Food Service Establishment Inspection Summary Report

Operation: ELMIRA COUNTRY CLUB - Snack Bar (ID: 265738)
Facility Name: ELMIRA COUNTRY CLUB
Facility Code: 00092-01
Facility Address: 1538 West Church Street, Elmira, NY 14905

To the Attention of:
ELMIRA COUNTRY CLUB, INC.
Joe Norman
1538 W. Church St.
Elmira, NY 14905
Email: pganorm1@aol.com

Inspection
Date: August 9, 2018 03:25 PM
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)
Responsible Person: Hannah Rohan

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

Reinspection is Required

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

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

**Code Requirements:** Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

**Inspector Findings:** No digital or analog probe thermometer available in facility to evaluate temperature of potentially hazardous time/temperature controlled for safety (PHF/TCS) foods. Operator to obtain probe thermometer within 24 hours. Sanitarian will conduct reinspection to confirm accurate probe thermometer available at facility.

**NO ADDITIONAL VIOLATIONS REPORTED**
Additional Information Collected During Inspection

Comments: Observed hot dogs stored in plastic bin on bottom shelf inside single-door beverage refrigerator at a temperature of 44°F. Discussed cooking procedure of pre-packaged ready to eat foods, which includes heating food to 140°F and taking temperatures with a probe thermometer to verify minimum internal temperature reaches 140°F. If food has not reached an internal temperature 140°F, it must be heated until it reaches 140°F. Observed food service gloves and adequate hand-wash supplies such as soap, warm water and paper towels. Advised staff to use PHF/TCS such as cheese for grilled cheese sandwiches in small manageable quantities, so the temperature of the food items stay at or below 45°F during preparation.

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Received by: Hannah Rohan