

Chemung County Department of Health
Environmental Health Services
103 Washington Street
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Elmira, NY 14902-0588
(607) 737-2019
EHS@chemungcountyny.gov

Mobile Food Service Establishment Inspection Summary Report

Operation: OVER THE MOON GRILLED CHEESERIE (ID: 920846)
Facility Name: OVER THE MOON (MOBILE)
Facility Code: 01279-16 Facility Email: overthemoontruck@gmail.com
Facility Address: Various Locations, Elmira, NY 14901

To the Attention of:

Tobi Thornton
OVER THE MOON GRILLED CHEESERIE, LLC
Tobi Thornton
5761 Gulf Rd.
Alpine, NY 14805
Email: tobi_1@ymail.com

Inspection

Date: July 13, 2023 01:37 PM
Inspector: Leanne Schad (lschad@chemungcountyny.gov)
Responsible Person: Tobi Thornton

Summary

Number of Public Health Hazards Found:	0
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.

NO CRITICAL VIOLATIONS REPORTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

License Plate: 14615MH
Has Valid Permit
Choking Poster Displayed
No Economic Violation Reported

Comments: No violations observed during inspection conducted at Wisner Market. Observed gloves to prevent bare hand contact with ready to eat food items such as avocados. Discussed the importance of washing hands between glove changes and after any other source of contamination. Three digital probe thermometers were available to ensure that potentially hazardous food items (PHF) such as commercially precooked turkey meat is cooked to 140F or above. Observed required hot holding temperatures (140F or above) of housemade bechamel cheese sauce (actual 160F) in soup crock. Observed required cold holding temperatures (45F or below) of PHF such as cooked noodles (actual 36F). Operator cooks and cools noodles and bechamel sauce at commissary location in Schuyler County. Noodles/bechamel sauce are cooked the day before service, then cooled in the walk-in cooler over night in an uncovered 2 inch deep plastic container to meet the required cooling schedule of 120F-70F within 2 hours and from 70F-45F in an additional 4 hours. The noodles are reheated on the mobile unit per order. The bechamel sauce is reheated in a soup crock to 165F or above, then hot held in soup crock. Advised staff to work in small, manageable quantities when prepping PHF/TCS food items and to return these items to hot or cold holding when not being actively worked with. Advised staff to wash, rinse, and sanitize food contact surfaces in between food.



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Received by: Tobi Thornton