Food Service Establishment Inspection Summary Report

Operation: MURRAY ATHLETIC CENTER (ID: 968192 )
Facility Name: MURRAY ATHL CNTR (Seasonal - Winter)
Facility Code: 00388-10
Facility Address: 170 Huck Finn Road, Horseheads, NY 14845

To the Attention of:
Tobias Hilbert
EAT’N PARK HOSPITALITY GROUP, INC.
Attn: Permits/licenses
285 E. Waterfront Dr.
Homestead, PA 15120
Email: thilbert@parkhurstdining.com

Date: September 21, 2018 02:43 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Brittany Muthard
Additional Email(s): bmuthard@parkhurstdining.com

Summary
Number of Public Health Hazards Found: 0
Number of Public Health Hazards NOT Corrected: 0
Number of Other Violations Found: 3

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

NO CRITICAL VIOLATIONS REPORTED

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the item are violations.

Code Requirements: Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings: Observed wooden shelving unit in the cleaning supply storage room that was not smooth, easily cleanable and non-absorbent. Observed chemicals soaking into the wood of the shelving unit.
IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM #11D WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the item are violations.

Code Requirements: Non food contact surfaces of equipment not clean

Inspector Findings: Observed metal shelving that was dirty-grease collected on the shelves.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the item are violations.

Code Requirements: Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings: Observed facility floor tile in need of repair. The 12in x 12in tile was missing 1/4 of one of its corners, which was exposing the concrete underneath. Discussed with facility management that the floor needs to be smooth, easily cleanable and non-absorbent.

Additional Information Collected During Inspection

Comments: Conducted visit prior to issuing permit for the start of the 2018-2019 season. Observed a standing reach in freezer at -1F and standing reach in refrigerator at 40F. Adequate hand washing area with soap, hot and cold running water, paper towels, and trash receptacles. Observed adequate sanitation bleach and quaternary ammonia for cleaning of facility as well. All violations listed above are to be corrected prior to issuing permit. Advised manager to contact CCHD upon completion.

Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Received by: Brittany Muthard