

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
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jbates@co.seneca.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: CICCINO'S PIZZERIA (ID: 308414)
Facility Name: CICCINO'S PIZZERIA
Facility Code: 49-AB75
Facility Address: 22 EAST MAIN STREET WATERLOO, NY 13165

To the Attention of:
CICCINO'S INC.
22 EAST MAIN STREET PO BOX 122
WATERLOO , NY 13165-

Inspection

Date: AUG 19, 2016 04:05 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Salvatore Franzone
(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 COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

commercially precooked chicken reheated to 140F approximately 4 hours ago found covered in > 4" container under two other containers of chicken prepared previously; container of chicken above bottom container was prepared yesterday found at 51F interview with food workers reveals chicken was cooked 4 hours ago sliced placed in refrigerator to cool under other two containers; all other foods in cooler < 45F; Refrigerator temperature < 45F CORRECTED: MOVED BOTH CONTAINERS TO FREEZER TO REDUCE TEMPERATURE TO 45F; ACTUAL TEMPERATURE AT END OF INSPECTION FOR BOTH CONTAINERS WAS 43F; EDUCATED WORKER AND OWNER ON PROPER COOLING METHODS AND STORAGE

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7E 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

Other potentially hazardous foods requiring cooking are not heated to 140oF or above.

Inspector Findings

2 15 lb prime roasts observed being removed from oven at 100F and 113F; allowed for after cooking temperature rise; the one roast cooked to 113F after resting temperature was approx 126F; CORRECTED: PUT ROASTs BACK INTO OVEN UNTIL INTERNAL TEMPERATURE WAS ADEQUATE;

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

floors beneath frying section have food debris and miscellaneous containers discussed the need to. keep fryers and areas around/ under free of debris and grease to prevent possible fires

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 229203] CICCINO'S PIZZERIA (ID 308414) Inspection# 1001866271