

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: GINO'S NY PIZZERIA (ID: 265440)
Facility Name: GINO'S NY PIZZERIA - ELMIRA
Facility Code: 00274-01 Facility Email: None
Facility Address: 1905 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:
SAL EVOLA M & S ELMIRA, INC.
DBA - GINO'S NY PIZZERIA 1905 COLLEGE AVE
ELMIRA , NY 14901- Owner/Operator Email: salvatoreevola@yahoo.it

Inspection

Date: MAY 09, 2018 01:45 PM

Inspector: Michael Cain (mcain@co.chemung.ny.us)

Responsible Person: Bart, Manager/ Cook- Copy of inspection report was sent via e-mail to Operator on 5-10-18
(email:)

Summary

Number of public health hazards found: 0
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 SANITARY FACILITIES AND CONTROLS.

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

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

Code Requirements

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

Inspector Findings

In rear kitchen, wastewater line for vegetable prep sink found leaking on floor- Manager adjusted drain line inside cup to prevent waste water from leaking on floor- Corrected.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

In rear kitchen near dish washing/ work table- Ceiling light lacks protective shield, bulbs are exposed.

Comments

A Time Table of Compliance Date of May 20, 2018 has been established to correct the remaining violations listed above. A re-inspection will be conducted after this date to determine compliance. Discussed waiver requirements of cooked pizzas with employee during inspection, facility is in compliance with waiver requirements. Observed employees using plastic gloves and utensils properly during inspection. Numerical thermometers available to evaluate cooked potentially hazardous (TCS), chlorine sanitizer test kit was available at dish ware wash area. Discussed proper cooling of cooked lasagna with Cook during inspection. Recommend limiting depth of cooked lasagna to 3" inches since it is a difficult potentially hazardous food to cool. Cooked lasagna in rectangular flat pans to be placed in walk-in cooler at less than 45 dF uncovered without foil or plastic wrap while under cooling. Also reviewed cooling schedule with Cook- all cooked potentially hazardous foods must be cooled from 120 dF to 70 dF within 2 hrs. then continue cooling from 70 dF to less than 45 dF within an additional 4hrs without covers while cooling. Cooked PHF's can then be covered after proper cooling temperature has been reached with cold-holding storage at less than 45 dF.

END of REPORT

[Submit# 386281] GINO'S NY PIZZERIA (ID 265440) Inspection# 1002297023