

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection Summary Report

Operation: ORIGINAL ITALIAN PIZZA (ID: 891943)
Facility Name: ORIGINAL ITALIAN PIZZA
Facility Code: 01241-01
Facility Address: 411 South Main Street, Elmira, NY 14904

To the Attention of:

AMATO ENTERPRISES LLC
John Amato
205 S. Keystone Ave.
Sayre, PA 18840
Email: oipsayre@hotmail.com

Inspection

Date: August 30, 2018 02:39 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Travis Ladd

Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	3

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

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

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

Inspector Findings: Facility does not have probe thermometer to evaluate cooking temperature of food, reheating temperatures of previously cooked and cooled food, and temperatures of food stored in cold or hot-holding. Facility obtain a probe thermometer within 24 hours from time of inspection. Recommend facility obtain digital thermometer, since they don't require calibration and are easy to read. Sanitarian will return within 24 hours to verify facility obtained probe thermometer.

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

ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

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: Gaskets in bottom drawer of pull-out cooler below grill in disrepair. Per manager, gaskets changed continuously due to placing pans of chicken wings in cooler. Pans placed in cooler strip gaskets away. Recommended having empty pans already in cooler, and transferring previously cooked and cooled chicken wings from one pan to another without removing empty pans from cooler. A timetable for correction of 9/30/18 has been issued.

INADEQUATE INSECT/RODENT CONTROL

ITEM #14A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Insects, rodents present

Inspector Findings: Observed rodent feces below cash register area, below soda dispensing unit, and on floor inside cabinet containing soda syrup boxes. Per manager, facility has regular pest control operator. Time table of correction set for 9/5/18 to clean contaminated areas. No obvious entry points observed. Per manager, door sweep was recently installed at rear door.

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: Small, approx. 1.5 inch diameter hole in floor near walk-in refrig. near dough mixer. Evidence of liquid, assumed to be mop water, on wall immediately behind dry goods storage rack in basement. Time table of correction set for 9/30/2018.

Additional Information Collected During Inspection

Comments: Facility was following conditions of hot holding waiver for pizza at time of inspection. Make and discard times were clearly written on paper next to pizza display area, as per waiver agreement. Discussed when pre-cooking chicken wings, they have to fully cooked to an internal temperature of at least 165F. Cooked chicken wings are to then cooled in a shallow (less than 4 inches deep) uncovered pan, in a single layer from 120F-70F within 2 hours, then 70F- 45F or less within an additional 4 hours. Discussed proper cooling of pre-portioned pasta noodles in single shallow layer. Recommended staff to lower the temperature of the pull-out drawer cooler below grill at a temperature below to approx 36-38F to minimize the effect of the proximity of potentially hazardous time/temperature controlled for safety (PHF/TCS) foods within the unit to grill above. Recommended that sandwich make unit adjacent from flat top grill have its lid remain closed and/or place lids on individual inserts containing PHF/TCS foods during lunch rush to minimize time that PHF/TCS are exposed to heat from grill. Also, discussed to move PHF/TCS shredded cheese as far away from grill in make unit to limit exposure to heat. Shredded cheese in pizza make unit had a temperature of 44F. Meatballs in marinara sauce stored in hot holding kettle next to grill had a temperature of 172F.



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Received by: Travis Ladd