

Chemung County Department of Health
Environmental Health Services
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Food Service Establishment Inspection -- Summary Report

Operation: TANINO RISTORANTE ITALIANO (ID: 502185)
Facility Name: TANINO RISTORANTE ITALIANO
Facility Code: 00749-01 Facility Email: None
Facility Address: 1-3 ITHACA STREET HORSEHEADS, NY 14845

To the Attention of:
GAETANO M. RUGGIERO ERICA BELLA FOODS, INC.
124 N. MAIN ST.
HORSEHEADS , NY 14845- Owner/Operator Email: taninoitalianoristorante@yahoo.com

Inspection
Date: FEB 13, 2018 02:53 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Stephen Wood
(email:)

Summary
Number of public health hazards found: 5
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.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Cooked or prepared foods are subject to cross-contamination from raw foods.

Inspector Findings

Observed 2 raw shell eggs in direct contact with shredded Parmesan cheese (ready to eat) in insert in top of cold holding make unit in kitchen. Staff discarded cheese. Advised worker that raw food items, such as eggs, meats, etc., should not be held in top section of make unit with ready to eat food items. CORRECTED.

ITEM # 2E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Inspector Findings

Observed two inaccurate probe thermometers in bakery kitchen. Probe thermometer 1 reading 20dF and probe thermometer 2 reading 16dF in ice water (32dF) during calibration. Demonstrated calibration of probe thermometers with staff. Recommended calibration on a regular basis or to obtain digital probe thermometers. CORRECTED

FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.

ITEM # 4C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Foods or food area/public area contamination by sewage or drippage from waste lines.

Inspector Findings

In restaurant side of facility, observed a plastic commercially wrapped (10lb) ham and plastic commercially wrapped beef roast (10lb) on sheet tray underneath condenser in walk-in freezer contaminated with frozen waste water. Observed frozen waste water in metal insert with individually plastic wrapped (not sealed) beef tips (5lbs) on shelf underneath corner of condenser. Staff voluntarily discarded ham, beef roast and beef tips. Discussed not storing food underneath condenser unit. Staff stated unit was serviced and condensate waste line was re-insulated since previous violation. CORRECTED

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

Observed raspberry and strawberry mousse (approx 1/2 lb. each), containing egg, whipped cream, and heavy cream, in metal bowls at temperature of 57dF unattended on prep counter in bakery kitchen. Staff stated mousse was made today and had been out of refrigeration for ~1hour. Discussed that mousse is time and temperature control for safety (TCS/PHF) food and thus is requirement to cold held at 45dF or less. Staff relocated back into refrigeration to re-chill. 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 1:40pm, observed ~1.5 lbs of beef gravy in steam table in kitchen at temperature of 119-128dF. Staff stated gravy had been put into steam table for lunch (greater than 2 hours prior). Staff determined steam table had been turned down lower than normal setting and turned unit back up. Gravy was voluntarily discarded. Other food items on same side of steam table as gravy were non-TCS, but were similar in temperature. Reminded food worker that phf/tcs foods are to be kept at minimum temperature of 140F during hot-holding. 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 scones in 3 tier serving bowl by cash register, bread in basket on display case, and sugar in bowl in coffee self service bar unprotected (no sneeze guard, cover, or individual wrapper, in bakery service room. Discussed storage options to protect food during display. Bread and scones were individually wrapped during inspection.

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

All or parts of the violation item are IN violation.

Code Requirements

Improper thawing procedures used

Inspector Findings

Observed the following food on sheet trays on speed rack left unattended in kitchen: 4 bags of meatballs (~6 per bag), 11 servings of lasagna, 4 bags of calamari (1 lb each), 1 box of fish filets (10lb) and ~30 fish filets. All items were frozen. Interview with staff indicated items were pulled from freezer and were to be placed in walk-in cooler for thawing. Speed rack relocated to walk-in cooler. Discussed acceptable options for proper thawing, including cold (less than 70F) running water, under refrigeration, or in microwave, if immediately cooking. CORRECTED

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

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

All or parts of the violation item are IN violation.

Code Requirements

Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings

1) Observed deep grooves and dirty surfaces on all cutting boards in kitchen. Time table of correction 2/27/18. 2) Observed broken edge and crack down center of rubber scraper of spatula on prep counter next to cook line of kitchen. Above items are not cleanable. Recommended discarding any utensils that broken or have non-smooth surfaces since they are not cleanable. Staff voluntarily discarded spatula. CORRECTED

Additional Information Collected During Inspection

Comments

Discussed facility's cooling process for pasta. Facility uses an ice bath initially than drains and puts pasta into plastic containers with lids in walk-in cooler. Observed pasta at 4 inch depth at 49-47dF. Staff stated pasta had been cooked 3 hours prior. Discussed requirement to cool in shallow depths without lids to meet cooling schedule of 120-70dF in 2 hours then 70-45dF in an additional 4 hours. Discussed cooling of breakfast pizza in bakery refrigeration. Staff stated they allow pizza to cool at room temperature for a bit prior to cutting and putting into refrigeration. Recommended cooling pizza in commercial walk-in cooler then cutting once cooled. Facility's sandwich make unit in main kitchen closest to door running 45-47dF. Staff stated they had been in unit often during lunch rush. Recommended turning down refrigeration to help maintain temperatures (45dF or less) during busy periods. Recommended facility monitor temperature of unit with thermometer in bottom. Board on wall next to ice bin in waitress station sealed from last inspection.

END of REPORT

[Submit# 363744] TANINO RISTORANTE ITALIANO (ID 502185) Inspection# 1002274560