

Facility Code: 01221-14 Name of Operator: Crickler Vending Address of Operator: 100 Lenox Ave. Horseheads, NY 14845  
 Location of Vending Machines: Elmira Heat Treating Inc. Address: 407. S. Kinyon St. Elmira, NY 14904

Office Code: 07 Operation ID: 0881102 Month: 06 Day: 23 Year: 22 HCS ID: LMS02 Service Time: 00:30  
 LHD/HIN  NYSDOH

Service Type (Pick Only One): INSPECTION  REINSPECTION  PRE-OPERATIONAL  HACCP ONLY  COMPLAINT  FIELD VISIT  INCIDENT  ILLNESS

Number of Red Violations Found: 00 Total Red Violations Not Corrected: 00 Number of Blue Violations Found: 00 Reinspection Required:  Yes  No

PUBLIC HEALTH HAZARDS

- 1  Food adulterated, contaminated, unfit or re-served .10 (b) (1), (b) (3); .30 (b); .31 (a), (c); .32 (a); .40 (a), (c); .89 (b)
- 2  Potentially hazardous food held at unacceptable temperatures for improper period of time except while servicing machine .10 (b) (2); .30 (c); .40 (a), (b), (c); .51
- 3  Toxic items improperly stored, used, labeled; not lawfully permitted .10 (b) (4); .60 (a)
- 4  Persons with disease transmissible by food not restricted .10 (b) (5); .70
- 5  Potable water not in compliance or protected .10 (b) (6), (b) (7); .120; .150 (d)
- 6  Waste water or sewage - Improper disposal .10 (b) (8); .40 (a); .100 (a); .130; .150 (d)
- 7  Vending machine - Electrical or mechanical hazard .10 (b) (9); 96 (a), (b)

FOOD PROTECTION

- 8  Food not properly labeled .31 (b); .40 (d)
- 9  Thermometers inaccurate; improperly located .40 (e); .51
- 10  Potentially hazardous food improperly dispensed .32 (b); .41; .42
- 11  Food, including condiments, not properly protected .43; .44; .45 (a), (b), (c)
- 12  During transportation, food, utensils, equipment and tableware not protected from contamination, Food not separate from chemicals and supplies .40 (a); .50; .52; .53; .95
- 13  Improper employee hygienic practice/personal cleanliness .71; .100 (c)

EXTERIOR - FOOD VENDING MACHINE

- 14  Food not protected from contamination .80; .81; .82; .83; .87; .88; .90; .91 (a), (b); .94
- 15  Materials and surfaces improper, not easily cleanable .81; .82 (a), (b), (c); .84; .85; .86; .87; .89 (a), (b); .95 (b)
- 16  Food contact, non-food contact surface not clean .86; .89 (b)

EXTERIOR - FOOD VENDING MACHINE

- 17  Exterior. Not secure, clean or easily cleanable .90 (a), (b); .95 (b); .96 (b)
- 18  Service connections not secured .93; .96 (a)

VENDING AREA - EQUIPMENT LOCATION

- 19  Machine(s) location. Improper ventilation. Lighting: area not clean or cleanable .92; .100 (a), (b), (d); .170

EQUIPMENT AND UTENSIL CLEANING AND SANITATION

- 20  Equipment and utensils not clean and/or sanitized or protected .95; .100 (a), (b), (c); .111; .112; .113; .115
- 21  Wiping cloths misused .114
- 22  Cleaning records not maintained .116

PLUMBING

- 23  Handwashing facilities, toilet facilities, incomplete, no handwashing sign, common towel, unclean .143 (a), (b), (c), (d), (e); .142 (a), (b), (c)
- 24  Plumbing improperly sized, installed, maintained .89; .140; .141

INSECTS/RODENTS/TRASH

- 25  Garbage and refuse not stored or disposed of in a sanitary manner, inadequate; improperly located .150 (a), (b), (c), (d), (e)
- 26  Insect/rodent not controlled .90 (a), (b), (c); .93; .100 (a); .160

Food Products Measurements:	
PRODUCT	TEMP
Bacon, egg & cheese sandwich	45F

-Observed required cold holding of potentially hazardous food items at 45F or below, such as egg, a bacon, egg & cheese sandwich at 45F.

-Observed maintained cleaning records & machine labeling -observed monitoring thermometers in machines with potentially hazardous food items

Person Interviewed and Title (SIGNATURE): *Ryan Summer Ryan Summer*

SIGNATURE OF INSPECTOR: *[Signature]*