## Food Establishment Inspection Report

Establishment Name: LAPERLITA CARNICERIA Y RESTAURANTE Establishment ID: 3034011819

Date: Ø 1 / 3 1 / 2 Ø 1 3 Status Code: A						
Time In: <u>10</u> : <u>15</u> m	Time Out: <u>1 2</u> : <u>4 5 ⊗</u> am pm					
Total Time: 2 hrs 30 minute	es					
Category #: IV						
Establishment Type:						

#### Instructions:

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

Location Ad	dress: 1001 WAUGHTOWN STREET
City: WINS	STON SALEM
State: NC	Zip: <sup>27107</sup>
County: 34	Forsyth
	LAPERLITA CARNICERIA Y
Telephone	·
⊗Inspection	on
○Re-Inspe	ection
Wastewate	•
	l/Community
⊖On-Site \$	System
Water Supp	•
⊗Municipa (	ll/Community
○On-Site S	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

Score: 93.5

**Risk factors:** Contributing factors that increase the chance of developing foodborne illness. **Public Health Interventions:** Control measures to prevent foodborne illness or injury.

Pul	blic Health Interv	ventions: Control measures to prevent foodborne illness	or injury.							
Со	mpliance Statu	OUT	CDI	R	VR					
Su	pervision	.2652								
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ○ 2 0	0	0	0				
En	ployee Health	.2652								
2	⊗ ○ IN OUT	Management, employees knowledge; responsibilities & reporting	O O O 3 1.5 0	0	0	0				
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0				
Go	Good Hygienic Practices .2652, .2653									
4	O & IN OUT	Proper eating, tasting, drinking, or tobacco use	○ <b>⊗</b> ○ 2 1 0	8	0	0				
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	O O O 1 0.5 0	0	0	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0				
7	⊗ ○ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0				
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0				
Ap	proved Sourc	e .2653, .2655								
9	⊗ ○ IN OUT	Food obtained from approved source	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0				
10	O O & IN OUT N/O	Food received at proper temperature	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0				
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	0 0 0 2 1 0	0	0	0				
12	O O & O	Required records available: shellstock tags, parasite destruction	$\bigcirc\bigcirc\bigcirc\bigcirc$	0	0	0				
Pro	otection from	Contamination .2653, .2654								
13		Food separated & protected	080	8	0	0				
14	IN OUT N/A N/O	Food-contact surfaces: cleaned & sanitized	3 1.5 0	0	0	0				
15	IN OUT  SO O  IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	3 1.5 0 0 0 0 2 1 0	0	0	0				
Pο		rdous Food TIme/Temperature .2653	2 1 0			_				
16	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	000		0	0				
17	8000	Proper reheating procedures for hot holding	3 1.5 0	0	0	0				
10	IN OUT N/A N/O	Proper cooling time & temperatures	3 1.5 0							
19	IN OUTN/A N/O	Proper hot holding temperatures	3 1.5 0	0	0	0				
20	IN OUT N/A N/O	Proper cold holding temperatures	3 1.5 0	0	0	0				
21	IN OUT N/A N/O	Proper date marking & disposition	3 1.5 0	0	0	0				
22	IN OUT N/A N/O	Time as a public health control: procedures & records	3 1.5 0	0	0	0				
	nsumer Advis	' '	2 1 0	Ш						
	0 0 8	Consumer advisory provided for raw or undercooked	000		_					
23	IN OUT N/A	foods	1 0.5 0		0	0				
Ηi	-	ole Populations .2653								
24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	3 1.5 0	0	0	0				
Ch	emical	.2653, .2657								
25	⊗ O O IN OUT N/A	Food additives: approved & properly used	0 0 0	0	0	0				
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0				
Co	nformance wi	th Approved Procedures .2653, .2654,	.2658							
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	0		0	0				

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

### Food Establishment Inspection Report, continued

Establishment Name: LAPERLITA CARNICERIA Y RESTAURANTE Establishment ID: 3034011819

#### 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:

Gregorio Codya Person in Charge (Print)

Person in Charge (Signature)

Regulatory Authority (Print)

regulatory tumority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>7166</u>

