

## Food Service Establishment Inspection Summary Report

Operation: CAPTAIN JACKS GROG GRUB (ID: 1007495 )  
Facility Name: CAPTAIN JACKS GROG GRUB  
Facility Code: 01089-01  
Facility Address: 200 West Fifth Street, Elmira, NY 14901

### To the Attention of:

Thomas Schreur  
CAPTAIN JACKS GROG GRUB LLC  
200 W. Fifth St.  
Elmira, NY 14901  
Email: tschreur@stny.rr.com

### Pre-op Inspection

Date: March 5, 2019 02:28 PM  
Inspector: Zachary Brueckman (zbrueckman@co.chemung.ny.us)  
Responsible Person: Thomas Schreur

### Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	1

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

### NO CRITICAL VIOLATIONS REPORTED

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### 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 broken floor tile in bar area, sub floor exposed. Recommended tile be replaced as to create a smooth and easily cleanable surface. Time table of correction set for 3/19/19.

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## Additional Information Collected During Inspection

**Comments:** Facility was not preparing food at time of pre-operational inspection as facility opens at 6PM during weekdays. Observed accurate probe thermometers. Commercially prepared pulled pork stored in plastic container had a temperature of 37F in homestyle refrigerator. Pasteurized half and half creamer stored in two door beverage cooler behind bar had a temperature of 43F. All hand wash areas had adequate supplies, such as warm water, soap and paper towels. Observed sanitizer (quaternary ammonia) and test strips located at 3-bay sink.

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Received by: Thomas Schreur