

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: WELLSBURG DINER (ID: 793794)
Facility Name: WELLSBURG DINER
Facility Code: 01113-01 Facility Email: None
Facility Address: 3683 FRONT STREET WELLSBURG, NY 14894

To the Attention of:
LINDA THOMAS
1289 ROBERTS HOLLOW RD.
LOWMAN, NY 14861- Owner/Operator Email: wellsburgdiner@yahoo.com

Inspection

Date: MAR 26, 2018 01:30 PM

Inspector: Michael Cain (mcain@co.chemung.ny.us)

Responsible Person: Inspection report was reviewed with Linda Thomas, Operator (copy was sent to Operator via e-mail)

(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Small refrigerated unit next to Pepsi soda dispenser in dining room which had cold potentially hazardous foods did not have a monitoring thermometer (interior temperature of refrigerated unit was less than 45 dF).

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

No sanitizer test kit available for evaluating dish machine sanitizer (chlorine)- was checked with inspectors test kit- +200 ppm.

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 baffle inside ice machine behind service counter- some dirty surface evident.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No hand soap available at kitchen hand sink (TTOC date of March 27, 2018 has been established).

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

At rear outside building, some grease evident on ground surface below exterior ventilation filter.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of March 27, 2018 was established to replace hand soap at employee hand wash sink in kitchen. A Time Table of Compliance Date of April 10, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Discussed proper cooling with staff during inspection, cooked potatoes were under cooling during inspection including use of flat pans and limiting food depth to 4" inches with foods uncovered. Numerical thermometer available for evaluating cooked potentially hazardous (TCS) foods. All cooked potentially hazardous food which were under hot holding in steam table were held above + 140 dF.

END of REPORT

[Submit# 373900] WELLSBURG DINER (ID 793794) Inspection# 1002284386