

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: MAR 15, 2016 01:46 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Saul Leon
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 5

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

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

chicken and beef (approximately 2lbs. of each) stored on stove in hot holding at 126-129F . Food worker states that the he made the chicken at 10:30 a.m. for the lunch crowd (time of temperature observation was approximately 1:30). Manager states they make approximately 5 lbs before lunch then throw the rest away; they were just finishing lunch so he turned off the stove food lost temperature due to that CORRECTED: VOLUNTARILY DISCARDED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 2 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

foods stored double stacked and on the floor of walk in cooler

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

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

All or parts of the violation item are IN violation.

Code Requirements

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

Inspector Findings

floors in disrepair (have tiles missing) Floors have grease and food debris beneath equipment. Pooling water along sides of kitchen

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM # 10B WAS FOUND IN VIOLATION 2 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

Food debris on shelves and equipment grease on tops of counters

Additional Information Collected During Inspection

Comments

will implement time as a public health control for chicken and beef

END of REPORT

[Submit# 183227] LA FIESTA BRAVA MEXICAN RESTAURANT (ID 481884) Inspection# 1001805966