

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: WENDY'S (CONSUMER SQ.) (ID: 903180)
Facility Name: WENDY'S (CONSUMER SQ.)
Facility Code: 01254-01 Facility Email: wen-elmira@ckamgmt.com
Facility Address: 830 COUNTY ROUTE 64 ELMIRA, NY 14903

To the Attention of:
KEITH KAS RIVER FLATS, LLC
ATTN: PERMITS/ LICENSES 611 ROUTE 46W, SUITE 108
HASBROUCK HEIGHTS , NJ 07604- Owner/Operator Email: keith@ckamgmt.com

Inspection

Date: JAN 10, 2018 03:05 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: emailed to operator
(email:)

Summary

Number of public health hazards found: 4
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 3 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

1. At ~3:15pm, observed ~3 tomatoes, pre-sliced, stored in a metal sixth insert, without a lid, in another third metal insert, with ice, in the top section of sandwich make unit across from fryers. Top layer of tomatoes had a temperature of 50 F, at bottom of insert tomatoes had a temperature of 42F. Sliced tomatoes are a time/temperature controlled for safety food. Ice was at bottom level of third insert and was mostly melted. Per staff, tomatoes were in cold holding for ~1 hour prior to inspection. Ninth pan was voluntarily removed as ice was refilled into third pan then placed back to have tomatoes rapidly re-chill. 2. In same sandwich make unit, observed metal third pan containing small stack (~12 slices) of Asiago cheese with top slices at a temperature of 52F and the bottom slices having a temperature of 40F. Per employee, asiago cheese was placed into make unit ~30 minutes prior to inspection. A large stack (~50 slices) of American cheese that had been put in the same insert, next to Asiago cheese, ~5 minutes prior to inspection and had a temperature of 42F at top of stack and 37F at bottom of stack. Employee wrapped up Asiago cheese and placed in bottom section of make unit to rapidly chill and placed new stack of Asiago cheese in separate sixth insert with a lid. Discussed keeping Asiago in small pan with lid to help keep cheese 45F or below. 3. Observed 2 metal sixth inserts, one in the salad make unit and one in the sandwich make unit, both containing shredded cheddar cheese with no labels indicating a discard time as stated in facility's waiver. Cheese was observed at temperature of 42F. Discussed labeling discard time next pans of shredded cheese with dry erase marker and discarding cheese that hasn't been labelled or has been in service for longer than the 4 hour discard time. Discussed cancelling waiver with assistant manager as facility was able to keep shredded cheese at 45F or below. Sanitarian to follow-up with general manager about waiver. CORRECTED.

ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

At ~3:00pm, observed 2 cups of diced tomatoes in top section of salad make unit ranging from 49F at bottom of metal ninth pan to 53F in top of pan. Top section of salad make unit was missing several metal inserts, leaving gaps in the unit and allowing cold air to escape from unit. Per staff, food items in salad make unit are placed back into walk-in refrigerator or bottom section of make unit once lunch rush is over, typically around 2:00pm. Staff voluntarily discarded diced tomatoes. Recommended to employee that metal inserts be in make unit to trap cold air, recirculate, and properly chill any time/temperature controlled for safety foods (TCS/PHF). A hot holding unit is also above salad make unit exposing TCS/PHF items to heat. Manager discussed leaving TCS/PHF items, including diced tomatoes in bottom section of make unit as salad make unit is only used when facility runs out of pre-made salads. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed functioning digital thermometers. Facility uses logbook throughout the day to record temperatures of food items. Discussed statewide cold holding waiver for sliced American cheese and the requirement of holding for up to 8 hours or 3 hours the next day if cheese has only been used for 5 hours or less the previous day.

END of REPORT

[Submit# 356080] WENDY'S (CONSUMER SQ.) (ID 903180) Inspection# 1002247975