

Food Service Establishment Inspection Summary Report

Operation: GRACIA'S MEXICAN RESTAURANT at Quality Inn (ID: 1182680)
Facility Name: QUALITY INN
Facility Code: 07-4375 Facility Email: jasmeen.kaur@stayatchoice.com
Facility Address: 2666 Corning Road, Horseheads, NY 14845

To the Attention of:

Jasmeen Kaur
HORSEHEADS NY HOSPITALITY LLC
Db a - Quality Inn
2666 Corning Rd.
Horseheads, NY 14845
Email: v.jeweler@gmail.com

Pre-op Inspection

Date: August 6, 2025 10:15 AM
Inspector: Leanne Sanfilippo (lschad@chemungcountyny.gov)
Responsible Person: Jasmeen

Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	2

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

NO CRITICAL VIOLATIONS REPORTED

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings: Door handles on double door refrigeration unit near 2-bay sink are being held together with duct tape and interior foam insulation to door is exposed. Discussed that duct tape and broken door handles with exposed foam insulation are not a smooth, easily cleanable and nonabsorbent surface. Operator to repair door handles and remove duct tape prior to permit issuance.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings: Light bulbs on light fixture above double door refrigeration unit and 2-bay sink are not shielded. Discussed that light bulbs are to be shielded to prevent contamination of food preparation area in the event that the light bulbs break, burst or shatter. Light bulbs are to be shielded prior to permit issuance.

Additional Information Collected During Inspection

Comments: Gloves were available to prevent bare hand contact with ready to eat food items such as chips. 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 of break. An accurate analog probe thermometer was available to ensure that potentially hazardous food items (PHF) such as ground beef are cooked to 158F or above. Discussed required hot holding temperatures of PHF to be 140F or above. Discussed required cold holding temperatures of PHF to be at 45F or below. All refrigeration units were equipped with monitoring thermometers to ensure that units can adequately cold hold PHF at 45F or below. Discussed that PHF should be cooled in uncovered containers in commercial refrigeration units at a depth of 4 inches or less. Discussed that PHF should cool from 120F to 70F within 2 hours and from 70F to 45F within an additional 4 hours for a total cooling schedule of 6 hours. Test strips were available to ensure that chlorine sanitizing solution is at a strength of at least 50ppm for sanitizing dishes/utensils and at least 100ppm for sanitizing food contact surfaces. Test strips were also 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. The operator was provided with the following documentation: NYS sanitary code for Food Service Establishments (subpart 14-1), the PHF food list, food service guide, food safety summary sheet and the dish washing diagram. Sanitarian reviewed the critical food handling issues quiz with operator.



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Received by: Jasmeen