

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: PAESANO'S (ID: 973605)
Facility Name: PAESANO'S
Facility Code: 01063-01 Facility Email: None
Facility Address: 600 PENNSYLVANIA AVENUE ELMIRA, NY 14904

To the Attention of:
KEVIN LAZESKI DOUGH GRINDERS, LLC
DBA - PAESANO'S 600 PENNSYLVANIA AVE.
ELMIRA , NY 14904- Owner/Operator Email: flush1706@hotmail.com

Inspection
Date: SEP 22, 2017 12:14 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Clint Hutchison
(email: clinthutchison@hotmail.com)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Cooked or prepared foods are subject to cross-contamination from raw foods.

Inspector Findings

Observed two plastic wrap tubes of raw ground hamburger meat located on slotted shelf with plastic sheet lining shelf (does not fully cover slots) above ready-to-eat(RTE) deli meats and cheese which were wrapped in plastic wrap on flat pan. No contamination observed. Discussed placing raw items below RTE items. Manager relocated raw hamburger to bottom shelf and relocated RTE deli meat and cheese products to top shelf. CORRECTED

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the violation item are IN violation.

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

Observed case of chicken wings stored on floor in walk-in cooler. Food to be stored a minimum of 6 inches off of floor.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Observed spatula handle burnt and pitted (not smooth and easily cleanable) being stored on foil pan next to grill. Manager discarded spatula. CORRECTED.

Additional Information Collected During Inspection

Comments

Discussed washing hands between glove changes or any time of contamination. Sliced tomatoes in sandwich make unit at temperature of 44 F. Cooked ground beef for meat sauce in pizza make unit had a temperature of 45 F. Review pizza waiver with manager.

END of REPORT

[Submit# 328073] PAESANO'S (ID 973605) Inspection# 1002202244