

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: MORETTI'S RESTAURANT (ID: 265388)
Facility Name: MORETTI'S RESTAURANT
Facility Code: 00217-01 Facility Email: None
Facility Address: 800 HATCH STREET ELMIRA, NY 14901

To the Attention of:
FRANCIS MORETTI
MORETTI'S RESTAURANT 800 HATCH ST.
ELMIRA , NY 14901- Owner/Operator Email: morettis@aol.com

Inspection

Date: JUN 29, 2017 02:45 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Carol Douglas, Manager
(email:)

Summary

Number of public health hazards found: 2
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.

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

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

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Inside walk-in freezer, open box of frozen French fries (30 lbs) found stored under condensor on upper shelf with condensate ice build-up inside box (plastic bag found with holes in bag)- frozen fries were voluntarily discarded by Kitchen Staff- Corrected.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

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

Code Requirements

Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 3:00 PM, observed large stock pot of minestrone soup stored on floor (Approx. 25-30 Gallons)- depth of soup inside stock pot was greater than 4" inches- temperature of soup was 44 degrees F. Cook indicated that soup had been cooked previously and left out for an hour in stock pot to cool prior to storage inside walk-in cooler and covered with pizza pan. Improper cooling of cooked soup- Cook voluntarily discarded minestrone soup which was not properly cooled- Corrected. Discussed proper cooling with Cook during inspection including use of shallow flat pans uncovered and limiting the food depths to less than 4" inches, or using a cooling wand and ice water bath method to cool soup so that it will meet cooling schedule (120 degrees F- 70 degrees F within 2hrs, then 70 degrees F - 45 degrees F or less within 4 hrs.).

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A 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 not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Inside walk-in cooler, observed stock pot of minestrone soup improperly stored on floor.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

Exterior surfaces of deep fryer equipment- greasy, dirty surfaces.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Handle on hot water shut-off at 2-bay sink in rear kitchen near walk-in freezer in disrepair

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 2 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

1) Hole observed in kitchen ceiling above deep fryers- not smooth, easily cleanable surface. 2) Floor below cook line deep fryer equipment- greasy, dirty surfaces.

Additional Information Collected During Inspection

Comments

Discussed proper cooling procedures with Cook during inspection. A Time Table of Compliance Date of July 13, 2017 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance.

END of REPORT

[Submit# 298475] MORETTI'S RESTAURANT (ID 265388) Inspection# 1002065991