

## Mobile Food Service Establishment Inspection Summary Report

Operation: SWEET DARLA'S (MOBILE) (ID: 1146538 )  
Facility Name: SWEET DARLA'S (MOBILE)  
Facility Code: 01477-16  
Facility Address: Various Locations, Elmira, NY 14901

### To the Attention of:

Bridgett Lane  
SWEET DARLA'S LLC  
C/o - Bridgette Lane  
460 Trim St.  
Kirkwood, NY 13795  
Email: sweetdarlastreats@gmail.com

### Inspection

Date: August 23, 2024 06:06 PM  
Inspector: Toni Scott (thandley@chemungcountyny.gov)  
Responsible Person: Nicole Lane

### 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 facility to have water turned off while being open for food service and actively prepping food items. Per staff, the water pump and water heater use a significant amount of power from the generator and they sometimes turn it off to save fuel. Discussed with operator that warm water is to be on and readily available to wash hands after eating, drinking, sneezing, coughing, using the restroom, or whenever contaminated. Warm water is also to be readily available to wash, rinse, and sanitize dishware after times of contamination. Operator turned water back on for duration of service. CORRECTED

## 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 at Chemung Speedrome. Observed gloves being used to prevent bare hand contact with ready to eat food items such as ice cream cones. Discussed with operator the importance of washing hands in between glove changes, after eating, drinking, sneezing, coughing, using the restroom, or whenever contaminated. Digital probe thermometer was available to ensure potentially hazardous time/temperature controlled for safety food items (PHF/TCS) are cold/hot held at required temperatures. Facility was adequately cold holding PHF/TCS items such as whipped cream at the required temperature of 45F or below (actual 42F). Test strips were available to ensure chlorine sanitizing solution for washing dishware is at least 50ppm and at least 100ppm for wiping cloth buckets. Advised staff to work in small, manageable quantities while preparing PHF/TCS items and to return these items to hot/cold holding while not being actively worked with.

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Received by: Nicole Lane