

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: GIUSEPPE'S PIZZERIA (ID: 661655)
Facility Name: GIUSEPPE'S PIZZERIA
Facility Code: 00942-01 Facility Email: brugg2063@gmail.com
Facility Address: 1020 CENTER STREET HORSEHEADS, NY 14845

To the Attention of:
GAETANO RUGGIERO RGS GIUSEPPES, LLC.
DBA - GIUSEPPE'S PIZZERIA 1020 CENTER ST., SUITE 22
HORSEHEADS , NY 14845- Owner/Operator Email: guyrugg@yahoo.com

Inspection
Date: FEB 02, 2018 02:16 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Guy Ruggiero
(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 CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

Dirty surfaces observed on fan covers in both walk-in coolers. Operator stated he would have them cleaned today.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

Hand-wash sink next to pizza make unit inaccessible- sink covered with tray containing spices. Owner moved supplies blocking sink. Discussed importance of maintaining access to sink for ease of hand washing when hands are contaminated. CORRECTED

Additional Information Collected During Inspection

Comments

Facility has functioning digital thermometer. Discussed calibration process for back up probe thermometer. Recommended 2nd thermometer stored for usage in sauce preparation room. Observed staff preparing pasta sauce and cooling with ice paddle. Observed facility properly using hot holding waiver and listing discard time. Reviewed cooking temperature for ground beef- 158dF. Obtained temperatures of 39dF in cold holding drawers in cook line. Observed temperature of ham and cheese in top of cold holding make unit at temperature of 41-47dF- facility stated lid had been up during lunch rush but is kept closed during slower times. Mozzarella cheese in pizza make unit had a temperature of 41 F. Observed temperature of thawing fish in walk-in cooler at 38dF. Sausage in sauce stored in steam table had a temperature 190dF.

END of REPORT

[Submit# 361244] GIUSEPPE'S PIZZERIA (ID 661655) Inspection# 1002271193