

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: THAI ASIAN 119 (ID: 910745)
Facility Name: THAI ASIAN 119
Facility Code: 01268-01 Facility Email: None
Facility Address: 119 WEST FRANKLIN STREET HORSEHEADS, NY 14845

To the Attention of:
YU LIU THAI ASIAN 119 LLC
119 W. FRANKLIN ST.
HORSEHEADS , NY 14845- Owner/Operator Email: thaiasian119@gmail.com

Inspection
Date: MAR 08, 2018 02:34 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Wi Ling
(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

6Observed sushi rice in rice warmer (not plugged in) in bar area at temperature of 56dF and no tag with discard time, per conditions of hot-holding waiver to use time as a public health control. Interview with employee indicated that a log is kept. The observed log was for February 2018, and no log for March was available. Employee stated he was on vacation so had not been there to make sushi since February. Unclear if sushi was offered for service during beginning of March when employee was on vacation. Employee stated he made the rice today at 11:30am and would be discarding at 2:30pm. Employee stated he writes time on log when rice is discarded. Discussed requirement for discard time to be written on tag or in log when rice is started on waiver, so at 11:30am today not at the end of waiver time. Employee voluntarily discarded rice. CORRECTED

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

Observed a bowl with sliced lemons stored such that there was direct contact between the bottom of the bowl and drink ice in waitress prep station. Discussed that drink ice is food and to be protected during storage. Employee relocated bowl with lemons. CORRECTED

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 ~30lbs thinly sliced raw chicken in 2 tubs of cold water on prep table. Interview with employee indicated that raw chicken was sliced while frozen and is being thawed. Chicken in water temped at 42-30dF. Water temperature was 53-49dF. Discussed thawing in refrigeration or running cold water. Chicken relocated into refrigeration. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed staff prepping chicken for frying- temperature of chicken was 45dF. Observed food in walk-in cooler at temperature of 44-45dF. Internal thermometer reading 37dF. External thermometer reading 45dF. Recommended replacing internal thermometer. Recommended running walk-in cooler at a colder temperature since unit is used for cooling of food. Recommended cooling soup in ice bath prior to being placed into cold holding to meet cooling schedule of 120-70dF in 2 hours then 70-45dF in an additional 4 hours. Observed sanitizer (Quaternary Ammonia) at 400ppm in wiping cloth bucket per facility's test strips. Discussed adding water to wiping cloth bucket (only one tablet used) and recommended sanitizer level of 200ppm.

END of REPORT

[Submit# 369230] THAI ASIAN 119 (ID 910745) Inspection# 1002279468