Food Service Establishment Inspection Summary Report

Operation: DIVEN SCHOOL CAFETERIA (ID: 265526 )
Facility Name: DIVEN SCHOOL
Facility Code: 00380-09
Facility Address: 1115 Hall Street, Elmira, NY 14901

To the Attention of:
Kari Crouse
ELMIRA CITY SCHOOL DISTRICT
C/o - Elmira H.s. (attn: K. Crouse)
777 S. Main St.
Elmira, NY 14904
Email: kcrouse@gstboces.org

Date: September 24, 2018  10:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Samantha Kelsey, Kitchen Manager

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

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: Checked food temperatures- Pizza- 186 dF, Rice- 205 dF, Chicken Nuggets/ Tenders- 179-182 dF, Cooked Carrots- 149 dF, Cut Cantaloupe- 45 dF, Milk- 42 dF. Employees were observed checking cooked potentially hazardous (TCS) using digital thermometer during inspection. Employees were properly using utensils and plastic gloves during inspection. Checked wiping cloth solution- +200 ppm (quaternary ammonia test kit available). Final rinse temperature at dish machine- 180 dF per gauge. Discussed routine hand washing with Kitchen Manager during inspection. Temperature logs maintained by employees. Checked both cold and hot water temperatures with thermocouple at all kitchen sinks during inspection. Cold water temperatures at kitchen sinks were 77-78 dF after running two minutes. Hot water temperatures varied between 101-117 dF at kitchen sinks after running two minutes. Per Kitchen Manager, facility does not use any of kitchen sinks to defrost frozen foods during preparation. No violations during inspection.

Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Received by: Samantha Kelsey, Kitchen Manager