Food Service Establishment Inspection - Summary Report

Operation: FORMOSA RESTAURANT  (ID: 850740 )
Facility Name: FORMOSA RESTAURANT
Facility Code: 01180-01
Facility Address: 2095 LAKE ROAD   ELMIRA, NY 14903

To the Attention of:
DAO MING LU FORMOSA RESTAURANT 2095, INC.
ATTN: DAO MING LU 2095 LAKE RD
ELMIRA HEIGHTS , NY 14903-

Inspection
Date: SEP 25, 2014   01:32 PM
Inspector: Michael Cain  (mcain@co.chemung.ny.us)
Responsible Person: Qiang Lu, Cook  (email:  )

Summary
Number of public health hazards found:  2
Number of public health hazards NOT corrected:   0
Number of other violations found:  4
Reinspection is required.

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

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM #  2A WAS FOUND IN VIOLATION 1 TIME(s).    CRITICAL VIOLATION**
All or parts of the violation item are IN violation.

Code Requirements
Prepared food products contact equipment or work surfaces which have had prior contact with raw foods and where washing and sanitizing of the food contact surface has not occurred to prevent contamination

Inspector Findings
See Red Violation #5B- Cooked BBQ Pork found cooling inside walk-in cooler in deep plastic container- Cooked pork found improperly stored on top of used shell egg flats which were inside in bottom of container- Cross-contamination potential of cooked pork- Cooked pork was voluntarily discarded by cook- Corrected.

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM #  5B WAS FOUND IN VIOLATION 1 TIME(s).    CRITICAL VIOLATION**
All or parts of the violation item are IN violation.

Code Requirements
Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings
At 2:00PM, observed cooked BBQ pork inside deep plastic container inside walk-in cooler (approx. 10 lbs.), actual temperature- 85 degrees F with food depth greater than 4"inches (~6"in. depth). Cook stated that cooked pork was placed into walk-in cooler in late morning (greater than 2hrs. cooling). Improper cooling method used, cooked pork was voluntarily discarded by cook- Corrected. Discussed proper
cooling method of cooked pork with cook- use shallow flat pans, place cooked pork in single layer, uncovered during cooling. Proper cooling schedule: 120-70 degrees F within 2hrs, then 70-45 degrees F within 4hrs.

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8B WAS FOUND IN VIOLATION 1 TIME(s).**
All or parts of the violation item are IN violation.

**Code Requirements**
In use food dispensing utensils improperly stored

**Inspector Findings**
Round foil single-service container found inside rice cooker, being used to dispense cooked rice (no handle available)- cook was instructed to use large spoon with handle to serve cooked rice- Corrected.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

**ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(s).**
All or parts of the violation item are IN violation.

**Code Requirements**
Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

**Inspector Findings**
Meat slicer- dirty, greasy surfaces.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

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

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

**Inspector Findings**
Ceiling panel in ice machine room in disrepair, insulation is exposed- panel to be replaced.

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

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

**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**
Section of wood counter near steam table in center kitchen is not sealed (unfinished wood surface)- not easily cleanable surface, moisture-resistant.

[Submit# 122650] FORMOSA RESTAURANT (ID 850740) Inspection# 1001611108
Comments

Regarding the above-mentioned violations, a time-table of compliance date of October 8, 2014 has been established to correct the listed violations. A re-inspection will be conducted after this date to determine compliance. Discussed routine hand washing and regular calibration of numerical thermometers used to check cooked potentially hazardous (TCS) foods with cook staff.

END of REPORT

[Submit# 122650]  FORMOSA RESTAURANT (ID 850740)  Inspection# 1001611108