

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: ORIGINAL ITALIAN PIZZA (NORTH) (ID: 962714)
Facility Name: ORIGINAL ITALIAN PIZZA (NORTH)
Facility Code: 01300-01 Facility Email: None
Facility Address: 2088 COLLEGE AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
JOHN AMATO AMATO ENTERPRISES LLC
205 S. KEYSTONE AVE.
SAYRE , PA 18840- Owner/Operator Email: oipsayre@hotmail.com

Inspection
Date: MAY 17, 2018 01:53 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Trenton Ladd
(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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 above 140oF during hot holding.

Inspector Findings

At 1:45PM observed 3 approximately 1/2 pound meatballs being stored in marinara sauce above sauce line in the middle well in a 3 well hot holding unit uncovered by flattop grill. Meatballs were above sauce and ranged from temperatures of 110F-120F. Sauce was 166F and other meatballs below sauce line had a temperature of 155F. Per staff meatballs were cooked the night before, cooled and are reheated in a double boiler or directly in a pot with sauce on the stove top. Meatballs were reheated around 1045 AM when store is in the process of opening for the day and staff indicated meatballs were "reheated to temperature." Per staff, meatballs in sauce are usually kept with the lid on the hot holding kettle to prevent any heat from escaping. Recommended keeping lids on hot holding kettles, and only removing lid when preparing foods with meatballs. Advised staff to frequently stir meatballs and evaluate temperatures throughout the day. Also advised staff to use a probe thermometer to verify that meatballs are reheated to at least 165F within two hours. Staff voluntarily discarded meatballs CORRECTED.

Additional Information Collected During Inspection

Comments

Facility has accurate probe thermometers. Observed chicken wings in walk-in cooler at a temperature of 37F. Discussed with staff procedure for cooling chicken wings. Per staff, the wings are cooked, then placed in speed racks in the walk-in cooler. After the chicken wings have cooled sufficiently they are placed into metal bus pans, less than 4 inches deep uncovered to finish cooling. Observed staff preparing ready-to-eat foods (RTE) while wearing gloves to prevent barehand contact. Discussed the storage of RTE foods above raw foods. Observed facility utilizing hot holding waiver properly, and labeling the discard time of time/temperature controlled for safety (TCS) foods. Facility received shipment during inspection, all product was put in walk-in cooler rapidly and at least 6 inches off ground. Observed sanitizer (quaternary ammonia) in 3-bay sink at 200ppm.

END of REPORT