

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

Operation: LITTLE ITALY (ID: 848776 )  
Facility Name: LITTLE ITALY  
Facility Code: 49-0124  
Facility Address: 118 FALL STREET SENECA FALLS, NY 13148

To the Attention of:  
PATRICK VANNELLI  
85 EAST BAYARD STREET  
SENECA FALLS , NY 13148-

### Inspection

Date: OCT 19, 2016 03:34 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: Dana bellway  
(email: )

### Summary

Number of public health hazards found: 1  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 3

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 violation 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 45oF as required.

#### Inspector Findings

chicken breasts on prep line at 51F CORRECTED: VOLUNTARILY DISCARDED equipment cannot maintain temperatures with frequent opening and closing of equipment; putting smaller amounts of items on the upper line may allow foods to stay in temperature because they will be taken from the lower cooler(the which is maintaining temperatures) more frequently; place temperature sensitive items within iced pans on the service line (not directly on ice but in pan on ice) pre portion items store in refrigerators that are able to maintain temperatures so that they don't have to be stored above or refrigerators opened frequently; repair or invest in equipment that does maintain temperatures

## 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

wrapped/sealed foods (raw chicken breasts and ground beef) in bins stored directly on floors of walk in

ITEM # 8D WAS FOUND IN VIOLATION 1 TIME(s).

All or parts of the violation item are IN violation.

Code Requirements

Single service items reused, improperly stored, dispensed, not used when required

Inspector Findings

dry goods containers stored under unsleeved sewage lines; not protected if plumbing leaks

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

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

All or parts of the violation item are IN violation.

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

refrigerator does not remain closed unless sticks are placed in door handles

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Additional Information Collected During Inspection

Comments

food logs being utilized for pizzas; staff was doing turnover of pizzas on line at time of inspection pizzas discarded that were due for discarding; discussed reheating of pizza slices; the reheating of slices for service does not provide enough heat during the reheat therefore no bare hand contact is allowed on slices once they are initially cooked; prior to first cook worker may prepare pizzas with bare hands; discussed reheating of meatballs (homemade) worker states he reheats on stove then places in hot holding;

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END of REPORT

[Submit# 243166] LITTLE ITALY (ID 848776) Inspection# 1001883187