

Food Establishment Inspection Report

Score: 93.5

Establishment Name: LA CARRETA

Establishment ID: 3034010223

Date: 04 / 09 / 2013 Status Code: A

Time In: 03 : 00 am pm Time Out: 05 : 00 am pm

Total Time: 2 hrs 0 minutes

Category #: IV

Establishment Type: _____

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 725 COLISEUM DRIVE

City: WINSTON-SALEM

State: NC Zip: 27106

County: 34 Forsyth

Permittee: LA CARRETTA, INC.

Telephone: _____

Inspection
 Re-Inspection

Wastewater System:
 Municipal/Community
 On-Site System

Water Supply:
 Municipal/Community
 On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
 N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
 R= Repeat Violation
 VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions												
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.												
Compliance Status								OUT	CDI	R	VR	
Supervision .2652												
1	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	PIC Present: Demonstration-Certification by accredited program and perform duties				<input type="radio"/> 2	<input checked="" type="radio"/> 0	<input type="radio"/>	<input type="radio"/>	
Employee Health .2652												
2	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Management, employees knowledge; responsibilities & reporting					<input type="radio"/> 3	<input type="radio"/> 1.5	<input checked="" type="radio"/> 0	<input type="radio"/>	
3	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Proper use of reporting, restriction & exclusion					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>	
Good Hygienic Practices .2652, .2653												
4	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/> 2	<input checked="" type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
5	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	No discharge from eyes, nose, and mouth					<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>	
Preventing Contamination by Hands .2652, .2653, .2655, .2656												
6	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Hands clean & properly washed					<input type="radio"/> 4	<input type="radio"/> 2	<input type="radio"/> 0	<input type="radio"/>	
7	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	
8	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Handwashing sinks supplied & accessible					<input type="radio"/> 2	<input type="radio"/> 1	<input checked="" type="radio"/> 0	<input type="radio"/>	
Approved Source .2653, .2655												
9	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Food obtained from approved source					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
10	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/O	Food received at proper temperature					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	
11	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Food in good condition, safe & unadulterated					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
12	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0
Protection from Contamination .2653, .2654												
13	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food separated & protected					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
14	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Food-contact surfaces: cleaned & sanitized					<input type="radio"/> 3	<input checked="" type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>	
15	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	
Potentially Hazardous Food Time/Temperature .2653												
16	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper cooking time & temperatures					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
17	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper reheating procedures for hot holding					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
18	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooling time & temperatures					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
19	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper hot holding temperatures					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
20	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cold holding temperatures					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
21	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper date marking & disposition					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
22	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Time as a public health control: procedures & records					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0
Consumer Advisory .2653												
23	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods					<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	
Highly Susceptible Populations .2653												
24	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered					<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	
Chemical .2653, .2657												
25	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Food additives: approved & properly used					<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	
26	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	Toxic substances properly identified stored, & used					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	
Conformance with Approved Procedures .2653, .2654, .2658												
27	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan					<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	



Food Establishment Inspection Report, continued

Establishment Name: LA CARRETA

Establishment ID: 3034010223

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

CDI= Corrected during Inspection
R= Repeat Violation
VR= Verification Required
Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First Last
Maricela Arellano

Person in Charge (Print)

Maricela Arellano
Person in Charge (Signature)

First Last
Kenneth Michaud

Regulatory Authority (Print)

Kenneth Michaud REHS
Regulatory Authority (Signature)

Contact Number: (____) ____ - ____

Verification Required Date: ____/____/____

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/
Intervention
Violations: 5

No. of Repeat Risk
Factor/Intervention
Violations: _____

Good Retail Practices															
Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Compliance Status								OUT	CDI	R	VR				
Safe Food and Water .2653, .2655, .2658															
28	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Pasteurized eggs used where required					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
29	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Water and ice from approved source					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
30	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Variance obtained for specialized processing methods					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Food Temperature Control .2653, .2654															
31	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Proper cooling methods used; adequate equipment for temperature control					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
32	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Plant food properly cooked for hot holding					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
33	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Approved thawing methods used					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
34	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Thermometers provided & accurate					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Food Identification .2653															
35	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Food properly labeled: original container					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657															
36	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Insects & rodents not present; no unauthorized animals					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
37	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Contamination prevented during food preparation, storage & display					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
38	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Personal cleanliness					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
39	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Wiping cloths: properly used & stored					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
40	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Washing fruits & vegetables					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Proper Use of Utensils .2653, .2654															
41	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	In-use utensils: properly stored					1	0.5	0	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
42	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried & handled					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
43	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Single-use & single-service articles: properly stored & used					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
44	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Gloves used properly					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Utensils and Equipment .2653, .2654, .2663															
45	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
46	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Warewashing facilities: installed, maintained, & used; test strips					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
47	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Non-food contact surfaces clean					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Physical Facilities .2654, .2655, .2656															
48	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Hot & cold water available; adequate pressure					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
49	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Plumbing installed; proper backflow devices					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
50	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Sewage & waste water properly disposed					2	1	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
51	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Toilet facilities: properly constructed, supplied & cleaned					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
52	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Garbage & refuse properly disposed; facilities maintained					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
53	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Physical facilities installed, maintained & clean					1	0.5	0	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
54	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Meets ventilation & lighting requirements; designated areas used					1	0.5	0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Total Deductions:								6.5							

