

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: TANINO RISTORANTE ITALIANO (ID: 502185)  
Facility Name: TANINO RISTORANTE ITALIANO  
Facility Code: 00749-01 Facility Email: None  
Facility Address: 1-3 ITHACA STREET HORSEHEADS, NY 14845

To the Attention of:  
GAETANO M. RUGGIERO ERICA BELLA FOODS, INC.  
124 N. MAIN ST.  
HORSEHEADS , NY 14845- Owner/Operator Email: taninoitalianoristorante@yahoo.com

Inspection  
Date: JUN 07, 2017 03:27 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: emailed to operator  
(email: )

Summary  
Number of public health hazards found: 3  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 15

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 broken probe thermometer in bakery kitchen. Temperature reading needle swings around when tapped-unable to read adequate temperature. No other probe thermometer available in bakery kitchen. Cook obtained a new probe thermometer from restaurant kitchen for use in bakery kitchen. CORRECTED

**FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.**

**ITEM # 4C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Foods or food area/public area contamination by sewage or drippage from waste lines.

Inspector Findings

Observed frozen waste water leaking from condenser in restaurant kitchen's walk-in freezer onto the a speed rack containing the following foods: 1 bag of ice, one full sheet tray of bone in chicken, one full sheet tray (~36) stuffed chicken, ~ 5lb of chicken on sheet tray, one opened box of chicken (20 lbs) and a second open box of chicken (~10 lbs), 2 beef roasts (1lb each), a full sheet tray of meatballs. The above listed items were all discarded. The additional sealed boxes of food were also impacted: one 10 lb box of beef, one 5lb box of ham, and one 10lb box of turkey. All meats in the sealed boxes were individually sealed in plastic inside. Boxes were discarded and sealed meats were relocated. Discussed not storing any food items under condenser until fixed. CORRECTED

## IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

#### Inspector Findings

Observed ~10lb cooked prime rib roast in a metal pan with plastic wrap over in restaurant kitchen's walk-in cooler at internal and external temperature of 42dF. Interview with cook indicated that roast was left over from Saturday night (4 day ago) and had been cooled. Discussed that solid meats must be cooled in an adequate method in which the pieces of meat are 6lbs or less. Discussed that roast should have been cut in half at a minimum and pieces separated for adequate cooling to meet the cooling schedule of 120-70dF in 2 hours and 70-45dF in an additional 4 hours. Cook voluntarily discarded roast. 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

1) Observed one flat of raw shell eggs stored on a slotted shelf over top of bags of shredded cheese that were on lower shelf in walk-in cooler of restaurant kitchen. No contamination observed. Discussed not storing raw over ready to eat items. Staff relocated during inspection. CORRECTED

### 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

Observed no thermometer available in the sandwich make unit at bakery service counter. Observed inaccurate hanging thermometers in the baked goods cooler at bakery service counter and in bottom of the first make unit cooler inside restaurant kitchen. Time table for correction (TTOC) 6/15/17

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

### ITEM # 10B WAS FOUND IN VIOLATION 5 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

1) Seal that creates a vacuum (not gasket) in disrepair in restaurant kitchen's walk-in freezer. Warm air is getting into freezer due to improper seal resulting in frost forming over all surfaces (wall, shelving, ceiling, etc) and food located near door. Interview with cook indicated that freezer has been looked at and a part has been ordered. TTOC of 6/28/17. 2) Observed thick ice building up on shelves of stand up freezers in bakery kitchen. TTOC 6/15/17. 3) Door to bakery display broken. Door won't remain closed on its own and is held closed with a spatula. Interview with staff indicated that a spring in door that keeps it closed is missing. TTOC 6/28/17. 4) Handle missing from door of warmer unit across from fryer in restaurant kitchen. TTOC 6/28/17. 5) Door gaskets in disrepair on door of warmer unit across from fryer in restaurant kitchen. TTOC 6/28/17.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

#### Code Requirements

Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

#### Inspector Findings

Observed dirty surfaces in deep grooves on cutting board on make unit in restaurant kitchen. TTOC 6/15/17.

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

Observed dirty fan covers in walk-in cooler in restaurant kitchen. TTOC 6/15/17

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

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

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed water dripping from condenser into pans in walk-in cooler in bakery kitchen. Interview with cook indicated that he was made aware of leak yesterday and a call has been placed to service repair company. Discussed emptying pans when full and recommended not storing any food items under condenser unit until fixed. TTOC 6/28/17

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

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

Observed no paper towels at hand wash sink in dough room in bakery kitchen. Observed no soap or hand towels at hand wash sink at small bar in dining room. TTOC 6/15/17.

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

ITEM # 15A WAS FOUND IN VIOLATION 4 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) Board missing from wall surface next to drink ice bin at wait staff service bar outside of restaurant kitchen. TTOC 6/28/17. 2) Observed dirty surfaces under storage shelves and prep counter next to walk-in cooler in restaurant kitchen. TTOC 6/15/17. 3) Observed hole in floor inside of door of walk-in cooler in restaurant kitchen. Interview indicated that a metal plate use to be covering hole in floor but kept getting caught on speed racks and was broken off. TTOC 6/28/17. 4) Observed dirty surfaces (moldy) on ceiling around 2nd condenser of walk-in cooler in restaurant kitchen. TTOC 6/15/17

Additional Information Collected During Inspection

Comments

Discussed cold holding temperature of 45dF. Pickles which had been in bakery sandwich cold holding make unit overnight temped 46dF. Meats and cheese which were stocked prior to lunch temped 38-42dF. Recommended turning down unit and verifying that unit is able to cold hold foods at 45dF. CCHD to verify during reinspection. Discussed calibration of probe thermometers in restaurant kitchen.

END of REPORT

[Submit# 291574] TANINO RISTORANTE ITALIANO (ID 502185) Inspection# 1001990221