

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: RICO'S PIZZA (ID: 585393)  
Facility Name: RICO'S PIZZA  
Facility Code: 00909-01 Facility Email: None  
Facility Address: 2162 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:  
ENRICO CARUSO RPT, INC.  
DBA - RICO'S PIZZA 92 W. MARKET ST.  
CORNING, NY 14830- Owner/Operator Email: rcaruso251@gmail.com

Inspection

Date: JAN 18, 2018 01:58 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Heather Reynolds  
(email: )

Summary

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

Each item found in violation is reported below along with the code requirement.

**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 dough containers stored on floor of walk-in cooler. Discussed requirement to store food 6 inches off floor. Time table of correction 1/25/18.

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Light bulb non-functioning in walk-in cooler. Staff stated bulb went out today and would replace.

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Additional Information Collected During Inspection

Comments

Reviewed cooling procedures for sausage links with staff. Discussed cooling without lid to meet cooling schedule of 120-70 in 2 hours and 70-45dF in an additional 4 hours. Reviewed calibration procedures for probe thermometer- facility uses ice water bath. Reviewed cold holding temperature of 45dF or less. Recommended turning down sandwich make unit- temperature of food (ham slices and olives) was 46dF per sanitarian's thermocouple. Observed staff following requirements of waiver. Discussed hand washing between glove changes or any time of contamination.

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END of REPORT

[Submit# 357028] RICO'S PIZZA (ID 585393) Inspection# 1002249081