

Seneca County Department of Health  
Environmental Services  
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## Food Service Establishment Inspection - Summary Report

Operation: LA FIESTA BRAVA MEXICAN RESTAURANT (ID: 481884 )  
Facility Name: LA FIESTA BRAVA MEXICAN RESTAURANT  
Facility Code: 49-AA17  
Facility Address: 109 EAST MAIN STREET, SUITE 109 WATERLOO, NY 13165

To the Attention of:  
SAUL LEON  
9 EAST MAIN STREET  
WATERLOO , NY 13165-

### Inspection

Date: APR 17, 2015 12:49 PM  
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)  
Responsible Person: michaelene o'connor (email: )

### Summary

Number of public health hazards found: 7  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 4  
Reinspection is required.

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

## FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

### ITEM # 3B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

#### Code Requirements

Food workers do not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands.

#### Inspector Findings

food worker prepping chicken washed hands but did not generate a lather because soap dispenser was not working properly CORRECTED:  
used dish soap to rewash hands; fixed soap dispenser

### ITEM # 3C WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

#### Code Requirements

Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

#### Inspector Findings

food worker made taco with bare hands CORRECTED: voluntarily discarded Gloves were unavailable in kitchen at time of inspection CORRECTED: gloves brought to food line

## IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

**ITEM # 5B WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

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

Spanish Rice found in cooler covered in pan greater than 6" at 167F CORRECTED: moved to a pan less than 4" uncovered went from 167-143F in 7 minutes; 143-120F in 10 minutes; moved to cooler uncovered until 120-70F in 2 hours; 70-45F in 4 hours; once at 45F will cover and store above raw/cooked meats to avoid cross contamination

**ITEM # 5C WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION**

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

cubed beef in large pan at 51F waiting to be cooked; food worker stated he had just prepped 10 minutes ago CORRECTED: moved to stove; cooked to 165F Chicken being prepped found to be at 57F ; food worker was slicing and washing a large amount of chicken for the last 1/2 hour CORRECTED: all chicken placed in coolers to reduce temperatures to less than 45F : moved half of unprepped chicken to walkin; Educated worker and manager to have workers prep in smaller batches All chicken will be cooked to greater than 165F

**IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

cooked fajita meat found on counter at 136F no heat being used to maintain hot holding; isolating heat in with plastic CORRECTED: moved fajita meats to stove top in a double broiler hot holding system: reheated to greater then 165F ; then held at 140F

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

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

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

wiping cloths on counter; moved to sanitizing solutions

**IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.**

**ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).**

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

floor in front of kitchen needs to be repaired

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 2 TIME(S).

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

### 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 batteries in soap dispenser; replaced at time of inspection chicken being washed in hand wash sink at time of inspection; removed chicken; disinfected sink and returned to service

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### Additional Information Collected During Inspection

### Comments

All violations corrected at time of inspection; genuine efforts being made to improve facilities; language barrier makes communication difficult. reviewed and demonstrated best practices to ensure proper cooling reheating and cooking temperatures are met. workers seemed receptive to improving their practices to ensure food safety is maintained. demonstrated understanding of proper techniques by end of inspection; Educated on frequent glove changing workers demonstrated understanding;

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END of REPORT

[Submit# 132874] LA FIESTA BRAVA MEXICAN RESTAURANT (ID 481884) Inspection# 1001654483