

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
(607) 737 - 2019  
EHS@co.chemung.ny.us

Mobile Food Service Establishment Inspection -- Summary Report

Operation: FELONY DONUTZ (MOBILE) (ID: 995039)  
Facility Name: FELONY DONUTZ (MOBILE)  
Facility Code: 01319-16 Facility Email: None  
Facility Address: VARIOUS LOCATIONS ELMIRA, NY 14901

To the Attention of:  
NICOLE WALKER NOTHING LEFT TO DO BUT SMILE LLC  
ATTN: NICOLE WALKER 47 TUSCARORA ST.  
ADDISON , NY 14801- Owner/Operator Email: felonydonutz@gmail.com

Inspection

Date: JUN 07, 2018 11:00 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Adrian Walker, Operator  
(email: )

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 VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Vehicle License Plate # - NY 43060 MK; Valid Permit - Yes; Choking Poster Displayed - Yes; Economic Violation - No;

Comments

Conducted an operational inspection of mobile food service unit at Wisner Market in Elmira, NY on 6-7-18. Checked cold-held potentially hazardous foods inside refrigerated sandwich unit- were being maintained at 44 dF, monitoring thermometer available inside unit. Operator has thermocouple available for evaluating hot potentially hazardous (TCS) foods. Hand wash sink is available with water, soap and hand towels. Discussed use of steam table for hot-holding of potentially hazardous foods. Commercially prepared foods such as brown gravy and cheese sauce which were stored in steam table must be maintained at 140 dF or higher during hot holding. Commercially prepared foods must also be rapidly heated to 140 dF within 2 hrs. before being placed into steam table for hot holding. Also discussed the amount of potentially hazardous foods being hot-held inside stainless drop-in pans and the amount of hot water available inside steam table unit. The hot water level in steam table should be the same level as the food item to ensure adequate hot-holding temperature of +140 dF. Will conduct a follow-up field visit in future to evaluate hot-holding temperatures of all potentially hazardous foods.

END of REPORT

[Submit# 395087] FELONY DONUTZ (MOBILE) (ID 995039) Inspection# 1002328281