

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: PIETRO & SON (ID: 532912)  
Facility Name: PIETRO & SON  
Facility Code: 00810-01 Facility Email: amannino@live.com  
Facility Address: 400 WEST WASHINGTON AVENUE ELMIRA, NY 14901

To the Attention of:  
ANTONINO MANNINO LA BELLA SICILIA, LLC.  
DBA - PIETRO & SON 400 W. WASHINGTON AVE  
ELMIRA , NY 14901- Owner/Operator Email: contact@pietroandsons.com

Inspection  
Date: APR 06, 2017 01:40 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Antonino Mannino  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3  
Reinspection is required.

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

**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

Bottom surfaces inside Stella glass-doored refrigerator- dirty surfaces especially along sliding door rails.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Hot, cold running water not provided, pressure inadequate

Inspector Findings

Hot water pressure at large sink near walk-in cooler in rear kitchen inadequate (cold water pressure acceptable).

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

ITEM # 15A WAS FOUND IN VIOLATION 1 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

Some ceiling tiles in disrepair, not in place in small section of kitchen (above storage closet).

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Additional Information Collected During Inspection

Comments

A Time Table Of Compliance Date of April 20, 2017 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance. Observed cooked potentially hazardous foods (cooked pasta, chicken) properly cooling (uncovered) inside walk-in cooler during inspection. Numerical thermometer available to evaluate hot potentially hazardous (TCS) foods in hot holding unit in kitchen. Employees were observed properly using plastic gloves and utensils during inspection. Also discussed routine hand washing and ill food handler policy with Operator during inspection.

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END of REPORT

[Submit# 278187] PIETRO & SON (ID 532912) Inspection# 1001956092