

Food Service Establishment Inspection Summary Report

Operation: THE TAZA CAFE (ID: 965257)
Facility Name: TAZA CAFE, The
Facility Code: 00952-01
Facility Address: 3300 Chambers Rd, Arnot Mall, Horseheads, NY 14844

To the Attention of:

Shawn & Rose Boyer
Db a - The Taza Cafe
3300 Chambers Rd., Suite 5144
Horseheads, NY 14845
Email: a1partytentrental@gmail.com

Inspection

Date: February 19, 2020 02:45 PM
Inspector: Leanne Schad (lschad@chemungcountyny.gov)
Responsible Person: Essence Alington

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:	2		

Reinspection is Required

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

NO CRITICAL VIOLATIONS REPORTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: In use food dispensing utensils improperly stored

Inspector Findings:

Dipper wells not turned on at time of inspection and not able to skim food debris off water surface to clean utensils being stored in dipper wells. Interview with staff indicated that sanitizing solution is sometimes put in dipper wells for utensils to "sit in" and changed frequently. Staff tested quaternary ammonia sanitizing solution for strength (at least 200ppm) with appropriate test strips, sanitizing solution was observed to have a strength of 0ppm. Staff voluntarily changed water in dipper wells and turned spigot to dipper wells on so that water was running for skimming. Staff

made separate bucket of quaternary ammonia sanitizing solution which was observed to have a strength of 300ppm. CORRECTED.

MISCELLANEOUS, ECONOMIC VIOLATION, CHOKING POSTER, TRAINING.

ITEM #16 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Miscellaneous, Economic Violation, Choking Poster, Training.

Inspector Findings: No choking poster present in facility's dining area. Staff voluntarily printed off choking poster during inspection and posted poster in seating area. CORRECTED.

Additional Information Collected During Inspection

Comments: Observed staff wearing gloves and using utensils when preparing ready to eat food items such as English muffins. Observed working probe thermometer to verify cold holding temperatures of potentially hazardous food items, such as milk being 45F or less; monitoring thermometers in all cold holding units. Observed hand washing sinks equipped with warm water, soap and paper towels to allow for proper hand washing technique (20 seconds under warm, soapy water). Sanitarian provided extra hand washing stickers for hand washing sinks. Observed adequate cold holding (and 45F or less) of potentially hazardous food items in sandwich prep unit, such as sliced tomatoes at 34F, egg patties at 36F and ham slices at 38F. Observed adequate cold holding (45F or less) potentially hazardous food items such as whipped cream at 44F in small coolers in front kitchen area. Observed adequate cold holding (45F or less) of potentially hazardous food items such as milk at 44F and cream cheese at 42F in large cooler in back kitchen area. Provided educational material (NYS Food Service Establishment code, Subpart 14-1) to staff upon request. Discussed the exclusion of ill food workers, especially those suffering from vomiting, diarrhea, sore throat and fever.



Received by: Essence Alington