

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: FRATELLO'S PIZZA COMPANY (ID: 973622)
Facility Name: FRATELLO'S PIZZA COMPANY
Facility Code: 01210-01 Facility Email: None
Facility Address: 455 OLD ITHACA ROAD HORSEHEADS, NY 14845

To the Attention of:
GERLANDO PURPURA JERLANDO'S PIZZA DUNDEE LLC
PO BOX 731
MONTOUR FALLS , NY 14865- Owner/Operator Email: fratellospizza@yahoo.com

Inspection
Date: MAR 13, 2018 10:36 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Gerlando Purpura
(email:)

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

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.

Inspector Findings

Observed 1/2 plastic insert with ~ 5lbs of shredded cheese, 1/6th plastic inserts with lids full with pico de gallo, sausage (3 types), chicken strips at temperature of 57-59dF in top of pizza cold holding prep unit. No foods present in bottom of unit. Interview with operator indicated unit had been shut off to be cleaned previous night. All food items had been relocated to walk-in cooler previous night. Operator stated unit had been re-stocked ~ 20 minutes prior. Discussed with operator to not re-stock unit with time and temperature control for safety (TCS/PHF) foods until able to cold hold food at 45dF or less. Staff set up ice bath to rapidly chill items. Operator removed vent covers between top and bottom of make unit to allow quicker air circulation. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed working digital thermometer. Obtained a free chlorine residual of 0.5mg/L from 3 bay sink. Obtained a sanitizer (chlorine) level of 50ppm in 3 bay sink. Observed operator pre-heating hot holding unit. Obtained a temperature of 36dF for sliced tomatoes in top of cold holding make unit. Obtained a temperature of 40dF in meats and cheese in walk-in cooler.

END of REPORT