

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

Institutional Food Service Inspection -- Summary Report

Operation: TWIN TIERS CHRISTIAN ACADEMY CAFETERIA (ID: 852882)
Facility Name: TWIN TIERS CHRISTIAN ACADEMY
Facility Code: 01191-09 Facility Email: None
Facility Address: 1181 NORTH CHEMUNG ROAD BREESPORT, NY 14816

To the Attention of:

CARY SHAW TWIN TIERS CHRISTIAN ACADEMY

ATTN: CARY SHAW PO BOX K

BREESPORT, NY 14816-

Owner/Operator Email: cshaw@twintierschristianacademy.org

Inspection

Date: FEB 21, 2018 11:09 AM

Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)

Responsible Person: Suzanne Rexford

(email:)

Summary

Number of public health hazards found: 1

Number of public health hazards NOT corrected: 0

Number of other violations found: 1

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6B WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

All or parts of the violation item are IN violation.

Code Requirements

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

Observed nacho cheese warmer thermometer reading 73dF. 2 bags of cheese had been punctured (opened) in machine. Discussed that nacho cheese is time and temperature control for safety (TCS/PHF) food and opened bags were to be hot held at 140dF. Manager discovered that machine had been unplugged by concession staff that had been using facility previous night. Manager voluntarily discarded 2 bags of cheese. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

Observed an open bag of paper plates stored on floor under shelving in dry storage area. Discussed using empty crates to store items the required 6inches (minimum) off the floor. Manager relocated during inspection. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed steam table being pre-heated before use. Observed stuffed shells coming out of oven at 158-179dF. Discussed cream cheese is tcs and recommended storing cream cheese on ice in cold holding unit on service line. Observed accurate thermometer- recommended digital thermometer. UV disinfection equipment reading 54.4% intensity during inspection.

END of REPORT

[Submit# 365340] TWIN TIERS CHRISTIAN ACADEMY CAFETERIA (ID 852882) Inspection# 1002275965