

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 - HORSEHEADS (ID: 265339)
Facility Name: PICNIC PIZZA - HORSEHEADS
Facility Code: 00034-01 Facility Email: None
Facility Address: 2898 WESTINGHOUSE ROAD HORSEHEADS, NY 14845

To the Attention of:
CONNIE D'ANGELO D'ANGELO, INC.
DBA - PICNIC PIZZA 2898 WESTINGHOUSE RD
HORSEHEADS , NY 14845- Owner/Operator Email: cdangelo@stny.rr.com

Inspection
Date: JAN 11, 2018 02:19 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Joe Meedhan
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

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 2:00pm, observed ~1 lb of shredded mozzarella cheese stored on pizza prep counter in bus pan at temperature of 62-58dF. Interview indicated that cheese had been pulled out of refrigeration at 1:00pm. Cheese relocated to refrigeration to cool to 45dF or less. Discussed putting pizza cheese on waiver- operator stated she would like to start cold holding waiver for mozzarella cheese. CORRECTED

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 1:55pm, observed ~2 lbs of meatballs in sauce at temperature of 118-124dF on top and 158-161dF on bottom. Temperature of water in bottom of steam table was 171dF. Interview indicated that previously cooked and cooled meatballs and sauce in pan are reheated on grill to 140dF before putting into steam table. Discussed requirement to reheat cooked and cooled food to 165dF in 2 hours prior to placing into hot holding of 140dF or warmer. Recommended stirring regularly. Staff state meatballs had been reheated at ~11am and placed into hot holding. Meatballs and sauce were voluntarily discarded. Staff stated new meatballs and sauce would be reheated to 165dF and steam table to be turned up. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed pizza shells in black can liners in walk-in cooler. Discussed using only food grade bags to storage of food.

Additional Information Collected During Inspection

Comments

Observed accurate probe thermometer. Observed staff wearing gloves while preparing ready to eat sub. Observed facility using waiver for time and temperature control for safety (TCS/PHF) pizza. Observed cooked mushrooms in walk-in cooler cooled in a metal pan at shallow depth (~3 inches) at temperature of 35dF throughout. Temperature of ham, cheese and slice tomatoes in top of cold holding make unit was 38-42dF. Observed sanitizer and test strips.

END of REPORT

[Submit# 355807] PICNIC PIZZA - HORSEHEADS (ID 265339) Inspection# 1002247737