

Food Service Establishment Inspection Summary Report

Operation: THAI ASIAN 119 (ID: 1071109)
Facility Name: THAI ASIAN 119
Facility Code: 01268-01
Facility Address: 119 West Franklin Street, Horseheads, NY 14845

To the Attention of:

Long Teng Lin
THAI ASIAN HORSEHEADS INC
Dbas - Thai Asian 119
119 W. Franklin St.
Horseheads, NY 14845
Email: dragon.ha21@outlook.com

Inspection

Date: April 12, 2024 11:39 AM
Inspector: Leanne Schad (lschad@chemungcountyny.gov)
Responsible Person: Long Teng Lin

Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	4

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:

1. Containers storing food items such as lettuce and other raw vegetables were not covered in the bottom of the sandwich prep refrigeration unit.
2. Containers storing food items such as duck sauce were not covered in the walk-in cooler.

Discussed that food items are to be covered to prevent contamination. No contamination of food items observed. Manager voluntarily placed lids on all containers. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM #11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings: Test strips were not available to ensure that chlorine sanitizing solution is at strength of at least 50ppm for sanitizing dishes/utensils and at least 100ppm for sanitizing food contact surfaces. Per manager, they had taken the test strips to their other restaurant and forgot to bring them back. A time table of correction (TTOC) has been issued for April 19, 2024.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM #12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings: Stainless steel pots were being stored in the kitchen hand wash sink. Discussed that the hand wash sink is to be accessible at all times for employees to adequately wash hands for at least 20 seconds under warm water with soap. Manager voluntarily removed pots from hand wash sink. CORRECTED

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: The walls in the walk-in cooler were dirty and mold growth was present. Discussed that walls and all components of the walk-in cooler are to be cleaned on a frequent basis to prevent contamination of food items. No contamination of food items observed. A TTOC has been issued for April 26, 2024.

Additional Information Collected During Inspection

Comments: Observed employees wearing gloves while preparing ready to eat food items such as sushi rolls. Discussed the importance of washing hands between glove changes and after any other source of contamination such as eating, drinking, coughing, sneezing, smoking, using the restroom or returning to food service after any kind of break. Observed required cold holding temperatures (45F or below) of potentially hazardous food items (PHF) such as raw salmon (actual 37F). Analog probe thermometers were available to ensure that PHF such as veggie eggs rolls are cooked to 140F or above.



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Received by: Long Teng Lin