

Seneca County Department of Health  
Environmental Services  
31 Thurber Drive , Waterloo,, NY 13165  
(315) 539 - 1945  
jbates@co.seneca.ny.us

## 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: 9 EAST MAIN STREET, SUITE 109 WATERLOO, NY 13165

To the Attention of:  
SAUL LEON  
9 EAST MAIN STREET, Suite 109  
WATERLOO , NY 13165-

Inspection  
Date: AUG 19, 2015 03:09 PM  
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)  
Responsible Person: saul leon (email: )

Summary  
Number of public health hazards found: 2  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 6

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

### FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

#### ITEM # 2C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

##### Code Requirements

Cooked or prepared foods are subject to cross-contamination from raw foods.

##### Inspector Findings

Tortillas in bag on prep table, contamination observed. Voluntarily discarded

### 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

Pan of beef and cheese found in the walk in cooler at 51F. Interview indicated it was cooked on 8/18/15, voluntarily discarded.

## FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 6 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

### Inspector Findings

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### Additional Information Collected During Inspection

### Comments

Cold holding at or below 45F (all items not discarded) Hot holding at or above 140F Separation and organization of food items in walk in cooler has improved

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END of REPORT

[Submit# 147354] LA FIESTA BRAVA MEXICAN RESTAURANT (ID 481884) Inspection# 1001693054