

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: KAHUNA BAR & GRILL (ID: 823102)
Facility Name: KAHUNA BAR & GRILL
Facility Code: 01137-01 Facility Email: None
Facility Address: 416 LUCE STREET ELMIRA, NY 14904

To the Attention of:
LISA VILLES CAZ-BOYLES KAHUNA BAR & GRILL, INC.
ATTN: LISA VILLES CAZ-BOYLES 416 LUCE ST.
ELMIRA , NY 14904- Owner/Operator Email: lboylesh@gmail.com

Inspection
Date: FEB 23, 2018 02:10 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Lisa Boyles
(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.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Facility's probe thermometer was out of calibration by 40dF less per sanitarian thermocouple in ice water bath. Staff attempted to calibrate thermometer but discovered that thermometer was broken. Sanitarian left probe thermometer for facility to use. Recommended owner replace with digital thermometers. Time table of correction 24 hours.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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 1:30PM observed 1 quart of reconstituted batter in large stainless steel bowl near facility's fryer with a temperature of 56dF. Per staff, beer batter was prepared at ~11:00AM and placed next to fryer for fish fry service. Discussed with staff that fish batter contained eggs and milk is reconstituted with a liquid (beer) and is a time and temperature control for safety (TCS/PHF) food. TCS foods must be cold held at a temperature of 45dF or less during service and storage. Discussed options with operator for cold holding batter (storing in refrigerator, using an ice bath) or placing batter on a cold holding waiver. Staff voluntarily discarded batter as it was being held at room temperature for greater than 2 hours. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed staff portioning chicken wings into individual bags- temperature of wings 43-44dF. Observed chicken and gravy at temperature of 138-140dF in hot holding unit. Recommended stirring regularly and turning up warmer. Observed the following items in the top of the cold holding make unit: sliced tomatoes- 41dF, American cheese- 42dF, sliced roast beef- 42dF. Discussed procedure for cooling of macaroni and cheese- CCHD to email operator with cooling schedule.

END of REPORT

[Submit# 366257] KAHUNA BAR & GRILL (ID 823102) Inspection# 1002276824