

Food Service Establishment Inspection Summary Report

Operation: BELL'S COUNTRY COFFEE (ID: 985726)
Facility Name: BELL'S COUNTRY COFFEE
Facility Code: 01129-01
Facility Address: 258 East Fourteenth Street, Elmira Heights, NY 14903

To the Attention of:

Morgan Grover
Dbas - Bell's Country Coffee
258 E. 14th St.
Elmira Heights, NY 14903
Email: tribalexgecko@gmail.com

Inspection

Date: August 30, 2018 09:30 AM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Jillian Grover

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.

NO CRITICAL VIOLATIONS REPORTED

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 storage room behind kitchen that had not previously been evaluated. The room lacks a ceiling, fiberglass insulation is exposed. Disposable single-use paper products observed in storage room. Paper products were all covered in plastic, no contamination observed. Discussed with staff that paper products are to be protected from any contamination. Operator to install ceiling or drop ceiling or other barrier to effectively prevent any potential contamination from the exposed ceiling. Time table of correction set for 9/14/18.

Additional Information Collected During Inspection

Comments: Observed functional digital thermometer. One pound of sliced gouda cheese in plastic container with lid, stored in homestyle refrigerator had a temperature of 44F. Temperature of gallon whole milk stored in other homestyle refrigerator behind coffee service bar was 38F. Observed hand-wash supplies including warm water, soap and paper towels. All refrigerators in facility contained accurate analog dial thermometers. Discussed with staff procedure to serve baked goods, in which staff uses gloves to prevent bare-hand contact. Observed functional dish washing in facility, which was a three compartment sink in addition to a dishwashing machine that used high temperature.



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Received by: Jillian Grover