

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: TUNA II (ID: 557030)  
Facility Name: TUNA II  
Facility Code: 00874-01 Facility Email: None  
Facility Address: 1900 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:  
SHAO XING RONG TUNA JAPANESE SUSHI, INC.  
DBA - TUNA II 1900 GRAND CENTRAL AVE.  
HORSEHEADS , NY 14845- Owner/Operator Email: yingums@hotmail.com

Inspection  
Date: FEB 26, 2018 02:29 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Shao Xing Rong  
(email: )

Summary  
Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3

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

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

Observed 1 raw shell egg and a pint of fresh, homemade garlic in oil at temperature of 55dF in bottom of cold holding make unit across from cook line. All other items in unit non-time/temperature control for safety (TCS/PHF) food also at temperature of 55dF. Observed foil covering slotted shelving in bottom of unit. Discussed removing foil to allow air circulation. Operator turned down unit. Raw shell egg and garlic in oil voluntarily discarded.  
CORRECTED

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

**ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings

Observed food build up (dirty surfaces) on plastic containers on shelving next to fryer. TTOC 3/12/18

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Observed dirty surfaces on front of grill next to fryer. Time table of correction (TTOC) 3/12/18

**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

Observed food debris and dirty surfaces under equipment and shelving in room with walk-in cooler. TTOC 3/12/18

---

Additional Information Collected During Inspection

Comments

Observed sushi meat in front refrigerator at temperature of 42-44dF. Observed facility using timer to keep track of sushi rice on waiver. Observed soup at temperature of 160dF in steam hot holding unit. Observed white rice in rice warmer in back kitchen at temperature 141-153dF. Observed 2 accurate probe thermometers.

---

END of REPORT

[Submit# 366643] TUNA II (ID 557030) Inspection# 1002277107