

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: WETLANDS BREWERY (ID: 1173643)
Facility Name: WETLANDS BREWERY
Facility Code: 01492-01
Facility Address: 469 State Route 224, Van Etten, NY 14889

To the Attention of:

Sara Emery
BREWERY @ WETLANDS LLC
Dbas - Wetlands Brewery
469 State Route 224
Van Etten, NY 14889
Email: sarasulacco@gmail.com

Inspection

Date: June 20, 2025 02:15 PM
Inspector: Leanne Sanfilippo (lschad@chemungcountyny.gov)
Responsible Person: Sara Emery

Summary

Number of Public Health Hazards Found:	0	Certified Food Manager:	Yes
Number of Public Health Hazards NOT Corrected:	0	<i>A certified food manager is not applicable in all jurisdictions.</i>	
Number of Other Violations Found:	0		

Reinspection is not Required

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 inspection. Observed gloves to prevent bare hand contact while slicing ready to eat food items such as strawberries. Discussed the importance of washing hands between glove changes and after any source of contamination such as eating, drinking, coughing, sneezing, smoking/vaping, using the restroom or returning to food service after any kind break. Working digital probe thermometers were available to ensure that potentially hazardous food items (PHF) such as ground beef is cooked to 158F or above. Observed required cold holding temperatures (45F or below) of PHF such as chicken taco mix in the sandwich prep refrigeration unit (actual 39F). Test strips were available to ensure that quaternary ammonia sanitizing solution is at a strength of at least 200ppm for sanitizing both dishes/utensils and food contact surfaces. Temperature gauge on dish washing machine was operational to ensure that the sanitizing cycle is at a temperature of 170F or above (actual 190F-204F). Advised staff to work in small manageable quantities and to put PHF items back into hot or cold holding when not actively preparing/working with food items. Observed the UV water filtration system to be operational with all trouble shooting lights green and operating adequately with frequent filter changes. Observed the water system operation report log to be adequately filled out to the current date.



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Received by: Sara Emery