Food Establishment Inspection Report

| H | \mathbf{C} |)d | E | st | ablishment Inspection | Repo | ort | | | | | | So | ore: <u>9</u> | 0 | |
|--|--|-------|-------|---------------|---|-----------|--|---|--|---------------|--------|---------|---|---------------|----------|--|
| Establishment Name: LA CARETTA MEXICAN RESTAURANT #8 | | | | | | | | | Establishment ID: 3034011969 | | | | | | | |
| | | | | | | | | Inspection □ Re-Inspection | | | | | | | | |
| Cit | City: WINSTON SALEM State: NC | | | | | | | | Date: Ø 8 / 15 / 2 Ø 1 3 Status Code: A | | | | | | | |
| | Zip: 27106 County: 34 Forsyth | | | | | | | | Time In: $09:45 \times 10^{-8}$ Time Out: $02:20 \times 10^{-8}$ | | | | | m m | | |
| • | | | | | | | | | Total Time: 4 hrs 35 minutes | | | | | | | |
| | crimition. | | | | | | | | Category #: IV | | | | | | _ | |
| | Telephone: | | | | | | | | FDA Establishment Type: | | | | | | | |
| | Nastewater System: ⊠Municipal/Community ☐ On-Site Sys | | | | | | | ster | No. of Risk Factor/Intervention Violations: 9 | | | | | | | |
| Water Supply: ✓ Municipal/Community ☐ On-Site Supply No. of Repeat Risk Factor/Intervention Violations: | | | | | | | | | | | | | | | | |
| F | Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | Good Retail Practices | | | | | | | |
| R | Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, | | | | | | | | |
| P | Public Health Interventions: Control measures to prevent foodborne illness or injury. IN OUT N/A N/O Compliance Status OUT CDI R VR | | | | | - | and physical objects into foods. IN OUT N/A N/O Compliance Status | | | | | T | ميا ۽ ايم | | | |
| S | | rvisi | | N/O | Compliance Status .2652 | OUT CDI | I R VR | | | | | id Wa | Compliance Status ater .2653, .2655, .2658 | OUT | CDI R VR | |
| _ | | | | | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 🕱 🗆 | | - | × | | | | Pasteurized eggs used where required | 1 0.5 0 | | |
| E | mpl | oye | e He | alth | .2652 | | | | × | - | | | Water and ice from approved source | 210 | | |
| 2 | X | | | | Management, employees knowledge; responsibilities & reporting | 3 1.5 0 | | ıl⊢ | × | - | П | | Variance obtained for specialized processing | 1 0.5 0 | | |
| 3 | X | | | | Proper use of reporting, restriction & exclusion | 3 1.5 0 | | ıl 🛏 | Food Temperature Control .2653, .2654 | | | | | | | |
| \neg | | | gieni | c Pr | actices .2652, .2653 | | | 31 | | × | | | Proper cooling methods used; adequate equipment for temperature control | 1 🗶 0 | | |
| _ | | X | | | Proper eating, tasting, drinking, or tobacco use | 2 🗶 0 | | 32 | × | | | | Plant food properly cooked for hot holding | 1 0.5 0 | | |
| _ | × | | | | No discharge from eyes, nose or mouth | 1 0.5 0 | | 11 ├─ | | - | | | Approved thawing methods used | 1 0.5 | | |
| \neg | | ntin | g Co | onta | mination by Hands .2652, .2653, .2655, .2656 | | | - | \mathbf{X} | - | | | Thermometers provided & accurate | 1 0.5 0 | | |
| 6 | X | | | | Hands clean & properly washed No bare hand contact with RTE foods or pre- | 420 | | '! ├─ | | \perp | ntific | catio | <u>'</u> | الحالات الما | | |
| 7 | | | | X | approved alternate procedure properly followed | 3 1.5 0 | | 35 | X | | | | Food properly labeled: original container | 2 1 0 | | |
| | | X | 1.0 | | Handwashing sinks supplied & accessible | 2 🗶 0 | | P | reve | entio | n of | f Foo | d Contamination .2652, .2653, .2654, .2656, .26 | 7 | | |
| - | ppr X | ovec | Sou | urce | Food obtained from approved source | 2 1 0 | | 36 | | X | | | Insects & rodents not present; no unauthorized animals | 211 | | |
| _ | | | | × | | 210 | | 37 | | × | | | Contamination prevented during food preparation, storage & display | 2 🗶 0 | | |
| \rightarrow | | | | | Food received at proper temperature | | | 38 | × | | | | Personal cleanliness | 1 0.5 0 | | |
| - | X | | | _ | Food in good condition, safe & unadulterated Required records available: shellstock tags, | 210 | | 39 | | × | | | Wiping cloths: properly used & stored | 1 💢 0 | | |
