

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: PIZZA PICK-UP (ID: 441258)
Facility Name: PIZZA PICK-UP
Facility Code: 00647-01 Facility Email: None
Facility Address: 2121 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:
ANTHONY CORSARO PIZZA PICKUP, INC.
C/O - ANTHONY CORSARO 95 COUNTRY ESTATES DR.
HORSEHEADS , NY 14845- Owner/Operator Email: acorsaro@stny.rr.com

Inspection
Date: FEB 27, 2017 02:55 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Anthony Corsaro
(email:)

Summary
Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(s). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Observed 3 probe thermometers in facility. One reading 60dF, second reading 80dF and third 82dF. Sanitarians thermocouple reading 64dF. Discussed calibration process. Facility does not have ice. Discussed using new thermometer that was reading 60dF which is only 4dF low. Facility has 24 hours to calibrate thermometers or obtain new thermometers. Recommended digital thermometers since facility does not have ice to calibrate regularly. CORRECTED.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8B WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Observed 2 probe thermometers being stored in dirty water with floating food debris. Employee wash rinsed and sanitized thermometers. Interview indicated that thermometers are stored in container with sanitizer water which is suppose to be wash-rinse- sanitized daily. Discussed not storing thermometers in sanitizer water- cleaning in sanitizer water then allowing to air dry. CORRECTED.

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

Door gasket broken on middle door of 3 door refrigerator in 3 bay sink room. Food items in refrigerator unit temped at 44dF. Time table of correction (TTOC) 4/27/17

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) Observed dirty surfaces on floor in kitchen under equipment. TTOC 3/13/17. 2) Observed broken floor tiles in room with 3 bay sink. Interview with operator indicated that floor tiles keep lifting so entire floor needs to be replaced. Discussed a TTOC of 4/27/17.

Additional Information Collected During Inspection

Comments

Observed sanitizer level in 3 bay sink at 100ppm per facility's test strips. Observed employee washing hands and wearing gloves.

END of REPORT

[Submit# 269854] PIZZA PICK-UP (ID 441258) Inspection# 1001945235