

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: TAG'S TAVERN (ID: 265200)  
Facility Name: TAG'S TAVERN  
Facility Code: 00065-01 Facility Email: pat@tagstickets.com  
Facility Address: 3037 STATE ROUTE 352 BIG FLATS, NY 14814

To the Attention of:  
JAMES RHODES MONITAG, INC.  
JAMES RHODES PO BOX 15  
BIG FLATS , NY 14814- Owner/Operator Email: tag@tagstickets.com

Inspection  
Date: FEB 26, 2018 02:26 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Ramon Camacho  
(email: )

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1

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

**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

At ~1:45pm, observed ~5 lbs of cooked pasta, unattended, in strainer located in food prep bay of 3 bay sink with temperatures of 78F furthest away from the faucet and 66F directly under the faucet. Per employee, pasta was cooked and run under cold water ~30 minutes prior. Employee unsure of temperature pasta reached before turning off water and leaving pasta to prepare order for customer. Per employee, facility typically cooks pasta, cools under cold running water, adds oil to pasta, and portions before placing into refrigeration. Employee voluntarily transferred to large bowl at a depth no more than 4 inches, added oil to pasta, and placed into walk-in cooler to rapidly chill. Discussed properly cooling cooked items from 120F to 70F within 2 hour and 70F to 45F in an additional 4 hours. Discussed using ice in combination with cold water to cool pasta to 45F throughout and discussed placing pasta directly into refrigeration after cooling with cold water to cool throughout and then portioning after reaching 45F or less. CORRECTED.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

**ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Observed light fixture, located above grill area of kitchen, in disrepair. Employee stated maintenance worker will be arriving to check on facility and will have maintenance address the light fixture. Time table of correction (TTOC) given for 3/6/18.

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Additional Information Collected During Inspection

Comments

Observed several items properly cooled or cooling in facility's walk-in cooler. All items cooled on speed racks in shallow pans at depths no more than 4 inches deep and most are transferred to larger pan for cold holding. Discussed storing all food items and single use food service items off floor at minimum 6 inches. Observed proper levels of chlorine (100ppm) sanitizer in facility's dish washing machine and proper level so quaternary ammonia (200ppm) sanitizer in facility's 3 bay sinks at the bar. Discussed designating a single bay of the 3 bay sink, located across from food prep table in kitchen, for hand washing only and using the other 2 bays specifically for food prep. Sanitarian left facility with hand washing stickers to label bay for hand washing only.

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END of REPORT

[Submit# 367312] TAG'S TAVERN (ID 265200) Inspection# 1002277619