

## Food Service Establishment Inspection Summary Report

Operation: THE STARLITE ROOM (ID: 947175 )  
Facility Name: STARLITE ROOM  
Facility Code: 00891-01  
Facility Address: 3018 Lake Road, Elmira, NY 14903

### To the Attention of:

David Ripley, Jr.  
STARLITE LOUNGE, LLC  
Dbas - The Starlite Room  
3018 Lake Rd.  
Elmira, NY 14903  
Email: drmedic51@yahoo.com

### Pre-op Inspection

Date: December 26, 2018 02:24 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: David Ripley

### Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	4

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*Each item found in violation is reported below along with the code requirement.*

## NO CRITICAL VIOLATIONS REPORTED

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### FOOD NOT PROTECTED IN GENERAL

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

*All or parts of the item are violations.*

**Code Requirements:** Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

**Inspector Findings:** Thermometer lacking in home style refrigerator in back room. Temperature of cheese in unit at 38F. Operator relocated an extra thermometer into refrigerator during inspection. CORRECTED

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## POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

### ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

**Inspector Findings:** Shelves being held in by duct tape on door of stand up freezer in kitchen prep area. Time table of correction 1/9/19.

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## IMPROPER SANITARY FACILITIES AND CONTROLS.

### ITEM #12C WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

**Inspector Findings:** 1) Observed a dripping wet cloth on bottom shelf of 3 glass door refrigerator in kitchen prep room. Operator indicated that cloth was placed in unit to absorb moisture in unit. Discussed not storing wet cloths in refrigeration to prevent bacteria growth. Operator to monitor water problem in unit. 2) 3 bay sink at bar has a leak. Indirect drains from soda waste lines being emptied into buckets on floor temporarily. Operator stated bar top, sinks, floor and plumbing are being remodeled in mid-January 2019. Operator to contact CCHD after remodel completed and prior to reopening.

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## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

### ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

**Inspector Findings:** Ceiling has scraps and dents which is exposing sheetrock in back storage room. Operator indicated that tables use to be stored in room and moving the tables in and out caused the ceiling damage. Operator stated he could repair/replace ceiling after bar area construction project. Time table of correction 5/26/18.

### Additional Information Collected During Inspection


**Comments:** Observed accurate probe style thermometers. Observed soap and paper towels at all hand wash sinks. All refrigeration holding time and temperature control for safety/potentially hazardous food (TCS/PHF) at temperature of 38F or less.

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Received by: David Ripley