

Chemung County Department of Health
Environmental Health Services
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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: March 31, 2022 02:15 PM
Inspector: Zachary Brueckman (zbrueckman@chemungcountyny.gov)
Responsible Person: Chris Herrick

Summary

Number of Public Health Hazards Found:	1
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.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5E WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45°F as required.

Inspector Findings: Observed stainless steel pizza make unit cold holding approximately 1lb sliced ham, 1 lb fresh chopped onion, 4 ounces of ground beef, 1 lb chopped sausage, 1 lb previously cooked and cooled sliced peppers, and 2 ounces previously cooked and cooled sliced mushrooms at a temperature of 57F at 1:45pm. Staff stated that the make unit was not operating below 45F and was in need of refrigerant which it was set to receive later on that day. Per sanitarian's thermocouple as well as facility's monitoring thermometer, the unit was found to be operating at 57F. Interview with staff indicated that all potentially hazardous food products (PHF/TCS) had been placed

in the make unit at 11:00am except for the ham which had been sliced 30 minutes prior to inspection. Since potentially hazardous food items (PHF/TCS) were determined to be above 45F for more than two hours, food was voluntarily discarded, including ground beef, chopped sausage, peppers, and mushrooms. The ham was relocated to the properly functioning refrigeration unit in the back of the kitchen, to rapidly chill to 45F or less. CORRECTED. No potentially hazardous foods are to be stored in pizza make unit until to able to cold hold food at 45F or less.

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 stainless steel lid of middle section on the pizza make unit to be broken and in disrepair. Lid falls off the hinges.
- 2: Observed torn door gasket on the left most door of the commercial refrigeration unit in back room of kitchen.

Time table of correction for above violations: April 14, 2022.

Additional Information Collected During Inspection

Comments: Observed probe thermometers present to check the proper cook temperature of potentially hazardous (PHF/TCS) food items such as chicken wings to 165F or greater. Advised staff to keep the lids of cold holding units closed whenever not being used to help keep the temperature of the units and food products inside below 45F. Discussed with staff that hands are to be washed in between glove changes, when entering the kitchen, after using the restroom and whenever possibly contaminated. Advised staff that CCHD is to be notified immediately following a fire, loss of water, loss of power or sewage/drainage issues and within 24 hours following an alleged food borne illness complaint.



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Received by: Chris Herrick