

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: SUGAR & SPICE RESTAURANT (ID: 864241)
Facility Name: SUGAR & SPICE RESTAURANT
Facility Code: 01206-01 Facility Email: None
Facility Address: 300 WATKINS ROAD HORSEHEADS, NY 14845

To the Attention of:
JOYCE CUNNINGHAM
DBA - SUGAR & SPICE RESTR. 300 WATKINS RD.
HORSEHEADS , NY 14845- Owner/Operator Email: rae2752@aol.com

Inspection
Date: MAR 01, 2018 11:24 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Joyce Cunningham
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Observed non-functioning thermometer (unable to read temperature) in bottom of cold holding make unit. Food in unit at temperature of 45dF.
Recommended turning down unit.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Hand wash sink in front waitress station inaccessible with wiping cloth bucket in sink. Hand wash sink in back kitchen inaccessible by potatoes that were cooling under cold running water. Faucet in 3 bay sink being used to cool potatoes as well. Sanitarian asked staff where to wash hands as all sinks were full. Staff stated to use either restroom or dip hands in wash bay of 3 bay sink that had soapy water in it. Discussed that neither option was acceptable and the requirement to keep hand wash sinks accessible for hand washing. Proper handwashing, for at least 15 seconds, requires friction, use of warm running water, soap, and single use towel. Handwashing sinks are to be accessible for use at all times.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed waiver being used for raw shell eggs on prep counter. Observed staff wearing gloves while preparing ready to eat food items. Observed sanitizer (chlorine) at 100ppm in 3 bay sink using facility's test strips. Observed soups in steam table at 179+dF.

END of REPORT

[Submit# 368022] SUGAR & SPICE RESTAURANT (ID 864241) Inspection# 1002278489