

Chemung County Department of Health
Environmental Health Services
103 Washington Street
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EHS@chemungcountyny.gov

Food Service Establishment Inspection Summary Report

Operation: Elmira College - Starbucks/1855 Room (ID: 967402)
Facility Name: ELMIRA COLLEGE CAMPUS CENTER
Facility Code: 00082-10 Facility Email: eschlaich@eatnpark.com
Facility Address: One Park Place, Elmira, NY 14901

To the Attention of:

Ken Knowles
PARKHURST DINING, LLC
Attn: Permits/licenses
285 E. Waterfront Dr.
Homestead, PA 15120
Email: kknowles@parkhurstdining.com

Inspection

Date: March 25, 2025 10:33 AM
Inspector: Zachary Brueckman (zbrueckman@chemungcountyny.gov)
Responsible Person: Tristan Keegan

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 at time of inspection. Observed staff wearing gloves to prevent bare hand contact with ready to eat items such as doughnuts. A digital probe thermometer was available to ensure potentially hazardous food (PHF) item such as commercially precooked egg patties are heated to 140F or above. Observed required hot holding temperatures of 140F or above of commercially precooked foods such as pesto provolone breakfast sandwich (actual 151F). Observed required cold holding temperatures of 45F or below of PHF item such as Core Power protein drink (actual 42F). Advised staff to work in small quantities and place any food not actively being prepared back into hot/cold holding. Hand washing sink was equipped with hot running water, soap and paper towels. Advised staff of the importance of hand washing between glove changes and after any source of contamination such as eating, drinking, coughing, sneezing, using the rest room and returning to food service after any break. Quaternary ammonia test strips were available to verify the sanitizing solution was at a minimum of 200 ppm for dishes/utensils (actual 200 ppm) in three bay sink, and for contact surfaces (actual 200 ppm) in wiping cloth buckets. Advised staff to wash, rinse and sanitize all contact surfaces between food items to prevent cross contamination.



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Received by: Tristan Keegan