

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: YEE OLDE HICKORY HOUSE (ID: 265397)
Facility Name: YEE OLDE HICKORY HOUSE
Facility Code: 00261-01 Facility Email: None
Facility Address: 3543 WATKINS ROAD HORSEHEADS, NY 14845

To the Attention of:
JOYCE YEE YEE OLDE HICKORY HOUSE INC
YEE OLDE HICKORY HOUSE 3543 WATKINS RD.
HORSEHEADS , NY 14845- Owner/Operator Email: jyee35433@gmail.com

Inspection

Date: JUN 27, 2018 04:56 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Joyce Yee
(email:)

Summary

Number of public health hazards found: 0
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.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed 2 cases of frozen pork stored on floor of walk-in freezer. No evidence of contamination observed. Discussed storing all food items off floor a minimum of 6 inches. Operator stated pork is to be cut up and prepared later in the evening.

Additional Information Collected During Inspection

Comments

Observed operator preparing ready-to-eat salad using gloves to prevent barehand contact. Observed cook preparing 3 sheet trays of pork cutlets to be placed into oven. Observed cook work in small, manageable quantities of pork to prevent time/temperature control for safety (TCS) pork cutlets from reaching temperatures above 45F. Cook was able to prepare and place sheet trays of pork into oven within 10 minute time frame. Per cook, pork to be cooked to above 160F and discussed the required cooking temperature of 150F for pork. Observed accurate probe thermometer. Items from previous preoperational inspection corrected (holes in ceiling). Observed several previously cooked and cooled items at temperatures of 37-41F throughout several cold holding units in kitchen. Observed test strips for evaluating levels of chlorine in bleach based sanitizing solution used in the dish washing machine. Cut tomatoes, sliced cheese, and shelled eggs observed in top section of sandwich make unit with temperatures between 41-43F. Free chlorine levels in water supply not evaluated during time of inspection and will be evaluated during future visit.

END of REPORT