

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

Food Service Establishment Inspection Summary Report

Operation: ANNA'S HOTS (ARNOT MALL) (ID: 1036959)
Facility Name: ANNA'S HOTS (ARNOT MALL)
Facility Code: 01214-01 Facility Email: westfam6@hotmail.com
Facility Address: 3300 Chambers Rd, Suite 5169, Horseheads, NY 14845

To the Attention of:

Anna Marie Westerfer
6778 Coryland Rd.
Gillett, PA 16925
Email: westfam6@hotmail.com

Inspection

Date: March 10, 2020 01:45 PM
Inspector: Erin Walmsley (ewalmsley@chemungcountyny.gov)
Responsible Person: Calvin Stowe

Summary

Number of Public Health Hazards Found:	0	Certified Food Manager:	No
Number of Public Health Hazards NOT Corrected:	0	<i>A certified food manager is not applicable in all jurisdictions.</i>	
Number of Other Violations Found:	0		

Reinspection is not Required

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 were observed during inspection. Observed working probe thermometer to verify temperatures of potentially hazardous food items. Observed staff wearing gloves and using tongs to avoid bare hand contact while serving ready to eat food items such as hot dogs and cooked French fries. Observed proper cold holding (45F or less) of American cheese (40F) and cooled meat sauce (36F) in walk in cooler. Observed proper cold holding (45F or less) of American Cheese in small cooler near fryer at 40F. Observed proper cold holding (45F or less) of sliced tomatoes in cold holding container on top of sandwich prep unit at 29F. Observed proper hot holding (140F or above) of meat sauce (156F) and hot dogs on roller (184F). Observed staff keeping logs of temperatures for hot holding (140F or above) hot dogs and meat sauce and cold holding (45F or below) of sliced tomatoes and chopped onions (non-phf) in top of sandwich prep unit as well as for small cooler across from fryers. Verified strength of quaternary ammonia sanitizing solution with sanitizing strips at a strength of 300ppm (minimum strength requirement is 200ppm). Observed vacuum breaker on faucet of mop sink to prevent back flow of waste water back into water system. Observed hand wash sinks in kitchen area and restroom equipped with soap, paper towels, warm water and hand wash signs to promote proper hand washing (20 seconds under warm, soapy water). Observed staff washing their hands following potential contamination prior to putting on new gloves. Discussed the exclusion of ill food workers, especially those suffering vomiting, diarrhea, sore throat and fever.



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Received by: Calvin Stowe