

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
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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: 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: SEP 06, 2016 03:25 PM
Inspector: Julie Hoster (jhoster@co.seneca.ny.us)
Responsible Person: Saul Leon
(email:)

Summary

Number of public health hazards found: 3
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

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

refried beans and rice found in walk in -@ 91F.; interview revealed that they were pulled from hot holding 1 hour ago CORRECTED: placed on ice in walkin brought to less than 70F win 2 hours and from 70-45F with in4 hours both were at 46F at end of inspection

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A 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 kept at or above 140oF during hot holding.

Inspector Findings

cooked chicken and steak strips (approximately 2 ponds of each); found at 101F CORRECTED: VOLUNTARILY DISCARDED

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

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

area below grill has food debris grease;salsa on wall and counter in chip are; bottoms of coolers have raw meats do food debris

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

ITEM # 15A WAS FOUND IN VIOLATION 2 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

floor between dining room and kitchen is cracked and crumbling; floors in kitchen and dining room have food debris

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

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

walk in is dark; manager states the light gets brighter as time goes on

Additional Information Collected During Inspection

Comments

END of REPORT

[Submit# 232834] LA FIESTA BRAVA MEXICAN RESTAURANT (ID 481884) Inspection# 1001870699