Food Establishment Inspection Report

Establishment Name: LA CARRETA MEXICAN RESTAURANT

Date: <u>Ø 3</u> / <u>25</u> / <u>2 Ø 1 3</u> Status Code: A						
Time In: <u>Ø 1</u>	: <u>15 ⊗ am</u> Time Out: <u>Ø 3</u> : <u>25 ⊗ am</u>					
Total Time:	2 hrs 10 minutes					
Category #:	IV					
Establishment Type. Full-Service Restaurant						

Instructions:

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

Location Address: 1989 PEACEHAVEN RD, NORTH								
City: _WINSTON SALEM								
State: NC Zip: 27106								
County: 34 Forsyth								
Permittee: LA CARRETA WHITAKER SQUARE, 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".

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

____ Establishment ID: _3034011506

Foodborne Illness Risk Factors and Public Health Interventions

Score: 97.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mplian	ce Statu	s	Ol	JT	CDI	R	VR
Su	pervis		.2652					
1		O O	PIC Present; Demonstration-Certification by accredited program and perform duties	2	\bigcirc	0	0	0
En	ploye	e Health	1 .2652					
2	O IN	⊗ OUT	Management, employees knowledge; responsibilities & reporting	3 1		8	0	0
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	3 1.		0	0	0
Go	od Hy	gienic F	Practices .2652, .2653					
4	⊗ IN	OUT	Proper eating, tasting, drinking, or tobacco use	2 1	0	0	0	0
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 (5 0	0	0	0
Pro			amination by Hands .2652, .2653, .2655, .265					
6	⊗ IN	OUT	Hands clean & properly washed	4 2		0	0	0
7		O O UT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	O (3 1.		0	0	0
8	⊗ IN	OUT	Handwashing sinks supplied & accessible	2 1		0	0	0
Ap	prove	d Sourc	e .2653, .2655					
9	⊗ IN	OUT	Food obtained from approved source	O (0	0	0
10	IÑ O	O & UT N/O	Food received at proper temperature	O (0	0	0
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	0 (0	0	0
12	O O IN OUT	⊗ ○ N/A N/O	Required records available: shellstock tags, parasite destruction	0	0	0	0	0
Pro			Contamination .2653, .2654					
13	⊗ ○ IN OUT	O O	Food separated & protected	3 1.		0	0	0
14	⊗ IN	OUT	Food-contact surfaces: cleaned & sanitized	() 3 1.		0	0	0
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	O (0	0	0
Po			rdous Food Time/Temperature .2653					
16		N/A N/O	Proper cooking time & temperatures	3 1.		0	0	0
17		N/A N/O	Proper reheating procedures for hot holding	3 1.		0	0	0
18	IN OUT	N/A N/O	Proper cooling time & temperatures	3 1.		0	0	0
19		N/A N/O	Proper hot holding temperatures	3 1.		0	0	0
20	_	N/A N/O	Proper cold holding temperatures	3 1.		8	0	0
21	⊗ ○ IN OUT	N/A N/O	Proper date marking & disposition	3 1.	5 0	0	0	0
22		- ⊗ ○ - N/A N/O	Time as a public health control: procedures & records	2 1		0	0	0
Co		er Advis						
23		UT N/A	Consumer advisory provided for raw or undercooked foods	1 0.		0	0	0
Hiç			ble Populations .2653					
24		UT N/A	Pasteurized foods used; prohibited foods not offered	3 1.	5 0	0	0	0
Ch	emica		.2653, .2657					
25	IÑ O	O & UT N/A	Food additives: approved & properly used		5 0	0	0	0
26	IÑ O	O O UT N/A	Toxic substances properly identified stored, & used	0 (0	0	0	0
Co	nform		ith Approved Procedures .2653, .2654,	.265				
27	IN O	O & UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2		0	0	0

Food Establishment Inspection Report, continued

Establishment Name: LA CARRETA MEXICAN RESTAURANT Establishment ID: 3034011506

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

- 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".
- 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:

Christy

First Last
Samuel Mendez

Person in Charge (Print)

Person in Charge (Signature)

First Last

Allred

Regulatory Authority (Print)

