

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: MANZARI'S GRILL (ID: 265251)
Facility Name: MANZARI'S GRILL
Facility Code: 00195-01 Facility Email: None
Facility Address: 105 EAST MILLER STREET ELMIRA, NY 14904

To the Attention of:
JOSEPH MANZARI
MANZARI'S GRILL 105 E. MILLER ST.
ELMIRA , NY 14904- Owner/Operator Email: manzarijoseph@yahoo.com

Inspection

Date: JAN 10, 2017 12:00 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Joseph Manzari
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Test strips for evaluating strength of quaternary ammonia sanitizer, which is used at bar 3-bay sink, were lacking. Advised operator to obtain within 2 weeks. Actual concentration observed to be greater than 200 ppm using sanitarian's strips during inspection.

Additional Information Collected During Inspection

Comments

Discussed cooling requirements (120F to 70F within 2 hours and from 70F to 45F in 4 more hours) and recommended cooling procedures (depth of less than 4 inches, uncovered, cooling wand, ice) with operator. Observed cooling paddles, which are used for cooling sauce and/or meatballs in sauce. Operator stated spaghetti is cooled with cold water and in shallow containers in commercial refrigerator. Discussed reheating requirements and methods. Meatballs in sauce being reheated on stove at time of inspection were not yet 165F but had been reheating for less than 2 hours. Steam table being prepared at conclusion of inspection. Operator was advised to pre-heat steam table prior to commencing hot-holding.

END of REPORT

[Submit# 260112] MANZARI'S GRILL (ID 265251) Inspection# 1001929917