

Food Service Establishment Inspection Summary Report

Operation: BERNIE MURRAY'S RESTAURANT (ID: 265263)
Facility Name: BERNIE MURRAY'S
Facility Code: 00108-01
Facility Address: 500 South Main Street, Elmira, NY 14904

To the Attention of:

Joseph Valeant
BERNIE MURRAY'S, INC.
Dbas - Bernie Murray's
500 S. Main St.
Elmira, NY 14904

Pre-op Inspection

Date: December 28, 2018 10:20 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Joe Valeant

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.

NO CRITICAL VIOLATIONS REPORTED

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the item are violations.

Code Requirements: Improper thawing procedures used

Inspector Findings: Observed bus pan of ~20-25 individually prepackaged haddock thawing in cold water. Water was not running. Temperatures of the fish were between 38-40F. Operator stated he filled bus pan with frozen fish and adds cold water which had a temperature of 53F from the tap. Operator then changes water every 30 minutes. Discussed that bus pan should be under running cold water to allow fish to properly thaw. Observed 2 other sheet trays of frozen haddock that are to be thawed under same procedures. Fish was found at 31F. Discussed that thawing at room temperature is not an approved method. Operator relocated one tray of fish to walk-in cooler and transferred

the other tray to another bus pan to begin thawing under cold running water. CORRECTED.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

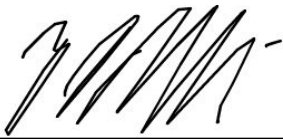
All or parts of the item are violations.

Code Requirements: Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings: Observed condensate build up on ceilings, walls, and floor of walk-in freezer. Per operator, door is sometimes left open during deliveries allowing air to enter and create ice build up. Discussed installing vinyl strip curtain to help reduce amount of air that enters walk-in freezer.

Additional Information Collected During Inspection

Comments: Observed all cold held potentially hazardous food or time/temperature control for safety (PHF/TCS) items at temperatures between 36-41F in all refrigeration and make units and below 32F in all freezer units. Hanging thermometers observed in all cold holding units containing PHF/TCS items. Observed accurate probe thermometers and discussed calibrating regularly. Observed facility's high temperature dishwasher reach a rinse temperature of 174F. Observed facility's quaternary ammonia tablets used for making sanitizing solutions and test strips used for test levels of sanitizer in solutions.



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Received by: Joe Valeant