

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: SWEET FROG (ID: 848387)  
Facility Name: SWEET FROG YOGURT  
Facility Code: 01175-01 Facility Email: 106296horseheads@sweetfrog.net  
Facility Address: 1625 COUNTY ROUTE 64 HORSEHEADS, NY 14845

To the Attention of:  
BRANDON PRICE HORSEHEADS FROG, LLC  
DBA - SWEET FROG 10800 MIDLOTHIAN TURNPIKE, STE 300  
MIDLOTHIAN , VA 23235- Owner/Operator Email: ap@sweetfrog.net

Inspection  
Date: APR 30, 2018 03:00 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: emailed to operator  
(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 # 8D WAS FOUND IN VIOLATION 1 TIME(S).  
All or parts of the violation item are IN violation.  
Code Requirements  
Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings  
Observed single use spoons stored in manner that heads of spoons were not going in one direction. Discussed requirement to store utensils in one direction to prevent contamination by patrons when picking up spoon.

**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  
Observed staff washing hands and using a cloth towel to dry hands and placing towel back in her apron. Discussed requirement to use single service towel by using paper towels (available) or using cloth towel only once.

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Additional Information Collected During Inspection

Comments

Observed utensils available for patron use in toppings. Observed working digital thermometer. Observed sanitizer test strips (quaternary ammonia). Observed time and temperature control for safety (TCS/PHF) food stored in walk-in cooler at 40dF. Discussed facility's procedures for waffle batter- batter is stored in walk-in cooler at 45dF or less when not being prepared or used.

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END of REPORT

[Submit# 383253] SWEET FROG (ID 848387) Inspection# 1002294287