

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: PUDGIES PIZZA & SUBS - SOUTHSIDE (ID: 265288)
Facility Name: PUDGIES PIZZA & SUBS - SOUTH
Facility Code: 00247-01 Facility Email: None
Facility Address: 350 SOUTH MAIN STREET ELMIRA, NY 14904

To the Attention of:
DAVID J CLEARY MP CLEARY, INC.
DBA - PUDGIES PIZZA - SOUTHSIDE 350 S. MAIN ST.
ELMIRA , NY 14904- Owner/Operator Email: david@pudgiespizza.com

Inspection

Date: JUN 21, 2017 11:53 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Matt Voorhees
(email:)

Summary

Number of public health hazards found: 2
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 # 5A 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 below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 11:20am, observed ~1lb of sliced American cheese at temperature of 51dF and ~1 sliced tomato at temperature of 53dF in plastic inserts which were double stacked inside a metal insert in the top of the pizza make unit. Sliced cheese was pulled from bottom of make unit during set up at 10am and tomato was pulled from walk-in cooler- sliced then placed into insert ~30 minutes prior. Other time and temperature control for safety (TCS/PHF) food in unit temped 41-43dF in top of make unit (these items were in metal inserts (not double stacked). Food in bottom of unit temped at 41-45dF. Thermometer in unit showed a temperature in one of the bottom drawers of 38dF. Discussed not double stacking inserts in top of unit. Manager relocated cheese and tomatoes into bottom of unit to rapidly chill to 45dF. CORRECTED

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

At 11:15am, observed veggie pizza, garlic sticks and chicken ranch pizza in left pizza hot holding cabinet on counter at temperature of 133-130dF. Observed meat-sauce pizza and chicken wing pizza in right pizza hot holding cabinet at temperature of 129-127dF. External thermometer on right hot holding cabinet showed reading of 135dF. TCS/PHF pizzas are made and put into hot holding cabinet starting at 11am. Manager stated hot holding cabinets are to be turned on at 10am to start pre-heating but they may not have gotten up to temperature today as he was training staff. Pizza were reheated in pizza ovens to 165dF and cabinets were turned up. Reviewed hot holding temperature of 140dF. CORRECTED.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Observed wiping cloths stored in sanitizer (chlorine) bucket on front counter at less than 50 ppm per facility's test strips. Demonstrated making a new solution and testing. CORRECTED

Additional Information Collected During Inspection

Comments

Observed staff wearing gloves while making ready to eat salads. Discussed procedures for hand washing. Recommended placing sliced tomatoes which are tcs/phf on salad last to keep them 45dF or less during prep. Reviewed cooking temperature of 165dF for chicken wings- temped chicken wings at 204dF coming out of fryer. Observed digital and probe thermometers in facility.

END of REPORT

[Submit# 295241] PUDGIES PIZZA & SUBS - SOUTHSIDE (ID 265288) Inspection#

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