

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: FRATELLO'S PIZZA COMPANY (ID: 973622)
Facility Name: FRATELLO'S PIZZA COMPANY
Facility Code: 01210-01 Facility Email: None
Facility Address: 455 OLD ITHACA ROAD HORSEHEADS, NY 14845

To the Attention of:
GERLANDO PURPURA JERLANDO'S PIZZA DUNDEE LLC
PO BOX 731
MONTOUR FALLS , NY 14865- Owner/Operator Email: fratellospizza@yahoo.com

Inspection
Date: SEP 25, 2017 01:47 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Gerlando Purpura
(email:)

Summary
Number of public health hazards found: 0
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.

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

ITEM # 10B WAS FOUND IN VIOLATION 2 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

1) Observed condensate water dripping onto floor and bottom of sandwich cold holding make unit. Operator stated top gasket seal on far left door was broken and the middle door top gasket was coming lose. Per Operator, new gaskets have been ordered. 2) Observed ice building up on bottom of walk-in freezer door. Gasket on bottom corner of door is broken and shelving unit leg is right against door when closed. Operator stated he would removed ice and replace door gasket. Time table of correction 10/16/17.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Observed employee restroom door in back of kitchen propped open. Operator closed during inspection. CORRECTED

Additional Information Collected During Inspection

Comments

Observed pizzas being time dotted per wavier requirements. Observed reheated sauce in steam unit at temperature of 172dF. Discussed requirement of previously cooked and cooled food to be reheated to 165dF prior to hot holding at 140dF. Observed digital thermometers in kitchen. Observed sliced tomatoes at temperature of 38dF in top of cold holding make unit. Obtained a free chlorine reading of 0.8mg/L during inspection.

END of REPORT

[Submit# 328562] FRATELLO'S PIZZA COMPANY (ID 973622) Inspection# 1002202797