Food Service Establishment Inspection Summary Report

Operation: ELMIRA HIGH SCHOOL CAFETERIA (ID: 265500 )
Facility Name: ELMIRA HIGH SCHOOL CAFETERIA
Facility Code: 00091-09
Facility Address: 777 South Main Street, Elmira, NY 14904

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

Inspection
Date: November 9, 2018  11:42 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Carol Ransom

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:  No violations observed during inspection. Observed staff wearing gloves while cutting ready to eat pepper. Observed staff using digital thermometers to verify cooking, hot holding and cold holding temperatures. Observed Mexican pizza at temperature of 148F in service line. Observed meatballs at temperature of 137-155F in steam table. Recommended adding more sauce to meatballs and turning up steam table to hot hold at 140F or warmer. Observed sliced cantaloupe on service line at temperature of 37F. Observed turkey sandwich at temperature of 41F on service line and in cold holding. Observed cheese in pizza cold holding make unit at temperature of 40F. Reviewed temperature logs. Observed final rinse temperature on dish machine at 176F. Discussed running empty trays through unit at verifying final rinse temperature is above 170F prior to washing dish ware.

Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)

Received by: Carol Ransom