

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

Re-Inspection  
Date: APR 12, 2018 11:18 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Linda Thomas, Operator  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 2

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

**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 test kit available for evaluating dish machine (chlorine)- Operator stated that service man was scheduled to check dish machine this week but had to reschedule appointment for next week, service man to provide or Operator to obtain from Wilson Restaurant Equipment.

**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 of building, some grease evident on ground surface below exterior ventilation filter- Operator stated that her maintenance man would clean area below exterior grease filter behind building, with long term solution including bin of sand or sawdust placed under grease filter, which would require ongoing maintenance.

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Additional Information Collected During Inspection

Comments

Conducted a re-inspection due to previous inspection report on March 26, 2018. A TTOC date of April 20, 2018 has been established to correct violations listed above. Regarding Blue-item # 8E- monitoring thermometer available inside small refrigerator near dining room which has potentially hazardous foods- maintained at less than 45 dF, Blue-item #11D- Interior baffle inside ice machine was cleaned, Blue item # 12E- soap provided at kitchen hand wash sink. These violations corrected.

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END of REPORT

[Submit# 378769] WELLSBURG DINER (ID 793794) Inspection# 1002289910