

Food Service Establishment Inspection Summary Report

Operation: BROADWAY ACADEMY & ELEMENTARY CAFETERIA (ID: 265493)
Facility Name: BROADWAY ACADEMY & ELEMENTARY
Facility Code: 00086-09
Facility Address: 1000 Broadway, Elmira, NY 14904

To the Attention of:

Kari Crouse
ELMIRA CITY SCHOOL DISTRICT
C/o - Elmira H.s. (attn: K. Crouse)
777 S. Main St.
Elmira, NY 14904
Email: kcrouse@gstboces.org

Inspection

Date: November 28, 2018 11:53 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Carla Gilbert

Summary

Number of Public Health Hazards Found:	1
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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140°F.

Inspector Findings: At 11:25am, observed one sheet tray of roasted chicken legs, thighs and breasts in steam generated hot holding cabinet on right side of academy service line at temperatures of 131-145F. Observed one sheet tray of roasted chicken and two sheet trays of potato wedges in steam generated hot holding cabinet on left side of academy service line at temperature of 120-140F. Interviews indicated that sheet trays are pulled from hot holding cabinet and placed on top of steam table (not being hot held) during service then returned to cabinets. Temperatures had been taken on chicken and potato wedges at the start of lunch period at 10:55am and were all above 140F. Recommended storing time and temperature control for safety/potentially hazardous food (TCS/PHF) in wells of steam table on service line to adequate hot hold food at 140F or greater. Manager voluntarily reheated chicken and potato wedges to 165F and started storing in wells of steam table on service line. CORRECTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Observed staff using digital thermometers to obtain cooking, hot holding and cold holding temperatures during inspection. Observed temperature logs kept by cook and by service line staff. Observed hard boiled egg on salad at temperature of 38F in cold holding well on academy service line. Observed turkey sub at temperature of 42F in cold holding well on elementary service line. Observed staff wearing gloves while handling ready to eat food items. Observed all hand wash working and stocked with soap and paper towels. Observed cove molding all intact on wall in dry storage area. Observed all sanitizing wiping cloth buckets and thermometer cups at 200ppm per facility test strips (Quaternary Ammonia).



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Received by: Carla Gilbert