

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: PICNIC PIZZA - ARNOT MALL (ID: 265282)
Facility Name: PICNIC PIZZA - ARNOT MALL
Facility Code: 00319-01 Facility Email: None
Facility Address: 3300 CHAMBERS ROAD HORSEHEADS, NY 14844

To the Attention of:
JOSEPH D'ANGELO PICNIC PIZZA OF ELMIRA NY, INC
ATTN: JOSEPH D'ANGELO 3300 CHAMBERS RD, SUITE 5092
HORSEHEADS , NY 14844- Owner/Operator Email: cdangelo@stny.rr.com

Inspection

Date: JAN 29, 2018 02:58 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Joseph Ingham
(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 # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At ~2:55pm, observed ~4 pounds of shredded mozzarella cheese in large plastic bus pan, unattended, on pizza make station countertop. Cheese is used for making pizzas. Employee relocated shredded cheese to walk-in cooler. Sanitarian took temperatures of the cheese at ~3:10pm and found the cheese at temperatures ranging from 57F to 59F. Several other plastic bus pans of cheese found in walk-in cooler had temperatures of 40F. Per employee, cheese had been out for ~1 hour prior to placing back into walk-in cooler. Discussed with employee that mozzarella cheese is a time/temperature control for safety (TCS/PHF) food and must remain at or below a temperature of 45F. Recommended working in small manageable quantities, placing cheese back into walk-in cooler when not making pizzas, and rotating bus pans of cheese in and out of walk-in cooler as temperature of cheese rises closer to 45F. Employee to leave bus pan of mozzarella cheese in walk-in cooler to rapidly chill and use another bus pan of cheese that is already below 45F if pizzas are needed to be made. CORRECTED.

Additional Information Collected During Inspection

Comments

Observed TCS/PHF pizza slices on service counter during time of inspection with properly labeled make and discard times written above the slices as described on facility's waiver form. Observed accurate probe thermometers and employee wearing glove to prevent bare hand contact when removing reheated pizza slices from oven when ordered by customers.

END of REPORT