

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 (W. WATER ST.) (ID: 794171)  
Facility Name: SUBWAY (W. WATER ST.)  
Facility Code: 01114-01 Facility Email: clarksubways@gmail.com  
Facility Address: 1801 WEST WATER STREET ELMIRA, NY 14905

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: APR 17, 2018 02:15 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Brian Williams  
(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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5A 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 below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Observed 1/2 pound of sliced pepper jack cheese with temperatures ranging from 58F at the top half of the cheese and 41F at bottom half, stacked above fill line of a 1/6th plastic insert in cold holding sandwich make unit. Temperatures of all other items on make unit, including meats and cheeses stacked below the insert fill lines were found at temperatures of 42F or less. Per employee, cheese was added to newly replenished insert and stacked above the insert fill line. Employee stated in interview that cheese had only been stacked above fill line for 30 minutes prior. Employee voluntarily placed cheese above fill line of insert into an empty insert and placed back into cold holding unit to rapidly chill to 45F or less as cheese is a time/temperature controlled for safety food (TCS). Discussed keeping cheese stacks below fill line of inserts and to not overfill to prevent TCS items from reaching temperatures above 45F. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has functional thermocouples. Meatballs in hot holding unit had a temperature range of 140F-168F. Per interview, employee stated meatballs in hot holding unit were reheated from previous day and stated facility reheats meatballs to at least 165F in microwave prior to placing in hot holding unit for service. Discussed approved cooling schedule for meatballs by cooling in shallow depths of no more than 4 inches, without lid, and cooling from 120F to 70F in 2 hours and 70F to 45F within an additional 4 hours. Tomatoes stacked below fill line of insert in cold holding sandwich make unit had a temperature of 38F. Discussed working in small, manageable quantities, working in 15-20 minute intervals, and using pre-chilled ingredients when preparing food containing TCS food items, such as marinara sauce with meatballs. Observed adequate levels of quaternary ammonia (300ppm) in wiping cloth buckets using facility's test strips.

END of REPORT

[Submit# 380119] SUBWAY (W. WATER ST.) (ID 794171) Inspection#

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