

Food Service Establishment Inspection Summary Report

Operation: VAN ETTEN ELEMENTARY SCHOOL CAFETERIA (ID: 265515)
Facility Name: VAN ETTEN ELEMENTARY SCHOOL
Facility Code: 00413-09 Facility Email: dcater@svecsd.org
Facility Address: 7 Langford Street, Van Etten, NY 14889

To the Attention of:

Jerry Carr
SPENCER-VAN ETTEN CENTRAL SCHOOL DIST.
C/o: Jr-sr High Schl (jane Bradley)
16 Dartts Cross Rd.
Spencer, NY 14883
Email: jcarr@svecsd.org

Inspection

Date: September 21, 2018 12:22 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Hope Muson
Additional Email(s): hmuson@gstboces.org

Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0

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). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140°F.

Inspector Findings: At 12:15pm, observed a full size metal pan with lid ~1/3rd full of baked ziti at temperature of 98-105F and a 1/2 size metal pan without lid with ~1 lb of steam spinach at temperature of 113F in steam table on service line next to dish machine. Interview with manager indicated that food was delivered at ~10:30 from Spencer kitchen and was temped in unit at 170F prior to service at 10:45am. Manager stated she noticed that first well of steam table was not hot earlier in the week. Observed all wells turned on during inspection and water was lukewarm in first well which was set at high. Ziti less than 140F was located in second well and spinach was located in 3rd well. A second full size pan with lid of baked ziti was in 4th well and was at a temperature of 150F. Manager voluntarily reheated spinach to a temperature of 198F (165F required) as it had been less than 140F for less than 2 hours, prior to spinach relocating back into hot holding (3rd well) for service during last lunch period. Full pan of ziti at

temperature of 150F used for service during last lunch. Manager placed a call for unit to be service/fixed.
CORRECTED.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Observed one accurate probe thermometer next to ovens. Second probe thermometer inaccurate- manager stated she would calibrate prior to use. Discussed not over-stacking food up next to fans in top of 3 door freezer. Discussed washing hands and wearing gloves to prevent bare hand contact with ready to eat food items. Observed milk in coolers at temperature of 45F. Observed facility's temperature logs. Reviewed hot holding temperature of 140F. Reviewed cooling leftovers under refrigeration at shallow depths without lids to meet cooling schedule of 120-70F in 2 hours then 70-45F in an additional 4 hours.



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Received by: Hope Muson