Food Service Establishment Inspection Summary Report

Operation: ERNIE DAVIS COM. CTR PREP for Summer Feeding (ID: 929570)
Facility Name: EOP at ERNIE DAVIS COMMUNITY CTR
Facility Code: 01021-01
Facility Address: 350 East Fifth Street, Elmira, NY 14901

To the Attention of:
ECONOMIC OPPORTUNITY PROGRAM, INC
Andrea Ogunwumi
650 Baldwin St.
Elmira, NY 14901
Email: aogunwumi@cseop.org

Inspection
Date: August 16, 2018 09:56 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: James Siconolfi

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. Observed functioning digital thermometer. Milk containers had a temperature of 39F-40F which were stored in commercial refrigeration unit designated for milk containers. Previously cooked and cooled macaroni in plastic bus pan filled less than 4 inches had a temperature of 41F throughout pan in walk-in cooler. Discussed when working with cold potentially hazardous food or time/temperature controlled for safety (PHF/TCS) items, prep is to be done in small manageable quantities and no longer than 15 minutes to ensure temperatures of food are to remain at 45F or less or above 45F for only a few minutes, at most. Recommended wiping cloths to be stored in sanitizer (quaternary ammonia) when not in use. Observed wiping cloth bucket with sanitizer level at 200ppm.

Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Received by: James Siconolfi