Food Service Establishment Inspection Summary Report

Operation: CENTRAL HOTS (ID: 909868)
Facility Name: CENTRAL HOTS
Facility Code: 01265-01
Facility Address: 220 Roe Avenue, Elmira, NY 14901

To the Attention of:
Kevin Lazeski
KS HOTS ENTERPRISES LLC
Dba - Central Hots
220 Roe Ave
Elmira, NY 14901
Email: flush1706@hotmail.com

Date: October 15, 2018 01:52 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Kevin Lazeski

Summary
Number of Public Health Hazards Found: 0
Number of Public Health Hazards NOT Corrected: 0
Number of Other Violations Found: 1

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

NO CRITICAL VIOLATIONS REPORTED

INADEQUATE INSECT/RODENT CONTROL

ITEM #14C WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the item are violations.

Code Requirements: Pesticide application not supervised by a certified applicator

Inspector Findings: Observed one can of roach and ant killer spray above 3 bay sink on top of white slotted shelf storing cleaning supplies. Discussed pesticide should be applied by a licensed DEC pest control operator. Can of roach and ant killer was removed from kitchen and stored in office at time of inspection to be taken home. CORRECTED. No evidence of insects nor contamination from spray observed at time of inspection.
Additional Information Collected During Inspection

Comments: Observed functioning digital thermometer. Meat-sauce being hot held in homestyle crockpot was observed at a temperature of 198F. Hot dogs on flat top grill at a temperature of 185F. Observed previously cooked and cooled meat sauce rapidly reheating on stove top. Observed previously cooked and cooled meat sauce at a temperature of 44F throughout, stored in stainless steel full hotel pan in depths less than 1.5 inches. Discussed storing sliced American cheeses below fill line of insert in cold holding sandwich make unit. Sanitizer (quaternary ammonia) in 3 bay sink at service bar at 300 ppm.

Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Received by: Kevin Lazeski