

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: TALK OF THE TOWN (ID: 985144)
Facility Name: TALK OF THE TOWN
Facility Code: 01179-01 Facility Email: None
Facility Address: 1118 LAKE STREET ELMIRA, NY 14901

To the Attention of:
DANNY DURFEE
232 MT. ZOAR ST.
ELMIRA , NY 14904- Owner/Operator Email: durfeedanny@yahoo.com

Inspection

Date: MAR 16, 2018 01:45 PM
Inspector: Michael Cain (mcaain@co.chemung.ny.us)
Responsible Person: Laxie Maynard, Employee
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 1
Reinspection is required.

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

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 2:00 PM, observed two plastic round containers of house rice with plastic covers stored inside commercial refrigerator unit in rear kitchen(middle shelf inside unit). Per employee, rice was cooked at facility today then placed into refrigerator to cool. Both containers were approx. 8-10 inches across and 12 inches deep- amount of cooked rice filled entire container and was approximately 7-8 lbs inside each plastic storage container. Temperatures of cooked rice ranged from 125 degrees F at the center to 90 degrees F on the outside edges using a thermocouple. Interior temperature of refrigerated storage unit was 40 dF, per interior thermometer. The cooked rice was not being cooled by an approved method in order to meet approved cooling schedule (From 120 dF to 70 dF within 2 hrs., then from 70 dF to 45 degrees F within 4 hrs. Per employee, cooked rice had been placed into refrigerated unit about 90 minutes prior. Staff voluntarily removed cooked rice from plastic containers then placed into rectangular flat pans and placed into oven to be re-heated to greater than 165 dF- temperature to be checked with digital thermometer. Once re-heated, cooked rice to be hot-held at greater than 140 dF. Discussed approved cooling of cooked rice with staff including using shallow rectangular flat pans and limiting depth of cooked rice to 4" inches (recommend 3" inches) and to cool inside commercial unit at less than 45 degrees F with container uncovered in order to meet approved cooling schedule. Corrected. Recommended that cooked rice be prepared then placed into hot-holding unit at +140 dF for use rather than attempting to cook then cool rice for later use.

IMPROPER GARBAGE AND RUBBISH DISPOSAL

ITEM # 13B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Garbage storage areas not properly constructed or maintained, creating a nuisance

Inspector Findings

Dumpster is full of garbage/ refuse, cover is open.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of March 20, 2018 has been established to correct violations listed above. A re-inspection will be conducted on or after this date to determine compliance.

END of REPORT

[Submit# 371666] TALK OF THE TOWN (ID 985144) Inspection# 1002282651