

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: VINCENZO'S PIZZERIA (ID: 265607)
Facility Name: VINCENZO'S PIZZERIA (Langdon Plaza)
Facility Code: 00298-01 Facility Email: None
Facility Address: 303 NORTH MAIN STREET ELMIRA, NY 14901

To the Attention of:
VINCENT SIDARI SIDARI PIZZERIA, INC.
DBA - VINCENZO'S PIZZERIA LANGDON PLAZA #4, 303 N. MAIN ST.
ELMIRA , NY 14901- Owner/Operator Email: vsidari@hotmail.com

Inspection

Date: FEB 16, 2017 02:00 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Roy Potter
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 2
Reinspection is required.

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

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 2:20 PM, checked stainless rectangular storage pan of cooked shredded pork (~3 lbs.) stored in refrigerated pizza make unit at front counter with thermocouple. Temperatures ranged from 43 degreesF in bottom of pan to 54 degrees F on top surface of stored pork. Cook stated that they were not sure how long shredded pork had been stored in refrigerated unit. Checked other adjacent stainless rectangular storage pans which contained sliced tomatoes and mushrooms which were stored on either side of the shredded pork. Shredded pork was above 45degrees F for unknown time frame- Cook voluntarily discarded the remaining shredded pork in storage unit and was directed by inspector to limit amount of pork in stainless pan and not to overfill stainless pan. Must maintain all cold potentially hazardous (TCS) foods at less than 45 degrees F- Corrected.

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

Kitchen floor- some open seams, gaps evident in some doorways (ex. between rear kitchen and pizza make counter).

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Kitchen lighting surfaces- dusty, dirty surfaces.

Additional Information Collected During Inspection

Comments

A Time Table Of Compliance Date of March 1, 2017 has been established to correct the above-mentioned violations. A re-inspection will be conducted after this date to determine compliance. Discussed cold-holding temperatures with Cook Staff during inspection. Numerical thermometer available to evaluate hot potentially hazardous (TCS) foods. Wiping cloth solution was checked- 200 PPM chlorine. Discussed routine hand washing with Staff during inspection.

END of REPORT

[Submit# 267740] VINCENZO'S PIZZERIA (ID 265607) Inspection# 1001941548