

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: GINO'S NY PIZZERIA (ID: 265440)
Facility Name: GINO'S NY PIZZERIA - ELMIRA
Facility Code: 00274-01 Facility Email: None
Facility Address: 1905 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:
SAL EVOLA M & S ELMIRA, INC.
DBA - GINO'S NY PIZZERIA 1905 COLLEGE AVE
ELMIRA , NY 14901- Owner/Operator Email: salvatoreevola@yahoo.it

Inspection
Date: JUN 15, 2017 01:30 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Cheryl Lauterborn, Manager
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

Each item found in violation is reported below along with the code requirement.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11C WAS FOUND IN VIOLATION 1 TIME(S).
Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.
Code Requirements
Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

Inspector Findings
Can opener blade at rear kitchen table near stairs- dirty surfaces- Cook will send through dish machine- Corrected.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Non food contact surfaces of equipment not clean

Inspector Findings
Interior surfaces of kitchen microwave oven- dirty surfaces.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).
All or parts of the violation item are IN violation.
Code Requirements
Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Employee hand wash sink in kitchen- was not accessible, cleaning broom and dust pan improperly stored in front of hand wash sink.

INADEQUATE INSECT/RODENT CONTROL

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

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

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Kitchen door in kitchen near walk-in coolers was open during inspection, no insect screening available- was closed by Cook during inspection- Corrected.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Kitchen cook line floor surfaces- dirty, greasy surfaces.

Additional Information Collected During Inspection

Comments

Facility had clipboard available and was properly tracking times of cooked potentially hazardous (TCS) foods which are covered by a hot-holding waiver. Cook was properly cooling cooked meat sauce inside walk-in cooler, food depth less than 4" in. and uncovered during cooling. Numerical thermometers available for checking cooked potentially hazardous (TCS) foods. Also discussed reheating of potentially hazardous (TCS) foods which were previously cooked and cooled- reheating to +165 degrees F before hot holding on steam table at + 140 degrees F. A Time Table of Compliance Date of June 30, 2017 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance.

END of REPORT

[Submit# 293558] GINO'S NY PIZZERIA (ID 265440) Inspection# 1002023545