. Soups in hot holding were at temperature of 164dF.

END of REPORT

[Submit# 357733] SUBWAY (VILLAGE PLAZA) (ID 374546) Inspection# 1002249806