

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

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

Re-Inspection
Date: JUL 18, 2017 02:22 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Carlos Sanchez
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

Each item found in violation is reported below along with the code requirement.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 2 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 1/3 metal pan full (~10 lbs) of cooked rice sitting on shelf next to microwave at end of cook line covered with plastic wrap at outside temperature of ~115dF and inside temperature of ~124dF. Ambient air temperature in kitchen 82dF. Interview indicated that rice had been just cooked ~1.5 hours prior. Discussed requirement for cooked rice to be hot held at 140dF or cooled under refrigeration. Staff separated rice into 2 separate pans at depth ~1 inch and placed in 2 door commercial refrigerator to start cooling. CORRECTED. 2) Observed 1/6th metal insert with plastic wrap sitting on metal lid over top of empty bay of steam table containing queso at temperature of ~109 on inside and ~115 on outside. Interview indicated that queso had been pulled from refrigeration ~ 30 minutes prior. Queso had been cooked and cooled the previous day. Discussed requirement to keep queso cold (45dF or less) or reheat to 165dF then hot hold at 140dF. Staff put queso in pot on stove to reheat to 165dF. CORRECTED.

Additional Information Collected During Inspection

Comments

The following item has been corrected from previous inspection- 11B- Observed wiping clothes stored in sanitizer solution (Quaternary Ammonia) at level of 200ppm.

END of REPORT

[Submit# 305080] GARCIA'S MEXICAN RESTAURANT (ID 266773) Inspection# 1002083843