

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: JUN 01, 2017 11:29 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Sonya Flores
(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 # 5A 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 kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

1) Observed diced tomatoes and shredded cheese in plastic containers in contact with ice bath in a larger container. Ice did not reach all side of containers hold tomatoes and cheese. Tomatoes and cheese on side of containers with ice temped at 37dF. Tomatoes and cheese on side of containers with no ice temped at 53-59dF. Items had been in ice bath for ~ 30 minutes. Staff added ice to all sides of container up to top of container. CORRECTED. 2) Observed individual containers of sour cream in a bag in chest cooler with ice. Bottom containers of sour cream in bag which was in contact with ice temped at 37dF. Top containers of sour cream in bag which was not in contact with any ice temped at 47-50dF. Sour cream had been placed in ice chest ~30 minutes prior. Staff relocated so that all sour creams were in contact with ice. CORRECTED

Additional Information Collected During Inspection

Comments

Inspection conducted at Wisner Market. Observed temporary hand wash station. Observed accurate probe thermometer. Observed pulled chicken and ground beef in steam table at temperature of 188dF. Observed nacho cheese in crock pot being hold held at temperature of 153dF.

END of REPORT

[Submit# 289691] LOS PANCHOS (ID 523275) Inspection# 1001971491