REHS ID: 1938 - Faircloth, Craig

Verification Required Date: \_\_\_/\_\_\_/

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								
		d and V						
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0 1 0.5 0	0	0	0	
29	⊗ IN	OUT	Water and ice from approved source	O O O 2 1 0	0	0	0	
30		O & UT N/A	Variance obtained for specialized processing methods	0 0 0 1 0.5 0	0	0	0	
Fo	od Te	mperatu	ure Control .2653, .2654					
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	O O O 1 0.5 0	0	0	0	
32	⊗ ○ IN OU	O O	Plant food properly cooked for hot holding	0 0 0 1 0.5 0	0	0	0	
33	⊗ ○ IN OUT	O O	Approved thawing methods used	0 0 0 1 0.5 0	0	0	0	
34	⊗ IN	OUT	Thermometers provided & accurate	0 0 0 1 0.5 0	0	0	0	
Fo		ntificat	ion .2653					
35	⊗ IN	OUT	Food properly labeled: original container	0 0 0 2 1 0	0	0	0	
Pr		-	ood Contamination .2652, .2653, .2654, .2656					
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0	0	0	0	
37	O IN	⊗ OUT	Contamination prevented during food preparation, storage & display	○ <b>⊗</b> ○ 2 1 0	0	0	0	
38	⊗ IN	OUT	Personal cleanliness	O O O 1 0.5 0	0	0	0	
39	⊗ IN	OUT	Wiping cloths: properly used & stored	0 0 0 1 0.5 0	0	0	0	
40	⊗ IN	OUT	Washing fruits & vegetables	O O O 1 0.5 0	0	0	0	
Pr	oper U	lse of U	tensils .2653, .2654					
41	IN	⊗ OUT	In-use utensils: properly stored	<b>⊗</b> ○ ○ 1 0.5 0	0	8	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	0	0	0	
44	IN	OUT	Gloves used properly	0 0 0	0	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	0	0	0	
47	O IN	⊗ OUT	Non-food contact surfaces clean	○ <b>⊗</b> ○ 1 0.5 0	0	0	0	
Ph		Faciliti	es .2654, .2655, .2656					
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	2 1 0	0	0	0	
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
50	⊗ IN	OUT	Sewage & waste water properly disposed	$\bigcirc \bigcirc \bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$	0	0	0	
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	0 0 0 1 0.5 0	0	0	0	
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	O O O 1 0.5 0	0	0	0	
53	O IN	⊗ OUT	Physical facilities installed, maintained & clean	○ <b>⊗</b> ○ 1 0.5 0	0	0	0	
54	⊗ IN	OUT	Meets ventilation & lighting requirements; designated areas used	0 0 0 1 0.5 0	0	0	0	
			Total Deductions:	6.5				

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

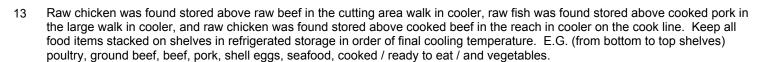
				-
Establishment Name	LAPERLITA CARNICERIA Y RESTAURANTE	Establishment ID:	3034011819	Date: 01/31/2013
Location Address:	1001 WAUGHTOWN STREET			Status Code: A
	State: NC_			Category #:IV
County: 34 Forsyth	Zip: <sup>27107</sup>			Email 1:
Water Supply:	em: ⊗ Municipal/Community ○ On-Site System ⊗ Municipal/Community ○ On-Site System			Email 2:
Permittee: LAPER	RLITA CARNICERIA Y RESTAURANT LLC			Email 3:

Temperature Observations								
Item rice	Location hot hold	Temp 157	Item cooked crab	Location reach in cooler	Temp 40	Item ham	Location walk in cooler	Temp 42
beans	hot hold	154	crab / seafood	reheat	175	beef	display case	43
cut tomatoes	make unit	43	soup	hot hold	200	chicken	display case	42
shrimp	reach in cooler	42	chicken	reach in cooler	40	fish	display case	43
chicken	final cook	185	pork	walk in cooler	39	chicken	display case	42
fish	final cook	200	beef	walk in cooler	38	beef	cutting room walk in	41
chicken	hot hold	157	beans	walk in cooler	37	chicken	cutting room walk in	42
beef tongue	hot hold	158	ribs	walk in cooler	41	hot water	3 comp sink	145

**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.

An employee beverage was found on frozen food items for sale in the reach in freezer in the meat cutting area. Store all employee beverages on lower shelves below all food storage and prep areas to prevent cross contamination.



Employees were observed preparing food items (rice and raw chicken) on the drain boards and in the basins of the 3 compartment (utensil washing) sinks. The utensil washing sinks are not approved food prep areas. All food prep must be completed in approved food prep areas.

Utensils with no handles were found stored in large bins of dry goods and sauces. If utensils are to be stored in containers of dry goods they must be equipped with handles and the handles must extend out of the product.





Telephone:

Establishment Name: LAPERLITA CARNICERIA Y RESTAURANTE Establishment ID: \_3034011819

#### **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.



- Repair the condensate leak found in the reach in coolers below the make unit in the front prep area. Repair the sagging ceiling in the large walk in cooler. Repair the hole that has been enlarged for the spray arm at the 3 compartment sink in the meat cutting room. Reattach the spray arm to the wall in the meat cutting room. Replace the missing handles on the gas range and repair or replace the damaged gas range. Properly repair the damaged rusting area on the bottom of the meat saw using approved methods and materials.
- Cleaning is needed on: the interior and door gaskets of reach refrigeration units, the lower shelves of tables, the hood system, and the shelving.
- Reseal the baseboards to the wall in the cutting area and repair the FRP adjacent to the rear hand sink in the kitchen area.



Establishment Name: LAPERLITA CARNICERIA Y RESTAURANTE Establishment ID: 3034011819

**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.





Establishment Name: LAPERLITA CARNICERIA Y RESTAURANTE Establishment ID: 3034011819

#### **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.



