

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

Operation: MARK'S PIZZERIA (ID: 867700 )  
Facility Name: MARK'S PIZZERIA  
Facility Code: 49-5726  
Facility Address: 2186 ROUTE 96A OVID, NY 14521

To the Attention of:  
PATRICK KALABOKE OVID PIZZA INC.  
6778 COLYER CROSSING  
FAIRPORT , NY 14564-

### Inspection

Date: JUN 03, 2015 04:14 PM  
Inspector: Arthur Sinicropi (asinicropi@co.seneca.ny.us)  
Responsible Person: Collin Worrell (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 # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

No violations observed.

#### Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

#### Inspector Findings

Pizza sauce found at 61F. During interview with manager he stated the sauce has been out of cold holding for more than 4 hours. Corrected, voluntarily discarded. Reviewed proper cold holding temperatures.

### ITEM # 5B 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

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

Crispy chicken bits were found in reach-in cooler at 57F at 4:10pm. During interview with manager he stated the chicken was cooked around 10:00 - 10:30 am. Chicken was not able to reach required temperatures within the allotted six hour window. Corrected voluntarily discarded. Reviewed proper cooling procedures.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11B WAS FOUND IN VIOLATION 1 TIME(S).

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

### Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

### Inspector Findings

Wiping cloths found on countertops out of disinfection solution throughout pizzeria. Corrected, placed in warm disinfection solution.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

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

### Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

### Inspector Findings

Food debris found throughout. Corrected, clean.

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### Additional Information Collected During Inspection

### Comments

Hot holding found above 140F, Cold holding found below 45F. Coolers well organized.

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END of REPORT

[Submit# 135860] MARK'S PIZZERIA (ID 867700) Inspection# 1001666061