

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

Re-Inspection

Date: SEP 14, 2017 03:10 PM

Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)

Responsible Person: emailed to operator  
(email: )

Summary

Number of public health hazards found: 2  
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.

**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

Observed the following time and temperature control for safety (TCS/PHF) food in bakery kitchen cold holding make unit at temperature of 52-54dF: ~10 slices of tomato, 4 hard boiled eggs (cooled in ice bath), ~2 c. of shredded mozzarella cheese, ~1/2lb of homemade mozzarella cheese, 2 slices of Swiss cheese, 10 slices of provolone cheese, ~1/4lb of corn beef, ~1lb of American Cheese, 5 slices of turkey, 3 grill chicken breasts, 6 slices of salami, 5 slices of capicola, 2 slices of ham, 1.5 c. of homemade broccoli salad dressing(contains sour cream), 5 lbs of shredded cheddar cheese, and 1 lb of pre-cooked penne pasta. All other non-time and temperature control for safety (TCS/PHF) food items in unit also observed at temperature of 52-54dF. Temperature in unit reading ~58-60dF. Staff was uncertain how long tcs/phf items had been out of temperature and voluntarily discarded. Staff turned down temperature of unit and will verify unit able to cold hold tcs/phf items at 45dF or less prior to restocking unit. CORRECTED

**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 cooked and cooling meatballs on 2 1/4 full of sheet trays on speed rack in restaurant kitchen at temperatures of 123dF on top tray and 133dF on bottom tray. Interview indicated that meatballs had been pulled from the oven ~30 minutes prior and were being allowed to cool down some before placing in walk-in cooler. Discussed that food needs to be placed into refrigeration at 140dF. Recommended placing speed rack right into the walk-in cooler after meatballs come out of the oven. Speed rack relocated into walk-in cooler. 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 to bakery display broken. Door will not remain closed on its own and is held closed by spatula. Interview with staff indicated that spring that holds door closed is missing.

## 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

Un-sealed board next to drink ice bin at wait staff service bar outside of restaurant kitchen. Manager obtained polyurethane and brush during investigation and stated he would seal board tonight after closing. Manager to email a picture of sealed board to CCHD.

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### Additional Information Collected During Inspection

### Comments

Complaint investigation conducted during reinspection. Discussed water requirements for hand wash sinks and restrooms. Discussed glove/utensil use and changes to prevent bare hand contact and cross contamination. Discussed requirement to wash hands between glove changes. Discussed working in small quantities. Reviewed hot holding temperature (140dF), cold holding temperature (45dF) and cooking temperatures of ground beef (158dF) and chicken (165df). The following items have been corrected from previous inspection: 10B) 1) Seal that creates a vacuum in restaurants kitchens walk-in freezer has been replaced. Facility is still waiting on part for latch to tighten seal. 2) Stand up freezers in bakery kitchen have been defrosted. 3) Handle and door gaskets have been replaced on door of warmer unit across from fryer in restaurant kitchen. 15A) Ceiling around 2nd condenser of walk-in cooler in restaurant kitchen has been cleaned.

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END of REPORT

[Submit# 326079] TANINO RISTORANTE ITALIANO (ID 502185) Inspection# 1002199845