

Chemung County Department of Health
Environmental Health Services
103 Washington Street
P. O. Box 588
Elmira, NY 14902-0588
(607) 737-2019
EHS@chemungcountyny.gov

Food Service Establishment Inspection Summary Report

Operation: FOODIE'S POINT (ID: 1159899)
Facility Name: FOODIE'S POINT (Arnot Mall)
Facility Code: 01488-01
Facility Address: 3300 Chambers Road, Horsheads, NY 14845

To the Attention of:

Maybelline Gerow
CLAY-MAE ENTERPRISES LLC
C/o - Maybelline Gerow
107 Tara Lane, Apt 2
Sayre, PA 18840
Email: claymae.enterprisesllc@gmail.com

Pre-op Inspection

Date: November 26, 2024 08:40 AM
Inspector: Travis Chandler (tchandler@chemungcountyny.gov)
Responsible Person: Maybelline Gerow

Summary

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

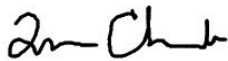
Each item found in violation is reported below along with the code requirement.

NO CRITICAL VIOLATIONS REPORTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: No violations observed during pre-operational inspection. Gloves were available to prevent bare hand contact with ready to eat food items. A digital probe thermometer is available along with thermometers in the hot holding units. Spoke with staff about the importance of ensuring potentially hazardous time/temperature foods are cooked to the appropriate temperatures and hot-held at a 140F or warmer. Refrigeration unit is equipped with a monitoring thermometer to ensure required cold holding of potentially hazardous food items maintained at 45F or below in the unit. Advised operator to monitor hot holding equipment and discussed the option of a time instead of temperature waiver if equipment is not able to hot hold food at 140F or warmer. Advised staff to work in small manageable quantities, and place any food not actively being prepared back into hot/cold holding units. Observed hand washing sink with hot water, soap and paper towels were available. Advised operator hands are to be washed after using the bathroom, eating, drinking, coughing, sneezing, smoking, in between glove changes, or whenever hands are contaminated. Observed three bay sink advised staff to wash, rinse and sanitize all food contact surfaces/ utensils in between uses, to prevent cross contamination. Chlorine test strips were available to ensure sanitizing solution is at minimum of 50ppm in sanitizing bay for dishware and 100ppm in wiping cloth buckets for surfaces. Advised operator that facility is to discard any left over potentially hazardous food items after service and that they are not to cool any potentially hazardous food items due to lack of commercial refrigeration. Operator received a copy of 14-1 food code, food safety summary sheet and hand wash sticker. Additionally, operator completed Critical Food Handling Issues Quiz.



Inspector: Travis Chandler
(tchandler@chemungcountyny.gov)



Received by: Maybelline Gerow