

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: LOS PANCHOS (ID: 523275)
Facility Name: LOS PANCHOS
Facility Code: 00797-01 Facility Email: None
Facility Address: 250 WEST WATER STREET ELMIRA, NY 14901

To the Attention of:
FRANCISCO FLORES
LOS PANCHOS 250 W. WATER ST.
ELMIRA , NY 14901- Owner/Operator Email: sflores0108@gmail.com

Inspection

Date: AUG 31, 2017 02:30 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Francisco Flores
(email:)

Summary

Number of public health hazards found: 1
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

All or parts of the violation item are IN violation.

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

At 2:15pm, observed ~8lbs of refried beans in a full half pan (plastic with lid a skewed on top) at depth of ~ 4-5 inches with internal temperature of 48dF and external temperature of 42dF in walk-in cooler. Interview with operator indicated that beans had been made the prior night and put into walk-in cooler and therefore did not meet the cooling schedule. Reviewed cooling schedule with operator for time and temperature control for safety (TCS/PHF) food- cool from 120-70dF in 2 hours than 70-45dF in an additional 4 hours. Recommended cooling beans at in two separate pans at shallow depths in future. Operator voluntarily discarded beans. CORRECTED

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Dressing rooms dirty, not provided, improperly located

Inspector Findings

Observed purse stored on bottom shelf next to chips and bags of flour under prep table and shoes stored directly on top of canned food items in back storage area. Recommended cans be wash-rinse and sanitized. Items were relocated to personal items closet during inspection. CORRECTED

Additional Information Collected During Inspection

Comments

Observed temperature of sliced tomatoes in top of cold holding make unit at temperature of 38dF. Observed rice in steam table at temperature of 167dF. Observed salsa in ice bath at temperature of 42dF. Observed soup in small steam unit at temperature of 187dF. Observed one accurate probe thermometer in kitchen (a second thermometer to be calibrated). Recommended that sanitizer (chlorine) level be 100ppm in wiping cloth buckets.

END of REPORT

[Submit# 322856] LOS PANCHOS (ID 523275) Inspection# 1002181097