

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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Food Service Establishment Inspection -- Summary Report

Operation: GARCIA'S MEXICAN RESTAURANT (ID: 266773)
Facility Name: GARCIA'S MEXICAN RESTAURANT
Facility Code: 00586-01 Facility Email: None
Facility Address: 2446-B CORNING ROAD ELMIRA HEIGHTS, NY 14903

To the Attention of:
RAMON GARCIA
GARCIA'S MEXICAN RESTAURANT 2446-B CORNING RD.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: sgarcia@stny.rr.com

Inspection

Date: MAR 29, 2017 02:31 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Amanda Brown
(email: abrown@garcias-mexicanrestaurant.com)

Summary

Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

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

All or parts of the violation item are IN violation.

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

At 2:00pm, observed the ambient air temperature in the walk-in cooler per sanitarian thermocouple and hanging style thermometer at 50dF. Temperature of foods that had been in walk-in cooler overnight was 50dF. The following time and temperature control for safety (TCS/PHF) foods had been in walk-in cooler greater than 2 hours and were voluntarily discarded: 5 full hotel pans of refried beans, 1 full hotel pan and one 1/3rd hotel pan of cut/diced tomatoes, 1 full hotel pan of festive vegetable mix (has cut tomatoes), 24 packages of 5lbs American Cheese, 4 Gallons of milk, 3x 5 gallon buckets (2 full and one 1/4 full) of homemade salsa (tomatoes used), 2x 5 gallon buckets of sour cream, 1 flat of raw shell eggs. The following food (TCS/PHF) has been prepped/cooked this afternoon (less than 2 hours) per interview with staff and were relocated to other refrigeration: 2 clear plastic containers of salsa, a full hotel pan of cooked shredded chicken, a full hotel pan of cooked shredded chicken in tomato based liquid, cooked ground beef in full hotel pan, 1/2 pan with chicken taquitos, a full hotel pan of chile relieno, and one 5 gallon tub of shredded cheese. The following items had been delivered this afternoon (less than 2 hours) 4 bags of shredded mexican cheese and 1 box (15 dozen) of raw shell eggs and were relocated to other refrigeration. CORRECTED.

ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

Observed ~5lbs of shredded chicken in a tomato based liquid in metal pot on stove (burner not on) at temperature of 120-130dF. Interview with staff indicated that burner had been off for ~10 minutes. Staff relocated chicken into a shallow metal pan and placed under refrigeration to start cooling process. Discussed moving items to refrigeration to begin cooling process by temperature of 140dF. CORRECTED.

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 140°F during hot holding.

Inspector Findings

Observed ~3 lbs of cooked rice in plastic insert (~6 inches deep) sitting in a metal insert with water in steam table at temperature of ~120°F on top and 180°F on the bottom. Interview with staff indicated that rice had been cooked 30 minutes prior. Staff relocated rice into metal insert directly in steam table to reheat to 165°F and hot hold at 140°F or higher. CORRECTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

In use food dispensing utensils improperly stored

Inspector Findings

Observed ice scoop sitting in direct contact with drink ice in first bin at bar. Manager went and put on a glove to get out ice scoop to place back in storage cup. CORRECTED.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Observed dirty soda gun holsters at bar. Time table of correction (TTOC) 4/12/17.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No soap available for hand washing in kitchen at 3 bay sink. Manager obtained soap. CORRECTED. Discussed washing hands in 3 bay in kitchen not restroom.

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

Dirty surfaces on floor and wall around dessert fridge. TTOC 4/12/17.

Additional Information Collected During Inspection

Comments

Facility had a wiping cloth bucket (no wiping cloth being stored in bucket) with 0ppm of sanitizer (Quaternary Ammonia). Interview with manager indicated that sanitizer water contained both soap and sanitizer and is used for wiping tables. Discussed using only sanitizer and water.

END of REPORT

[Submit# 276208] GARCIA'S MEXICAN RESTAURANT (ID 266773) Inspection# 1001953710