

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 (NORTH) (ID: 962714)  
Facility Name: ORIGINAL ITALIAN PIZZA (NORTH)  
Facility Code: 01300-01 Facility Email: None  
Facility Address: 2088 COLLEGE AVENUE ELMIRA HEIGHTS, NY 14903

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

Inspection  
Date: JUL 11, 2017 03:05 PM  
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)  
Responsible Person: John Amato  
(email: )

Summary  
Number of public health hazards found: 1  
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At time of inspection, approximately 10 lbs of raw chicken wings at temperatures ranging from 55 F to 67 F were observed in a plastic bus tub on the prep table next to fryers. Food worker was using one fryer to cook at time of inspection. Per food worker, chicken wings were removed from walk-in refrigerator approximately 2:00 (1 hour prior) to be cooked, however, they were left unattended during busy period. Food worker voluntarily relocated container of wings from table and returned them to the walk in cooler to rapidly re chill. Advised employees to work in small quantities which can be cooked in 15-20 minutes time and to keep other quantities in refrigerator until needed. (CORRECTED)

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings

Two door cooler holding carrot cake with potentially hazardous cream cheese frosting, does not contain thermometer. Thermometer is used to evaluate and monitor temperature of refrigerator containing potentially hazardous foods. Corrected during inspection.

Comments

Sanitarians observed accurate digital thermometers. While working with Ready to Eat foods, employees used gloves to prevent bare hand contact with ready to eat foods. Discussed accurate recording of time potentially hazardous pizzas under hot-holding waiver. Recommended not storing food or drink items under condensor in walk-in refrig. in order to prevent possible contamination from condensate. Discussed recommended cooling methods to include uncovered shallow pans placed directly into walk-in refrig immediately after cooking, using cold water and/or ice or shallow containers for cooling pasta. Discussed reheating of meatballs, which is done on stove top such that the previously cooked and cooled meatballs can be reheated to 165F+ within 2 hours after removing from refrigeration.

---

END of REPORT

[Submit# 302064] ORIGINAL ITALIAN PIZZA (NORTH) (ID 962714) Inspection# 1002070684