

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

Operation: CAFE COMODO (CATERING) (ID: 1175747)
Facility Name: CAFE COMODO
Facility Code: 01500-05
Facility Address: Various Locations, Elmira, NY 14901

To the Attention of:

Carol Cain
CAIN HAVEN PROPERTIES LLC
C/o - Carol & Travis Cain
18 W Market St, Apt 203
Corning, NY 14830
Email: caincarol@gmail.com

Inspection

Date: December 22, 2025 01:21 PM
Inspector: Leanne Sanfilippo (lschad@chemungcountyny.gov)
Responsible Person: Carol Cain

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 conducted at commissary location. Observed gloves to prevent bare hand contact with ready to eat food items such as bagels. 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. Operational digital and analog probe thermometers were available to ensure that potentially hazardous food items (PHF) such as milk are cold held at 45F or below. Observed portable hand wash sink with a pump to provide free-flowing water for adequate hand washing of at least 20 seconds under warm water with soap when conducting catered events. Observed three bus bins for adequate washing, rinsing and sanitizing of dishes/utensils when conducting catered events. A permanent hand wash sink, 3- sink bays and mechanical dish washing machine are also available at the commissary location for adequate hand washing and washing, rinsing and sanitizing of dishes/utensils when preparing and packaging food at the commissary location. Test strips were available to ensure that quaternary ammonia sanitizing solution is at a strength of least 200ppm for sanitizing both dishes/utensils and food contact surfaces. Test strips were also available to ensure that chlorine sanitizing solution is at a strength of least 50ppm for sanitizing dishes/utensils and at least 100ppm for sanitizing food contact surfaces.



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Received by: Carol Cain