

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-N-SAUCY at Wings of Eagles (ID: 834570)  
Facility Name: SWEET-N-SAUCY at Wings of Eagles  
Facility Code: 01152-01 Facility Email: None  
Facility Address: 339 DANIEL ZENKER DRIVE HORSEHEADS, NY 14845

To the Attention of:  
SARAH LYON SARAH SWEET SAUCY, INC.  
SWEET-N-SAUCY at Wings of Eagles 339 DANIEL ZENKER DR  
HORSEHEADS , NY 14845- Owner/Operator Email: sweetandsaucycatering@gmail.com

Inspection  
Date: FEB 20, 2018 02:05 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Sarah Lyon  
(email: )

Summary  
Number of public health hazards found: 2  
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.

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Facility lacking approved probe thermometer for monitoring temperatures of time/temperature control for safety (TCS/PHF) items. Operator stated facility does have at least one analog probe thermometer, but was unable to locate it during inspection. Operator to locate thermometer or purchase new one and inform CCHD when obtained. Twenty four hour time table of correction (TTOC) given to obtain probe thermometer. CORRECTED.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

Observed at 2:00 PM corn chowder in large metal stock pot filled ~9 inches deep with external temperature of 95 F and internal temperature of 113 F, in facilities walk-in cooler. Tomato potato cheddar soup was observed at the same time in large square plastic container ~6 inches deep with an external temperature of 68 F and internal temperature of 83 F. Per owner, soups were finished cooking at 12:30 PM and placed into cold holding. Food is to be cooled from 120 F to 70 F in 2 hours, then 70 F to 45 F in an additional 4 hours in a container less than 4 inches deep and uncovered. Manager split corn chowder into 4 plastic container with depths less than 4 inches, and tomato soup into a second plastic container with depths less than 4 inches. Soups were placed into walk-in cooler, uncovered to rapidly chill. CORRECTED.

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Additional Information Collected During Inspection

Comments

Observed test strips to measure chlorine in sanitizing solution. Observed facility cooling chicken in top section of sandwich make unit. Discussed with operator that top section of sandwich make units are for cold holding rather than cooling of foods. Advised operator to place foods in bottom section of cold holding unit to properly cool. All cold holding units storing TCS/PHF contained thermometers to monitor temperatures inside unit.

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END of REPORT

[Submit# 365197] SWEET-N-SAUCY at Wings of Eagles (ID 834570) Inspection# 1002275838