

## Food Service Establishment Inspection Summary Report

Operation: PASQUALE'S PIZZERIA (ID: 1111004 )  
Facility Name: PASQUALE'S PIZZERIA  
Facility Code: 01241-01  
Facility Address: 411 South Main Street, Elmira, NY 14904

### To the Attention of:

David Cleary  
MP CLEARY, INC.  
Dbas - Pudgies Pizza - Southside  
350 S. Main St.  
Elmira, NY 14904  
Email: david@pudgiespizza.com

### Inspection

Date: February 5, 2026 02:45 PM  
Inspector: Leanne Sanfilippo (lschad@chemungcountyny.gov)  
Responsible Person: Michael L Morgan

### Summary

Number of Public Health Hazards Found:	0
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	1

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

### NO CRITICAL VIOLATIONS REPORTED

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### MISCELLANEOUS, ECONOMIC VIOLATION, CHOKING POSTER, TRAINING.

#### ITEM #16 WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Miscellaneous, Economic Violation, Choking Poster, Training.

**Inspector Findings:** No choking poster conspicuously posted in dining area for patrons/staff to access. Discussed that a choking poster is to be conspicuously in the event of a choking emergency at the facility. Operator voluntarily printed a choking poster from the New York State website and conspicuously posted it in the dining area during inspection. CORRECTED

## Additional Information Collected During Inspection

**Comments:** Observed employees washing hands between tasks and returning to food service. Discussed the importance of washing hands between glove changes and after any source of contamination such as eating, drinking, coughing, sneezing, smoking/vaping, using the restroom or returning to food service after any kind of break. Also, discussed the importance of washing hands and changing gloves after handling money. Staff were adequately logging discard times of potentially hazardous food items (PHF) such as chicken wing pizza when using time as a public health control instead of temperatures per facility's hot holding waiver. Digital probe thermometers were available to ensure that PHF such as sausage links can adequately cool on uncovered trays in the walk-in cooler from 120F to 70F within 2 hours and from 70F-45F within an additional 4 hours for a total cooling schedule of 6 hours. Observed required cold holding temperatures (45F or below) of PHF such as slices of deli turkey in the small sandwich prep refrigeration unit (actual 31F). Observed required hot holding temperatures (140F or above) of PHF such meatballs in sauce in the steam table unit (actual 157F). Test strips were available to ensure that chlorine sanitizing solution is at a strength of at least 50ppm for sanitizing dishes/utensils and at least 100ppm for sanitizing food contact surfaces.

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Received by: Michael L Morgan