

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: T.G.I. FRIDAYS (ID: 911609)
Facility Name: T.G.I. FRIDAYS
Facility Code: 01269-01 Facility Email: 2396@fridays.com
Facility Address: 830 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
KERI BEDNARSKI GC FRIDAYS NY, LLC
ATTN: TERRI CARMAN PO BOX 781898
WITCHITA , KS 67278- Owner/Operator Email: terri.carman@issvc.com

Inspection

Date: FEB 21, 2018 02:31 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Kerry Bednarski
(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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At ~1:55pm, observed 30 commercially, individually pre-wrapped racks of raw ribs thawing under warm running water in food prep sink near back food prep area near back door. Running water was at a temperature of 80F. Two individually pre-wrapped ribs directly beneath running water had a temperature range of 77F to 80F. Racks of ribs not directly underneath running water had a temperature range of 53F to 60F. Per interview with staff, frozen ribs were taken out from walk-in freezer and placed into sink under warm running water at ~12pm. Manager voluntarily discarded the 2 packages of ribs found at temperatures above 70F. Cook immediately began preparing remaining ribs and placed into oven to begin cooking process. Discussed thawing frozen food items under running water that is 70F or less and monitoring temperatures. Discussed placing food items directly into walk-in cooler to thaw. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed commercially pre-wrapped raw ribs improperly thawing in sink located towards back exit of kitchen. Continuously running water used to thaw found at a temperature of 80F. Proper thawing procedures require using water at 70F or less. Manager turning running water to cold setting with a temperature of 43F. Discussed methods for properly thawing frozen food items. 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

Paper towels lacking at hand wash sink near back exit of kitchen. Employee restocked hand washing station with paper towels during time of inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has functioning thermocouple. Diced tomatoes in cold holding make unit near grill found at a temperature of 43F. Internal temperature of hamburger cooking on grill was 180F. Beef gravy in hot holding unit near grill found was at a temperature of 198F. Sanitizer (quaternary ammonia) in 3-bay sink observed at appropriate level of 200ppm measured using facility's test strips.

END of REPORT

[Submit# 365715] T.G.I. FRIDAYS (ID 911609) Inspection# 1002276315