

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: PUDGIES PIZZA - NORTH (ID: 738198)  
Facility Name: PUDGIES PIZZA - NORTH  
Facility Code: 01049-01 Facility Email: cmanage@stny.rr.com  
Facility Address: 1339 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:  
WILLIAM CAVALUZZI CAVA CORP.  
ATTN: WILLIAM CAVALUZZI 124 W. FRANKLIN ST.  
HORSEHEADS , NY 14845- Owner/Operator Email: williamc.cavaco@gmail.com

Inspection  
Date: FEB 09, 2018 02:00 PM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Eric Walker, Manager  
(email: )

Summary  
Number of public health hazards found: 0  
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 SANITARY FACILITIES AND CONTROLS.**

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

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

Inspector Findings

At 2:30 PM, observed(2) 25 lb. boxes of frozen pepperoni inside walk-in freezer with ice build-up on top of each box. Both boxes were sealed & unopened, product inside each box were in plastic bags which were unopened. Operator was directed to remove frozen pepperoni from each box and discard the boxes. Frozen product was not impacted, approved for use by operator- Corrected.

Additional Information Collected During Inspection

Comments

Reviewed pizza waiver requirements with Operator, time log sheet was maintained with listed discard time. Reviewed plastic glove use and routine hand washing by employees with Operator during inspection. Thermometers available for checking cooked potentially hazardous (TCS) foods. Meatballs in sauce were being maintained in steam table unit at +160 dF, Cheese sauce was maintained at 155 dF. Numerical thermometers available inside all refrigerated equipment used to store cold potentially hazardous foods- units maintained at less than 45 dF. Will conduct a HACCP training exercise with staff later in year.

END of REPORT

[Submit# 362971] PUDGIES PIZZA - NORTH (ID 738198) Inspection# 1002272679