

## Mobile Food Service Establishment Inspection Summary Report

Operation: THAT PLACE MOBILE MUNCHIES (ID: 1114277 )  
Facility Name: THAT PLACE MOBILE MUNCHIES  
Facility Code: 01435-16  
Facility Address: Various Locations, Elmira, NY 14901

### To the Attention of:

Jessica Vendzules  
THAT PLACE MOBILE MUNCHIES LLC  
C/o Jessica Vendzules  
202 W. 9th St  
Elmira Hts, NY 14903  
Email: thatplacemmunchies@gmail.com

### Inspection

Date: May 21, 2024 10:50 AM  
Inspector: Toni Scott (thandley@chemungcountyny.gov)  
Responsible Person: Jessica Vendzules

### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0

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*Each item found in violation is reported below along with the code requirement.*

### ITEM #8A 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:** Other Violations Deemed a Public Health Hazard by the Permit Issuing Official {14-4.20(a)}

**Inspector Findings:** Observed hand wash sink and three bay sink to have no running water during inspection. Facility was open for business to public and had previously prepped food items for service. Per operator, they forgot to refill the fresh water tank after the last event. Operator voluntarily refilled fresh water tank with municipal water prior to continuing food service. CORRECTED

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**NO ADDITIONAL VIOLATIONS REPORTED**

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## Additional Information Collected During Inspection

Has Valid Permit

Choking Poster Displayed

No Economic Violation Reported

**Comments:** Inspection conducted in front of Rick Curren Hardware. Observed analogue probe thermometer available to ensure adequate temperatures during cooking and hot/cold holding. Facility was adequately cold holding potentially hazardous time/temperature controlled for safety food items (PHF/TCS) such as ground beef at the required temperature of 45F or below (actual 41F). Gloves were available to prevent bare hand contact with ready to eat food items such as hot dog buns. Discussed with operator the importance of washing hands in between glove changes, after eating, drinking, sneezing, coughing, using the restroom, or whenever contaminated. Test strips were available to ensure the strength of quaternary ammonia sanitizing solution in wiping cloth buckets and three bay sink is at least 200ppm. Advised staff to work in small, manageable quantities while preparing PHF/TCS foods and to return these items to hot or cold holding while not being actively worked with.

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Received by: Jessica Vendzules