Food Service Establishment Inspection Summary Report

Operation: VAN ETTEN ELEMENTARY SCHOOL CAFETERIA (ID: 265515 )
Facility Name: VAN ETTEN ELEMENTARY SCHOOL
Facility Code: 00413-09 Facility Email: dcater@svecsd.org
Facility Address: 7 Langford Street, Van Etten, NY 14889

To the Attention of:
Jerry Carr
SPENCER-VAN ETTEN CENTRAL SCHOOL DIST.
C/o: Jr-sr High Schl (jane Bradley)
16 Dartts Cross Rd.
Spencer, NY 14883
Email: jcarr@svecsd.org

Inspection
Date: September 21, 2018  12:22 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Hope Muson
Additional Email(s): hmuson@gstboces.org

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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6B 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: Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140°F.

Inspector Findings: At 12:15pm, observed a full size metal pan with lid ~1/3rd full of baked ziti at temperature of 98-105F and a 1/2 size metal pan without lid with ~1 lb of steam spinach at temperature of 113F in steam table on service line next to dish machine. Interview with manager indicated that food was delivered at ~10:30 from Spencer kitchen and was tempered in unit at 170F prior to service at 10:45am. Manager stated she noticed that first well of steam table was not hot earlier in the week. Observed all wells turned on during inspection and water was lukewarm in first well which was set at high. Ziti less than 140F was located in second well and spinach was located in 3rd well. A second full size pan with lid of baked ziti was in 4th well and was at a temperature of 150F. Manager voluntarily reheated spinach to a temperature of 198F (165F required) as it had been less than 140F for less than 2 hours, prior to spinach relocating back into hot holding (3rd well) for service during last lunch period. Full pan of ziti at
温度为150°F用于上一顿午餐的服务。经理已打电话给单位进行服务/修复。

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: 观察到一个准确的探针温度计紧挨着烤箱。第二个探针温度计不准确-经理表示她会将其校准后使用。讨论了不要在3门冰箱顶部堆放食物以靠近风扇。讨论了洗手和戴手套以防止与即食食品的直接接触。观察到冷却器中的牛奶温度为45°F。观察到设施的温度日志。审核了热保持温度为140°F。审核了冷却剩余物在冷藏下的冷却时间表为120-70°F在2小时内达到70-45°F在额外的4小时内达到。

Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)

Received by: Hope Muson