

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

Food Service Establishment Inspection -- Summary Report

Operation: HANOVER'S GRILL (ID: 265540)
Facility Name: HANOVER'S GRILLE
Facility Code: 00263-01 Facility Email: savinokim@gmail.com
Facility Address: 102-104 NORTH MAIN STREET HORSEHEADS, NY 14845

To the Attention of:
NANCY STOCKER 2 FAMILY FOODS, INC.
ATTN: NANCY STOCKER 52 McFAIL RD.
HORSEHEADS , NY 14845- Owner/Operator Email: nancystocker@gmail.com

Inspection

Date: JAN 05, 2018 01:47 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Kim Savino
(email:)

Summary

Number of public health hazards found: 2
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A 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 kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

Sanitarians observed ~1/2 lb of sliced American cheese, ~1/4 lb of sliced Swiss cheese, ~1/4 lb of sliced provolone cheese (all wrapped in plastic) and ~1lb of sliced deli ham in a sealed plastic bag stacked above plastic insert in top of cold holding make unit. Temperature of American cheese was 57dF at the top and 53dF at the bottom. Temperature of provolone and Swiss cheese was 53dF on top and 51dF on bottom, and temperature of ham was 54dF. Temperature of other time and temperature control for safety (TCS/PHF) food in top of cold holding make unit were at temperature of 41dF (sliced and diced tomatoes) and 43dF (shredded cheese). Per staff, cheeses and ham were restocked 10 minutes prior after lunch rush. Cheese(American, Swiss and Provolone) and ham were relocated to bottom of cold holding make unit. Recommended not filling tcs food above fill line of insert in top of cold holding make unit. CORRECTED

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 1:20PM, observed plastic bus pan filled with ~3 gallons of reconstituted fish fry batter which contains milk having a temperature of 58dF, on shelving unit next to fryer. Per staff interview, the batter was prepared prior to start of lunch at ~11:30am. Dry batter is mixed with cold beer and cold soda water. Ambient air temperature in kitchen is 68dF. Batter has been more than 45dF for less than 2 hours. A portion of fish fry batter placed in smaller container to be cold held in ice bath. Remaining batter was placed into walk-in cooler to rapidly chill to 45dF. Facility will keep batter on ice in future. CORRECTED

Additional Information Collected During Inspection

Comments

Facility has accurate probe thermometers. Temperature of items in steam table include nacho cheese- 151dF, roast beef- 170dF. Clam Chowder in soup kettle near walk-in refrigerator had a temperature of 141dF. Observed previously cooked and cooled macaroni and cheese in shallow depth in walk-in refrigerator at a temperature of 43dF. Observed fish being cold held in ice bath next to fryer with a temperature 38dF. Discussed not storing raw items over ready to eat (RTE) food items.

END of REPORT

[Submit# 354465] HANOVER'S GRILL (ID 265540) Inspection# 1002230315