

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: THREE SISTERS (ID: 953808)  
Facility Name: THREE SISTERS  
Facility Code: 01231-01 Facility Email: None  
Facility Address: 800 MADISON AVENUE ELMIRA, NY 14901

To the Attention of:  
BESSIE MACK  
DBA - THREE SISTERS 800 MADISON AVE  
ELMIRA , NY 14901- Owner/Operator Email: mackjayvee@gmail.com

Inspection  
Date: MAY 22, 2018 02:16 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Javonne Mack  
(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

Observed flat of raw eggs stored above ready to eat foods (RTE) in homestyle refrigerator. Operator placed raw egg flat to bottom shelf of refrigerator.  
CORRECTED

### IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Ceiling tile above bar counter in front service area missing. Per operator, tiles was destroyed when wind blew open front door and tile file. Time table of correction set for 6/7/18.

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Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Walk-in cooler of facility is down and used for dry storage. Chicken in cold storage unit across from stove top had a temperature of 31F. Sliced American cheese in homestyle refrigerator had a temperature of 38F. Discussed with operator that if refrigeration units lose power to contact CCHD immediately. Observed test strips for sanitizer (chlorine).

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END of REPORT

[Submit# 389942] THREE SISTERS (ID 953808) Inspection# 1002300356