

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: TEALL'S TAVERN (ID: 991720)
Facility Name: TEALL'S TAVERN
Facility Code: 00611-01 Facility Email: None
Facility Address: 208 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
JOSEPH N. BUSS TEALL'S TAVERN LLC
208 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: jnolanbuss@gmail.com

Inspection
Date: MAY 21, 2018 01:46 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Nolan Buss
(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 # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Food stored on floor in freezer. Food was placed 6 inches above floor during inspection by staff. CORRECTED.

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Back door of facility open at time of inspection. Staff placed screen covering on threshold at time of inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed functioning digital thermometer. Discussed storing time/temperature controlled for safety (TCS) foods at 45F or less, storing TCS foods below fill line of cold holding units at all times. Observed shredded cheese in cold holding sandwich make unit at 43F. Sliced tomatoes in same unit had a temperature of 42F. Observed sliced provolone cheese in bottom of sandwich make unit at 39F. Pulled pork in hot holding unit had a temperature of 165F. Nacho cheese in same unit had a temperature of 150F. Observed facility's test strips for sanitizer (quatarnary ammonia). Observed soda waste lines draining into indirect drains in bar area. Discussed with operator that drains have been able to drain without syrup encumbering drain.

END of REPORT

[Submit# 389325] TEALL'S TAVERN (ID 991720) Inspection# 1002299732