

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: TASTE OF ASIA (ID: 952619)
Facility Name: TASTE OF ASIA
Facility Code: 01192-01 Facility Email: None
Facility Address: 2088 COLLEGE AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
JIN LIN 2088 TASTE OF ASIA, INC.
DBA - TASTE OF ASIAN 2088 COLLEGE AVE.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: miahe0417@gmail.com

Inspection
Date: JUN 06, 2018 03:03 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary
Number of public health hazards found: 1
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.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 kept at or above 140oF during hot holding.

Inspector Findings

Documentation used to track make and discard times of sushi rice lacking for previous two days. Staff record make and discard times on paper attached to clipboard next to sushi make station. Facility uses time as public health control hot holding waiver for sushi rice and, per agreement with CCHD, make and discard times are to be recorded every time sushi rice is prepared. Per operator, the sushi chef/cook is new to facility and forgot to put make and discard times on documentation. Sushi rice was not marked with make and discard time as per conditions of waiver, therefore operator voluntarily discarded ~3 cups of sushi rice. CORRECTED.

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 located in kitchen across from dish washing unit inaccessible. Observed sink being blocked by rubber gloves. Discussed having sink free of clutter as that is the only hand-wash sink available in kitchen. Operator removed all rubber gloves. 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

Wall above walk-in cooler and freezer lacking. Drop ceiling ends just below position of condenser units, exposing unfinished ceiling of facility. Per operator, walls are exposed during the summer time because condenser overheats due to the trapped warm air. Faceplates are replaced during the winter as cooler air is more readily available. Recommended replacing faceplates with mesh covering to protect food and food contact surfaces from dust being moved by the condenser. Time table of correction set for 6/20/18.

Additional Information Collected During Inspection

Comments

Observed functioning digital thermometer. Raw salmon and tuna in cold holding sushi unit had a temperature of 42F. Raw chicken and beef in cold holding make unit had a temperature of 38F. Observed fried chicken being cooled in a perforated plastic dish in a depth of 4 inches or less, allowing to meet the cooling schedule of 120F-70F within 2 hours and 70F- 45F or less within 4 hours. Observed facility's test strips to measure sanitizer (chlorine) in dish washing unit.

END of REPORT

[Submit# 395133] TASTE OF ASIA (ID 952619) Inspection# 1002328329