

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
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EHS@co.chemung.ny.us

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

Re-Inspection  
Date: MAY 08, 2018 02:45 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Kristen Mandeville  
(email: )

Summary  
Number of public health hazards found: 2  
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.

**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

Observed 10 cheesecakes on counter across from oven in bakery kitchen at temperature of 99-103dF (outside temperature). Interview indicated that cheesecakes had come out of oven prior to staff lunch (~20 minutes prior) and were allowing the cheesecakes to start cooling prior to placing in walk-in cooler. Ambient air temperature in bakery area was in the 70sF. Staff stated for quality purposes, the cheesecake can not be placed directly into refrigeration. Discussed requirement to have time and temperature control for safety (TCS/PHF) food under active cooling by 140dF. Reviewed cooling schedule with staff of 120-70dF within 2 hours then 70-45dF within an additional 4 hours. Staff relocated cheesecakes to walk-in cooler to rapidly cool. CORRECTED

**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 4 bags of lunch meat (each bag contained 2-4 slices) in hand wash sink in bakery kitchen. Two bags contained turkey which were at temperature of 66-62dF. Other two bags contained ham which were at temperature of 50-48dF. Interview indicated that turkey had been pulled first ~45 minutes prior from freezer to thaw. Advised staff of adequate thawing methods for lunch meat and other potentially hazardous/time & temperature controlled for safety foods, including under cold running water in prep sink or in refrigerator. Staff relocated to refrigerator. CORRECTED.

## 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

Facility thawing lunch meat (turkey and ham) in hand wash sink resulting in sink being inaccessible to staff for hand washing. Staff removed lunch meat from sink during inspection. Discussed using a free bay of 3 bay sink for thawing under cold running water. CORRECTED

## 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

Observed ice building up on floor of walk-in freezer. Facility is not storing food under condenser unit. HVAC contractor working on site stated that ice build up was due to condensate freezing and thawing in defrost mode and better insulation on pipes would solve some of the problems.

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### Additional Information Collected During Inspection

### Comments

The following items have been corrected from previous inspection- observed all baked good items individually wrapped on display in bakery. 10A) All new cutting boards in main kitchen. Observed accurate probe thermometers in bakery kitchen. Temperature of food in steam table was 141dF or warmer in main kitchen.

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END of REPORT

[Submit# 386431] TANINO RISTORANTE ITALIANO (ID 502185) Inspection# 1002297127