

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: abrown@garcias-mexicanrestaurant.com
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 23, 2018 02:17 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Amanda Brown
(email:)

Summary

Number of public health hazards found: 1
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 # 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 2:00pm, observed 2 full size hotel pans with cooked strip chicken at temperature of 96-120dF on prep counter in kitchen. Interview with staff indicated chicken had been cooked at 1:00pm and was letting off some heat prior to putting into refrigeration. Discussed requirement to have chicken under refrigeration by 140dF to meet cooling schedule of 120-70dF in 2 hours, then 70-45dF in an additional 4 hours. Operator relocated pans of chicken into walk-in cooler. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the violation item are IN violation.

Code Requirements

Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings

No sanitizer test strips available. Sanitizer (Quaternary Ammonia) in wiping cloth bucket at 200ppm per sanitarians test strips.

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 surfaces (spilled liquid) on bottom of keg cooler. Time table of correction 3/30/18.

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 hand soap available in kitchen during start of inspection. Staff stated it had run out and went to store to purchase new which was replaced during inspection. CORRECTED

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Insects, rodents present

Inspector Findings

Observed insects on sticky traps throughout kitchen, bar area and basement. Facility is working with pest control operator and activity appears to have decreased indicating pco treatment is effectively working. Facility to continue with treatment until insects are eradicated.

Additional Information Collected During Inspection

Comments

Observed facility's probe thermometer and demonstrated calibration process. Discussed cooling of pork in shallow depths or in ice baths to meet cooling schedule of 120-70dF in 2 hours, then 70-45dF in an additional 4 hours. Discussed keeping closed lids on containers with rice and beans in dry storage area. Observed sliced tomatoes in top of cold holding prep unit at temperature of 38dF. Observed queso in hot holding at temperature of 144dF. Reviewed reheating temperature of queso to 165dF in 2 hours prior to hot holding at 140dF. Observed rice and beans in hot holding at temperature of 154 and 158dF.

END of REPORT

[Submit# 373629] GARCIA'S MEXICAN RESTAURANT (ID 266773) Inspection# 1002284207