

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: 32 DEGREES BELOW (ID: 1113910)
Facility Name: 32 DEGREES BELOW
Facility Code: 01433-01 Facility Email: 461shelly@gmail.com
Facility Address: 5 Railroad Street, Van Etten, NY 14889

To the Attention of:

Craig Ahart
32 DEGREES BELOW LLC
C/o - Craig Ahart
461 South Hill Rd
Spencer, NY 14883
Email: ahartexpress@gmail.com

Inspection

Date: June 20, 2025 01:24 PM
Inspector: Leanne Sanfilippo (lschad@chemungcountyny.gov)
Responsible Person: Craig Ahart

Summary

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

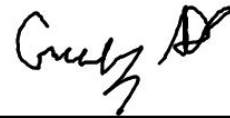
NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: No violations observed during inspection. Gloves and scoops available for preventing bare hand contact with ready to eat food items such as pistachio ice cream. Discussed the importance of washing hands between glove changes and after any source of contamination such as eating, drinking, coughing, sneezing, using the restroom or returning to food service after any kind of break. A working digital probe thermometer was available to ensure that potentially hazardous food items (PHF) such as BBQ pork soup is cooked to 150F or above. Operator was actively cooking BBQ pork soup on the stove top during inspection to 150F or above. All refrigeration units were equipped with monitoring thermometers to ensure that PHF such as milk is able to be cold held to 45F or below (actual 40F in the triple door refrigeration unit). 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. Advised operator to work in small manageable quantities and returning PHF to hot or cold holding when not actively preparing/working with food items.



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Received by: Craig Ahart