

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: PIETRO & SON (ID: 532912)
Facility Name: PIETRO & SON
Facility Code: 00810-01 Facility Email: amannino@live.com
Facility Address: 400 WEST WASHINGTON AVENUE ELMIRA, NY 14901

To the Attention of:
ANTONINO MANNINO LA BELLA SICILIA, LLC.
DBA - PIETRO & SON 400 W. WASHINGTON AVE
ELMIRA , NY 14901- Owner/Operator Email: contact@pietroandsons.com

Inspection
Date: MAR 23, 2018 02:00 PM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Giuseppini Manning, Operator
(email:)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

1) Top of dish machine in main kitchen- dirty surfaces. 2) Fan cover inside kitchen walk-in cooler- dirty surfaces.

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

In basement, drain line is leaking on floor from ice bin/ soda dispenser equipment at waitress station in main dining room (no foods or equipment impacted).

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Small section of wall tiles missing in rear hallway behind trash can receptacle in salad prep station area.

Additional Information Collected During Inspection

Comments

A Time Table of Compliance Date of April 10, 2018 has been established to correct the violations listed above. A re-inspection will be conducted after this date to determine compliance. Cooked spaghetti was observed cooling properly in walk-in cooler, discussed cooling procedures of cooked pasta with Operator during inspection. All cooked potentially hazardous (TCS) foods which were under hot holding were maintained above +140 dF during inspection. Sanitizer test kit available to evaluate wiping cloth solution- +200 ppm (chlorine). Numerical thermometers available for evaluating cooked potentially hazardous foods. All refrigerated storage units which are used to store cold potentially hazardous foods were maintained below 45 dF.

END of REPORT

[Submit# 373552] PIETRO & SON (ID 532912) Inspection# 1002284132