Food Service Establishment Inspection -- Summary Report

Operation: GREAT AMERICAN COOKIE COMPANY (ID: 265276)
Facility Name: GREAT AMERICAN COOKIE CO.
Facility Code: 00499-06 Facility Email: None
Facility Address: 3300 CHAMBERS ROAD HORSEHEADS, NY 14844

To the Attention of:
JENNIFER ALLEN D & J ALL CORPORATION
ATTN: JENNIFER ALLEN 67 DALRYMPLE AVE.
PINE CITY, NY 14871- Owner/Operator Email: jennallen1125@gmail.com

Inspection
Date: JAN 08, 2018 12:50 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: McKenzie Leigh Clark
(email: )

Summary
Number of public health hazards found: 1
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.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5C WAS FOUND IN VIOLATION 1 TIME(s). CRITICAL VIOLATION**
All or parts of the violation item are IN violation.

**Code Requirements**
Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

**Inspector Findings**
At the beginning of inspection, observed 2 pound ball of chocolate chip cookie dough being pressed to form cookie cake on cookie make counter at temperature of 60°F. Cookie dough prepared at this facility contains eggs, which is time/temperature control for safety food (PHF/TCS). Per staff, cookie dough was out of refrigeration for 10 minutes prior to inspection. Staff stated prep for pressing cookie dough takes ~5 minutes. Cookie dough in walk-in refrigerator had a temperature of 41°F. Employee finished pressing cookie and placed in walk-in refrigerator to rapidly chill. Discussed working in small, manageable quantities that take no longer than 20 minutes and, when engaging a customer, return dough into walk-in refrigerator. CORRECTED.

**Additional Information Collected During Inspection**

Comments

Observed facility's quaternary ammonia tablets and test strips for sanitizing food service utensils and equipment. Observed accurate probe thermometer and demonstrated proper calibration of probe thermometers.

END of REPORT