Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
(315) 539 - 1945
jbates@co.seneca.ny.us

Food Service Establishment Inspection - Summary Report

Operation: VILLA PIZZA (ID: 308138)
Facility Name: VILLA PIZZA
Facility Code: 49-AA32
Facility Address: 655 ROUTE 318 STORE 31B WATERLOO, NY 13165

To the Attention of:
BIAGIO PUGLIESE
VILLA ENTERPRISES MGT INC. 25 WASHINGTON ST. DEPT. 4203
MORRISTOWN , NJ 07960-

Re-Inspection
Date: NOV 10, 2015 02:09 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Danielle Hyland
(email:)

Summary
Number of public health hazards found: 2
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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(s). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

sausage pizza at <140F (actual temperature 87F) made 1.0 hours ago; Pizza log was not maintained for today Facility is operating with Time as a public Health Control; A key component of this method for PHC is that Food logs must be maintained when utilizing.
CORRECTED: VOLUNTARILY DISCARDED

ITEM # 6B WAS FOUND IN VIOLATION 1 TIME(s). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.

Inspector Findings

Hot plate in middle hot holding area had been turned off foods not maintaining proper temperatures CORRECTED: TURNED ON HOT TABLE

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

food debris on floors and surfaces in walk in and food prep area;

Additional Information Collected During Inspection

Comments

All cold holds < 45F Pasta entrees are made in smaller portions more frequently pizza logs filled out for the day during inspection Discussed that lasagna will be reheated to165F

END of REPORT

[Submit# 158800] VILLA PIZZA (ID 308138) Inspection# 1001767638