

Food Service Establishment Inspection Summary Report

Operation: McDONALD'S (SOUTHPORT) (ID: 1158659)
Facility Name: McDONALD'S - SOUTHPORT
Facility Code: 01198-01
Facility Address: 1600 Cedar Street, Elmira, NY 14904

To the Attention of:

Grant Kemmerer
KEMMERER RESTAURANT MANAGEMENT LLC
Po Box 647
Fayetteville, NY 13066
Email: grant.kemmerer@partners.mcd.com

Inspection

Date: March 14, 2025 01:47 PM
Inspector: Travis Chandler (tchandler@chemungcountyny.gov)
Responsible Person: Amy Wise

Summary

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

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

NO CRITICAL VIOLATIONS REPORTED

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: Observed cracked and broken floor tiles near the entrance of the dry storage area near the drain exposing the underneath concrete sub floor. Discussed with the manager floors are to be in good repair and constructed of smooth, durable non-absorbent material. A time table of correction has been issued for March 28, 2025.

Additional Information Collected During Inspection

Comments: Observed employees wearing gloves to prevent bare hand contact with ready to eat food items such as hamburger buns. Observed potentially hazardous food (PHF) items being cold held at the minimum 45F or below such as egg patties (actual 34F) in the stand up commercial refrigeration unit and raw ground beef patties (actual 39F) in the pull out refrigeration unit drawer below the food preparation table. A digital probe thermocouple was available to ensure the PHF items are hot held at the minimum of 140F or above such as spicy chicken patties (actual 151F), hamburger patties (actual 159F) and chicken fillet (actual 177F) in the hot holding cabinet above the sandwich preparation line. One hand washing sink was available and equipped with warm water, soap, paper towels and hand washing signage for employees. Discussed with the manager required hand washing of at least 20 seconds under warm water with soap and the importance of washing hands in between glove changes and after using the restroom, drinking, eating, sneezing, smoking/ vaping, or when returning from a break and or any time after possible contamination. Test strips were available to measure the strength of the quaternary ammonia sanitizing solution was at a minimum of 200ppm (actual 400ppm) to sanitize both dishware/ utensils and food contact surfaces. Test strips were available to measure the strength of the chlorine sanitizing solution was at a minimum 100ppm (actual 100ppm) to sanitize food contact surfaces. Discussed the ill workers policy and the exclusion of ill food workers, especially those experiencing symptoms of cough, fever, sore throat, yellowing of skin/ eyes, vomiting and diarrhea. All coolers and cold holding refrigeration unit gaskets were uniform and intact with monitoring thermometers. The walk-in cooler and walk-in freezer fans were free of debris and all food items were stored at the minimum of six inches off of the floor.

TC

Amy Wise

Inspector: Travis Chandler
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Received by: Amy Wise