

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: PIZZA PICK-UP (ID: 441258)  
Facility Name: PIZZA PICK-UP  
Facility Code: 00647-01 Facility Email: None  
Facility Address: 2121 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:  
ANTHONY CORSARO PIZZA PICKUP, INC.  
C/O - ANTHONY CORSARO 95 COUNTRY ESTATES DR.  
HORSEHEADS , NY 14845- Owner/Operator Email: acorsaro@stny.rr.com

Inspection

Date: JAN 04, 2018 03:04 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Anthony Corsaro  
(email: )

Summary

Number of public health hazards found: 1  
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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

Inspector Findings

At 3:00 PM, observed ~1 lbs of cooked diced speedie chicken in small plastic dish at a depth of 2 inches sitting out on stainless steel prep table across from cold holding make unit at temperature of 128-141dF. Per staff, chicken was just cooked on grill prior to start of inspection and placed on counter to start cooling. Per staff, food is cooled at room temperature prior to placing into cold holding regularly. Discussed placing cooling food directly into refrigeration, uncovered, at shallow depth to actively cool and meet cooling schedule of 120dF to 70dF in two hours, then 70dF to 45dF in an additional four hours. Food was placed in bottom shelf of cold holding make unit uncovered to actively cool. CORRECTED

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

**ITEM # 10B WAS FOUND IN VIOLATION 2 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

1) Observed duct tape on top corner of door gaskets of small freezer unit next to pizza cabinet. Operator stated door gasket was not broken and removed duct tape. Discussed that duct tape is not a smooth and easily cleanable surface. CORRECTED. 2). Broken gasket on middle door of pizza cold holding make unit. Time table of correction 2/4/18

## 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 near flat top grill has hole in basin. Time table of correction 2/4/18

## 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

Dirty surfaces on walls and equipment in fryer and pizza prep room. Time table of correction 1/18/18

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### Additional Information Collected During Inspection

### Comments

Facility has working digital thermometer and accurate probe thermometer. Sliced tomatoes in cold holding make unit had a temperature of 39dF. Cheese in 3 door commercial refrigeration unit had a temperature of 45dF. Recommended operator turn down refrigeration temperature and monitoring with hanging thermometer in unit. Facility has appropriate test strips to measure chlorine in sanitizing solution, which was 100 ppm in 3-bay sink compartment. Discussed reheating previously cooked and cooled food items to 165dF and hot holding items at 140dF. Observed facility using hot holding waiver for time and temperature control for safety (TCS/PHF) pizza and stromboli.

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END of REPORT

[Submit# 354306] PIZZA PICK-UP (ID 441258) Inspection# 1002230208