

Food Service Establishment Inspection Summary Report

Operation: PIZZA PICK-UP / CAMPUS PIZZA (ID: 1056939)
Facility Name: PIZZA PICK-UP/ CAMPUS PIZZA
Facility Code: 00647-01
Facility Address: 2121 Grand Central Avenue, Horseheads, NY 14845

To the Attention of:

Mark Herrick
FINGER LAKES PIZZA COMPANY, LLC
C/o - Mark Herrick
107 Demarest Pkwy
Elmira, NY 14905
Email: fingerlakespizza@gmail.com

Inspection

Date: February 2, 2023 02:11 PM
Inspector: Leanne Schad (lschad@chemungcountyny.gov)
Responsible Person: Chris Herrick

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.

NO CRITICAL VIOLATIONS REPORTED

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

ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

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 towels being using on bottom shelf of small sandwich prep refrigeration unit to soak up food debris. Discussed with operator that towels are not smooth, easily cleanable or non-absorbent surfaces. Operator voluntarily removed towels from refrigeration unit. CORRECTED.

2. Observed a torn door gasket in left door of stand-up commercial refrigeration unit. Discussed that door gaskets are to be intact at all times to ensure that potentially hazardous food items can be adequately cold held at 45F or below. A time table of correction has been issued for February 23, 2023.

Additional Information Collected During Inspection

Comments: Observed gloves to prevent bare hand contact with ready to eat food items such as baked pizza. Discussed the importance of washing hands between gloves changes and after any source of contamination such as eating, drinking and using the restroom. Observed required cold holding temperatures (45F or below) of potentially hazardous food items such as raw chicken breast (actual 41F). Observed analog and digital probe thermometers to evaluate the internal cooking temperature of potentially hazardous food items such as chicken at 165F or above. Observed test strips to test the strength of quaternary ammonia sanitizing solution (at least 200ppm for sanitizing dishes/utensils and food contact surfaces). Discussed with operator that food contact surfaces should be washed, rinsed, and sanitized in between use. Also advised operator to work with small and manageable quantities of food while prepping and to return things to hot or cold holding when not actively using.



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Received by: Chris Herrick