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARRETA

Establishment ID: 3034010223

Date: 04/09/2013

Location Address: 725 COLISEUM DRIVE

City: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27106

Wastewater System: Municipal/Community On-Site System

Water Supply: Municipal/Community On-Site System

Permittee: LA CARRETTA, INC.

Telephone: _____

Status Code: A

Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Refried beans	Hot bar	182	Sour cream	Reach in cooler	43	Hot water	Two compartment sink	156
Spanish rice	Hot bar	166	Raw beef	Reach in cooler	41	Chlorine	Bottle and rinse cycle in	100
Taco meat	Hot bar	181	Raw chicken	Reach in cooler	42			
Chicken	Hot bar	159	Tomales	Walk in cooler	38			
Sliced	Lower make unit	45	Refried beans	Walk in cooler	40			
Sausage	Lower make unit	45	Cooked	Walk in cooler	40			
Chili rellenos	Reach in cooler	45	Queso	Walk in cooler	40			
Queso	Reach in cooler	45	Raw chicken	Walk in cooler	31			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-102.12 Certified Food Protection Manager - Although manager had ANSI approved food safety course certificate, manager was not present at during inspection - managers must have ANSI approved food safety course certificate and be present during inspection by Jan 1, 2014

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - No employee could answer if formal employee health policy exists - informed highest ranking person at time of inspection that an employee health policy must exist where when employees are sick, they are either excluding or restricted from work until symptoms pass or a note from a doctor has cleared them to return to work - gave copy of cd with new rules and copy of employee health policy agreement for manager

- 4 2-401.11 Eating, Drinking, or Using Tobacco - Upon arrival of inspection, noticed two open drinks on food prep counters - all employee drinks must be stored with a tight fitting lid and below any food contact/prep areas - employee dumped drinks and sent cups back to be washed and sanitized

- 8 5-202.12 Handwashing Sinks, Installation - No paper towels at front handsink at beginning of inspection - all handsinks must be stocked during hours of operation - employee refilled dispenser with paper towels



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Observations and Corrective Actions

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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Debris build-up inside dish machine door and door lip, mold/slime build-up inside nozzle of front tea urn nozzle - thoroughly clean and sanitize food contact equipment and surfaces as often as necessary so they are free from debris and mold build-up - employee cleaned inside doors and lip of doors of dish machine and nozzle of tea urn
- 34 4-302.12 Food Temperature Measuring Devices - Missing thermometer in lower make unit - must have thermometers present or on all coolers and freezers - must have, at minimum, a metal stem thermometer, accurate and ranging from 0 - 220 deg F
- 35 3-602.11 Food Labels - Unlabeled pan of flour in dry goods room - make sure to label all dry goods bins
- 41 3-304.12 In-Use Utensils, Between-Use Storage - Scoop handles laying in spice bins and beans bin - make sure handle is sticking out of product and not making contact with food - repositioned handles so they are sticking out of food
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - Pans stacked incorrectly while wet - make sure to separate pans while wet by either adding another storage rack or cross stacking pans to provide adequate air flow to thoroughly air dry all utensils and pans
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - Replace torn cooler/freezer gaskets, especially those in front area held together by tape; Repair/replace rusty racks in reach in and lower make units; Replace torn door flaps inside walk in cooler; Replace broken lid on onions bin in dry goods room; Repaint ceiling and wall panels of walk in cooler so they are not flaking and in good repair and easily cleanable; Reaculk behind backsplash of handsinks so they are coved and in good repair so they can adequately be cleaned and drain water
4-205.10 Food Equipment, Certification and Classification - Scoops must have handle as to minimize cross contamination - remove bowl being used as scoop in seasoned salt bin
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - Cracks at top corners of two compartment sink basins - have rewelded and smoothed so basins are intact, easily cleanable and in good repair; Leak at stopper of two compartment sink - have stopper repaired or added so no leak is present under two compartment sink; Towel being used as stopper in two compartment sink - have stopper added so it stops water flow if needed, cannot use towel as drain plug



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Observations and Corrective Actions

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- 47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed under and side of grill and inside dry goods bins handles so they are clean and free from debris build-up
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - Have kitchen floor regouted and resealed so no gaps or differences in height exist between floor tiles and grout where food and debris can build-up; Repaint and reseal floor in dry goods room so it is in good repair and easily cleanable



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Observations and Corrective Actions

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✓
Spell

