

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

## Food Service Establishment Inspection Summary Report

Operation: WENDY'S (GRAND CENTRAL) (ID: 903188 )  
Facility Name: WENDY'S (GRAND CENTRAL)  
Facility Code: 01255-01 Facility Email: keith@ckamgmt.com  
Facility Address: 2123 Grand Central Avenue, Horseheads, NY 14845

### To the Attention of:

Keith Kas  
RIVER FLATS, LLC  
Attn: Permits/ Licenses  
611 Route 46w, Suite 108  
Hasbrouck Heights, NJ 07604  
Email: nina@ckamgmt.com

### Inspection

Date: March 28, 2019 02:14 PM  
Inspector: Zachary Brueckman (zbrueckman@chemungcountyny.gov)  
Responsible Person: Trisha Cornell

### 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

### IMPROPER SANITARY FACILITIES AND CONTROLS.

#### ITEM #12B WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Improperly functioning on-site sewage disposal system, improper

**Inspector Findings:** Observed floor drain near back door with standing grey filmy water. Water was not backed up into facility, but remaining within drain about 1 inch from top of drain. Advised that drain be pumped to remove water, and drain freely.

## Additional Information Collected During Inspection

**Comments:** Observed employee using thermocouple to monitor temperature of chili in hot holding steam table next to drive-through window, which was 158F. Observed beef hamburger patties cooked on grill above 165F. Observed hot held chili in steam table on prep-counter next to 3-bay sink at 172F. Observed hot held chicken and fried fish in hot holding unit at temperatures of 164F to 187F. Observed employees wearing gloves and using serving utensils to prepare ready-to-eat foods (sandwiches). Observed cold-held sliced tomatoes and raw patties at temperatures ranging between 38-43F. Observed employees washing hands between glove changes and after times of potential contamination. Hand washing stations all contained soap, paper towels and warm water. Observed sanitizing solution test strips (quaternary ammonia).

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Received by: Trisha Cornell