

Food Service Establishment Inspection Summary Report

Operation: LOS PANCHOS (ID: 523275)
Facility Name: LOS PANCHOS
Facility Code: 00797-01
Facility Address: 250 West Water Street, Elmira, NY 14901

To the Attention of:

Francisco Flores
Los Panchos
250 W. Water St.
Elmira, NY 14901
Email: sflores0108@gmail.com

Inspection

Date: November 2, 2018 02:12 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Francisco Flores

Summary

Number of Public Health Hazards Found:	0
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.

NO CRITICAL VIOLATIONS REPORTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

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

All or parts of the item are violations.

Code Requirements: Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings: Observed pan under ice bin drain at bar catching water. Interview with operator indicated that pipe was clogged and he had put a service call into landlord. Time table of correction 11/16/18.

Additional Information Collected During Inspection

Comments: Observed accurate probe thermometers. Observed staff wearing gloves while cutting up pre-cooked and cooled chicken which was at a temperature of 40F. Discussed the cooling of flan with operator. Operator pulls flan from oven and allows to initially cool so that the dessert can be flipped out of baking pan without ruining quality of dessert. Once flipped, topping is added and placed into refrigeration to meet cooling schedule of 120-70F in 2 hours then 70-45F in an additional 4 hours. Observed all time and temperature control for safety/potentially hazardous food (TCS/PHF) in steam table at temperature of 148F or higher. Observed cooked and cooled ground beef in walk-in cooler at depth of 2 inches at temperature of 40F. Observed slice tomatoes in cold holding make unit at temperature of 41F. Observed fish cooked to an internal temperature of 145F. Observed sanitizer (chlorine) in wiping cloth buckets at concentrations greater than 200ppm with facility's test strips. Reviewed code requirement for chlorine based sanitizer to be at a minimum of 100ppm in wiping cloth bucket-recommended facility use less sanitizer in bucket.



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Received by: Francisco Flores