

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: ORIGINAL ITALIAN PIZZA (ID: 891943)  
Facility Name: ORIGINAL ITALIAN PIZZA  
Facility Code: 01241-01 Facility Email: None  
Facility Address: 411 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:  
JOHN AMATO AMATO ENTERPRISES LLC  
205 S. KEYSTONE AVE.  
SAYRE , PA 18840- Owner/Operator Email: oipsayre@hotmail.com

Inspection  
Date: MAR 20, 2017 03:10 PM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: Luis Mazariegos  
(email: )

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

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

**IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

Approximately 10 inch deep covered metal inserts (2) observed in hot-holding steam table, one contained approximately 8 inches of cooked marinara and meatballs and one contained identical sized insert at a depth of 6-8 inches of cooked marinara sauce. Temperatures of marinara in both inserts were approximately 121F on top and about 131F near bottom. Meatballs were in same range. Per manager, both containers had been placed in steam table greater than 2 hours prior. Temperature of water in bottom of steam unit was +170F, but was less than 1 inch deep, therefore was not capable of keeping inserts containing marinara and marinara and meatballs adequately hot (140F or greater). Manager voluntarily discarded both inserts and was advised to fill steam unit with more water prior to re-use. Also recommended frequent stirring of foods held in inserts.

Additional Information Collected During Inspection

Comments

Discussed reheating of meatballs and marinara, which manager stated is done on stove, to 165F or greater within two hours. Also discussed cooling fully to 45F or less prior to combining and covering containers in refrigerator. Recommended obtaining digital probe thermometer, keeping storage of potentially hazardous/time & temperature controlled for safety food items, such as cut tomatoes, deli meats and cheeses below line in insert when holding in top of make unit, and to keep lid down when not in use. Observed proper marking of potentially hazardous pizzas held for service. Discard times were written on pad next to display area with current date.

END of REPORT

[Submit# 273815] ORIGINAL ITALIAN PIZZA (ID 891943) Inspection# 1001950922