

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: TURTLE LEAF CAFE (ID: 887253)
Facility Name: TURTLE LEAF CAFE
Facility Code: 01230-01 Facility Email: None
Facility Address: 315 EAST WATER STREET ELMIRA, NY 14901

To the Attention of:
ADAM BUNCE CASMAR, LLC
DBA - TURTLE LEAF CAFE 315 E. WATER ST.
ELMIRA , NY 14901- Owner/Operator Email: adam@turtleleafcafe.com

Inspection
Date: FEB 14, 2018 09:45 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Adam Bunce, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 3
Reinspection is required.

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

Interior bottom surfaces of stainless refrigerator at front counter area- dirty surfaces.

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

Two ceiling panels missing in dry storage room.

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Hood ventilation filters above kitchen cook line- greasy, dirty surfaces.

Comments

A Time Table of Compliance Date of February 28, 2018 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance. Employees were observed properly using plastic gloves and utensils during inspection, discussed routine hand washing by employees with Operator during inspection. Monitoring thermometers available for evaluating cooked potentially hazardous (TCS) foods, cooked Chili was maintained at 165 dF in steam table. Numerical thermometers available inside refrigerated equipment used to store cold potentially hazardous foods, interior temperatures were maintained at less than 45 dF.

END of REPORT

[Submit# 363838] TURTLE LEAF CAFE (ID 887253) Inspection# 1002274633