Contact Number: (____) ___ - ___

Regulatory Authority (Stat

Verification Required Date: ___/ ___/

REHS ID: 1958 - Allred, Christy

No. of Risk Factor/ Intervention Violations: 2

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 C Safe Food and Water .2653, .2655, .2658										
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0	10	0	0			
29	8	0	Water and ice from approved source	000		0	0			
30		OUT	Variance obtained for specialized processing methods	2 1 0	ļ-	0	0			
Food Temperature Control .2653, .2654										
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0 0 0	0	0	0			
32	8 0		Plant food properly cooked for hot holding	0 0 0	0	0	0			
33	8 0	0 0	Approved thawing methods used	0.5 0	0	0	0			
34	8	T N/A N/O	Thermometers provided & accurate	000	ļ-	0	0			
Food Identification .2653										
35	⊗ IN	OUT	Food properly labeled: original container	000	0	0	0			
Pr			ood Contamination .2652, .2653, .2654, .265							
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	0 0 C 2 1 0	0	0	0			
37	OIN	⊗ OUT	Contamination prevented during food preparation, storage & display	○ ⊗ ○ 2 1 0	0	0	0			
38	⊗ IN	OUT	Personal cleanliness	0 0 C 1 0.5 0	0	0	0			
39	⊗ IN	OUT	Wiping cloths: properly used & stored	0 0 C 1 0.5 0	0	0	0			
40	⊗ IN	OUT	Washing fruits & vegetables	0 0 C 1 0.5 0	0	0	0			
Pr	oper l	Jse of U	tensils .2653, .2654							
41	⊗ IN	OUT	In-use utensils: properly stored	0 0 0 1 0.5 0	0	0	0			
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	0 0 0 1 0.5 0	0	0	0			
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	0 0 0 1 0.5 0	0	0	0			
44	O IN	⊗ OUT	Gloves used properly		0	0				
Ut	_		uipment .2653, .2654, .2663							
45	IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	0	0	0			
46	⊗ IN	OUT	Warewashing facilities: installed, maintained, & used; test strips	0 0 0 1 0.5 0		0	0			
47	⊗ IN	OUT	Non-food contact surfaces clean	0 0 C 1 0.5 0	0	0	0			
Pł	nysica	l Faciliti	es .2654, .2655, .2656							
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	0 0 C 2 1 0	0	0	0			
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	0 0 C 2 1 0	0	0	0			
50	⊗ IN	OUT	Sewage & waste water properly disposed	0 0 C 2 1 0	0	0	0			
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	0 0 C 1 0.5 0	0	0	0			
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 C 1 0.5 0		0	0			
53	⊗ IN	OUT	Physical facilities installed, maintained & clean	0 0 C 1 0.5 0		0	0			
54	⊗ IN	OUT	Meets ventilation & lighting requirements; designated areas used	0 0 C 1 0.5 0	0	0	0			
			Total Deductions:	2.5						

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

	Comment	Adden	dum to	Food Establis	hment	t Inspec	tion Report	
Establishment Name: LA CARRETA MEXICAN RESTAURANT Location Address: 1989 PEACEHAVEN RD, NORTH 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 CARRETA WHITAKER SQUARE, INC Telephone:				NC System	nent ID: 🤇	3034011506	Date: 03/25/201 Status Code: _ Category #: Email 1: Email 2: Email 3:	Α
			Temp	erature Observati	ons			
Item beans	Location steam table	Temp 151	Item shrimp	Location drawer cooler-iced	Temp 33	Item steak	Location walk-in cooler	Temp 44
rice	steam table	145	scallops	drawer cooler-iced	33	hot water	prep sink	150

walk-in cooler Observations and Corrective Actions

drawer cooler

drawer cooler

work top cooler

work top cooler

warmer

35

40

33

40

148

39

sanitizer

sanitizer

dish machine

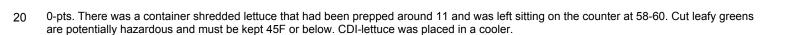
spray bottle

50

50

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.

0-pts. Need to implement an employee health policy including a signed agreement. Please refer to the CD for details. CDI.



Observed employee scooping ice using a cup, need to use and ice scoop with a handle for dispensing ice. Be sure to separate dented cans that are going to be returned from the cans that are going to be used. New rule: do not store foods directly in a pan of ice unless the melt water drains off.

Observed employee washing their gloves hands. Latex food gloves are meant to be used once and when they have become soiled they need to be disposed of. Then wash hands and use fresh gloves.

beef

pico

lettuce

chicken

2

chicken

chopped

steam table

steam table

make unit

make unit

cook temp

make unit bottom

160

154

42

36

40

167

steak

beef

milk

chicken

chicken

cheese dip

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARRETA MEXICAN RESTAURANT Establishment ID: 3034011506

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.

Need to replace several split refrigeration gaskets. The soup bowls are chipped around the edges. There is a damaged rack in the small cooler in the bar.





Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARRETA MEXICAN RESTAURANT Establishment ID: 3034011506

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.





Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARRETA MEXICAN RESTAURANT Establishment ID: 3034011506

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.



