

Food Establishment Inspection Report

Score: 86.5

Establishment Name: LA GUADALUPANA

Establishment ID: 3034011712

Date: 01 / 14 / 2013 Status Code: A

Time In: 01 : 10 am pm Time Out: 04 : 00 am pm

Total Time: 2 hrs 50 minutes

Category #: IV

Establishment Type: _____

Instructions:

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

Location Address: 322 C BODENHAMER ST

City: KERNERSVILLE

State: NC Zip: 27284

County: 34 Forsyth

Permittee: ALFREDO ALEJO

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 checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	PIC Present: Demonstration-Certification by accredited program and perform duties			<input type="radio"/> 2	<input 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 checked="" type="radio"/> 1.5	<input 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	<input type="radio"/>
8	<input checked="" type="radio"/> IN	<input type="radio"/> OUT		Handwashing sinks supplied & accessible			<input type="radio"/> 2	<input type="radio"/> 1	<input 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	<input type="radio"/>
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 checked="" type="radio"/> IN	<input type="radio"/> OUT		Food-contact surfaces: cleaned & sanitized			<input type="radio"/> 3	<input 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 checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooking time & temperatures			<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
17	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input 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 type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooling time & temperatures			<input checked="" type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
19	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper hot holding temperatures			<input type="radio"/> 3	<input checked="" 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 checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper date marking & disposition			<input type="radio"/> 3	<input checked="" 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 checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A		Food additives: approved & properly used			<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0
26	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A		Toxic substances properly identified stored, & used			<input checked="" 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 GUADALUPANA

Establishment ID: 3034011712

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:

A. Hernandez
Person in Charge (Print)

A. Hernandez
Person in Charge (Signature)

Greg Gartner REHSI
Regulatory Authority (Print)

Greg Gartner REHSI
Regulatory Authority (Signature)

Contact Number: (336) 703 - 3383

Verification Required Date: ___ / ___ / ___

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/
Intervention
Violations: 6

No. of Repeat Risk
Factor/Intervention
Violations: 3

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	1 0.5 0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Food Temperature Control .2653, .2654								
31	<input type="radio"/> IN	<input checked="" 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 checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	1 0.5 0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
33	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	1 0.5 0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
34	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Thermometers provided & accurate	1 0.5 0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Food Identification .2653								
35	<input checked="" type="radio"/> IN	<input 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 type="radio"/> IN	<input checked="" 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 checked="" type="radio"/> IN	<input type="radio"/> OUT	In-use utensils: properly stored	1 0.5 0	<input 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 checked="" type="radio"/>	<input type="radio"/>	
43	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Single-use & single-service articles: properly stored & used	1 0.5 0	<input type="radio"/>	<input checked="" 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 checked="" 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 checked="" type="radio"/>	<input type="radio"/>	
47	<input checked="" type="radio"/> IN	<input 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 type="radio"/> IN	<input checked="" type="radio"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0	<input type="radio"/>	<input checked="" 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 checked="" type="radio"/> IN	<input type="radio"/> OUT	Physical facilities installed, maintained & clean	1 0.5 0	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
54	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Meets ventilation & lighting requirements; designated areas used	1 0.5 0	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
Total Deductions:				13.5				

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA GUADALUPANA
Location Address: 322 C BODENHAMER ST
City: KERNERSVILLE **State:** NC
County: 34 Forsyth **Zip:** 27284
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: ALFREDO ALEJO
Telephone: _____

Establishment ID: 3034011712

Date: 01/14/2013
Status Code: A
Category #: IV
Email 1: _____
Email 2: _____
Email 3: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 vat sink	135	chicken soup	air cooling	156	arroz	True upright	42
lettuce	make top	38	jalepeno y	air cooling	168	hominy soup	True upright	41
tomatoes	make top	42	frijoles refritas	steam table	151	al pastor	Walk in	42
cabbage	make bottom	42	chicharron	steam table	166	chicken	walk in	43
queso	make bottom	38	arroz	steam table	156			
ribs	final cook	203	red potato	oven (off)	72			
arroz	cooling over 2 hours	108	jalapeno y	atop steam table	86			
salsa verde	cooling over 2 hours	104	beans	True upright	50			

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.

- 2 Repeat. No employee health policy available at establishment. Provide policy that reflects necessary requirements per Food Code 2-201.11, 2-201.12, and 2-201.13. Handout provided may be used. Employees must read and sign that they understand requirements.

- 4 Employee open beverage observed on both prep sinks. Other empty/used coffee cups and bottle beverages observed on shelf over clean utensils. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of (1) the employee's hands; (2) the container; and (3) exposed food; clean equipment, utensils, and linens; and unwrapped single-service/use articles *Food Code 2-401.11(B)*

- 18 Salsa verde (104°F) and arroz (108°F) air cooling on counter were made over 2 hours ago. These did not meet proper cooling parameters by cooling to 70°F within two hours. Both reheated to 165°F on stovetop and cooling started over. A large pot of beans and pork in 2 door upright prepared yesterday measured 50°F. This was not cooled to 45°F or less in 6 hours. Food voluntarily discarded by management. Cooked potentially hazardous food shall be cooled within 2 hours from 135°F --> 70°F and down to 45°F or less within a total of 6 hours. *Food Code 3-501.14*

- 19 Small pan of cooked jalepenos and chiles resting on top of steam well and not inside. Temperature measured 86°F. Cooked potatoes from previous day found in back of oven (turned off) at 72°F. Peppers and potatoes voluntarily discarded by management. Cooked potentially hazardous foods must be maintained at 135°F or higher. *Food Code 3-501.16*



Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA GUADALUPANA

Establishment ID: 3034011712

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.



- 21 Repeat Violation: Date marking system not in place yet. Refer to handout and *Food Code 3-501.17* All potentially hazardous/ready-to-eat foods in establishment held for more than 24 hours must be properly datemarked.
- 26 Repeat Violation: Oven/grill cleaner in unlabeled bottle. Pine-sol chemical in bottle labeled as Windex. Properly label all chemicals. *Food Code 7-102.11*
- 31 Potentially hazardous foods are air cooled without adequate supervision to begin rapid cooling processes. Other are placed in refrigeration units before being completely cooled. Use proper cooling methods. *Food Code 3-501.15*
- 39 Wiping cloths are stored on chemical bucket, but not completely submerged. Keep cloths in chemical. *Food Code 3-304.14*
- 42 Repeat Violation: Utensils stacked wet. Employee observed towel drying lids. All utensils must completely air dry. No towel drying. *Food Code 4-901.11*
- 43 Single-use meat trays observed being washed in 3 vat sink. These may only be used once, then discarded. Do not wash.
- 45 Remove unapproved domestic blenders. All equipment must meet ANSI-accredited commercial standards. Repeat Violation. *Food Code 4-205.10* / Repair non-working cold faucet at inside canwash. / Replace all torn cooler gaskets (make unit and True cooler)



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA GUADALUPANA

Establishment ID: 3034011712

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.

✓
Spell

- 46 Wash water measured below requirement at 86°F. Must be at least 110°F at all times. *Food Code 4-501.19*
- 51 Provide covered trash cans at women's restroom toilets, including employee restroom. *Food Code 5-501.17*
- 54 Lighting must be increased to minimum 20 foot candles (fc) in women's restroom stall. Currently measures 8fc.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA GUADALUPANA

Establishment ID: 3034011712

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.

✓
Spell

