

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: APPLERIDGE SENIOR LIVING (KITCHEN) (ID: 739799)
Facility Name: APPLERIDGE KITCHEN
Facility Code: 01050-01 Facility Email: mfitch@appleridgeseniorliving.com
Facility Address: 168 Miller Street, Horseheads, NY 14845

To the Attention of:

Joseph Spagnoli
APPLERIDGE RESIDENCES, LLC
Attn: Executive Chef
168 Miller St.
Horseheads, NY 14845
Email: jspagnoli@appleridgeseniorliving.com

Inspection

Date: August 19, 2022 02:53 PM
Inspector: Zachary Brueckman (zbrueckman@chemungcountyny.gov)
Responsible Person: Andrea Kent

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

All or parts of the item are violations.

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 several stainless steel containers of food (roast beef, chopped beef) stacked on each other during inspection. Top of all containers of food were covered with plastic wrap, preventing stainless steel bottom from being in contact with food items. Advised staff that containers of ready to eat food items cannot be stacked on top of each other, as to prevent possible contamination.

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: Floors not clean under three bay sink. Observed accumulated debris along floor meeting edge of wall and running along deep fryers. Time table of correction set for 8/26/2022

Additional Information Collected During Inspection

Comments: Observed functioning digital thermometer to ensure potentially hazardous time/temperature controlled for safety (PHF/TCS) food items like beef steaks are cooked to 130F or greater. Advised staff to wash hands after using the bathroom, eating, drinking, smoking, coughing, sneezing, in between glove changes, or whenever hands are contaminated. If facility loses power, loses water, has a fire, or has sewage/drainage issues to call CCHD immediately. If facility receives an alleged food borne illness complaint, to call CCHD within 24 hours.



Inspector: Zachary Brueckman
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Received by: Andrea Kent