| | X roto | otio | n fro | <u>ш</u> | parasite destruction contamination .2653, .2654 | 210 | | 40 | × | | | | Washing fruits & vegetables | 1 0.5 0 | | |
| _ | _ | X | _ | $\overline{}$ | Food separated & protected | 3 1.5 🗶 🔀 | | Р | rope | er Us | se o | f Ute | nsils .2653, .2654 | | | |
| 14 | | × | | | Food-contact surfaces: cleaned & sanitized | 3 🗙 0 | | 41 | | X | | | In-use utensils: properly stored | 1 0.5 | | |
| \dashv | X | | | | Proper disposition of returned, previously served, | 210 | | 42 | × | | | | Utensils, equipment & linens: properly stored, dried & handled | 1 0.5 0 | | |
| | | ntial | v Ha | zaro | reconditioned, & unsafe food dous Food TIme/Temperature .2653 | | -الـــالــ | 43 | X | | | | Single-use & single-service articles: properly stored & used | 1 0.5 0 | | |
| $\overline{}$ | X | | | | Proper cooking time & temperatures | 3 1.5 0 | | 44 | × | | | | Gloves used properly | 1 0.5 0 | | |
| 17 | | | X | | Proper reheating procedures for hot holding | 3 1.5 0 | | U | tens | sils a | nd | Equi | pment .2653, .2654, .2663 | | | |
| 18 | | X | | | Proper cooling time & temperatures | 3 🗙 0 🗆 | | 45 | | X | | | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, | 2 🗶 0 | | |
| 19 | × | | | | Proper hot holding temperatures | 3 1.5 0 | | 46 | × | | | | Constructed, & used Warewashing facilities: installed, maintained, & | 1 0.5 0 | | |
| 20 | × | | | | Proper cold holding temperatures | 3 1.5 0 | | ∄— | \mathbf{X} | - | | | used; test strips Non-food contact surfaces clean | 1 0.5 0 | | |
| 21 | | X | | | Proper date marking & disposition | 3 1.5 🗶 🔀 | | ┑┕ | | $\overline{}$ | Faci | ilities | .2654, .2655, .2656 | | | |
| 22 | | | × | | Time as a public health control: procedures & | 210 | toto | 48 | X | | | | Hot & cold water available; adequate pressure | 210 | | |
| | | ume | r Ad | lvisc | records ory .2653 | | 1-1- | 49 | | × | | | Plumbing installed; proper backflow devices | 211 | | |
| 23 | | × | | | Consumer advisory provided for raw or undercooked foods | 1 0.5 🗶 🔀 | | 50 | × | | | | Sewage & waste water properly disposed | 210 | | |
| | | y Sı | isce | ptibl | le Populations .2653 | | | i — | × | \vdash | | | Toilet facilities: properly constructed, supplied | 1 0.5 0 | | |
| _ | × | | | | Pasteurized foods used; prohibited foods not offered | 3 1.5 0 | | 52 | <u> </u> | | | | & cleaned Garbage & refuse properly disposed; facilities | 1 💢 0 | | |
| $\overline{}$ | hen 🔀 | nical | | | .2653, .2657 Food additives: approved & properly used | | | 53 | F | | | H | maintained Physical facilities installed, maintained & clean | | | |
| \dashv | | | | | | | | - | | | | | Meets ventilation & lighting requirements; | ++++ | | |
| 26 C | onf | orma | ance | witl | Toxic substances properly identified stored, & used h Approved Procedures .2653, .2654, .2658 | 2 🗙 0 🗆 | 1 | 54 | Ш | | | | designated areas used | 1 0.5 | | |
| 27 | | | X | | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | 210 | | | | | | | Total Deductions | 10 | | |
| | | | | | | | | | | | | | | | | |





| Establishme | ent Name: LA CARE | | N RESTAURA | | | nt ID: 3034011969 | | |
|---|---|---------------------------------------|---|-----------------------|----------------------|---|-------------------|------|
| | Address: 5256 ROBIN | | | Inspection | Re-Inspection | Date: 08/15/2013 | | |
| | TON SALEM | | | Milispection | ☐ Ke-IIISpection | Status Code: A | | |
| County: 34 | | | 3 _ Zip:_ ²⁷¹⁰⁶ | tate: NC | | | Category #: V | |
| | System: 🗷 Municipal/Co | ommunity 🗌 | | | Email 1: | | catogory | |
| Water Suppl | | | | | | | | |
| | LA CARETTA ROBI | NHOOD VILL | AGE,INC | | Email 2: | | | |
| Telephone |): | | | | Email 3: | | | |
| | | | | erature Ob | servations | | | |
| Item beef mix | Location cooler | Temp 46 | Item potatoes | Location make unit | Те 35 | emp Item | Location | Temp |
| pork | cooler | 40.8 | tomatoes | amke unit | 36 | | | |
| beans | cooler | 40.8 | rice | steam table | 185 | 5 | | |
| cilantro | cooler | 39 | chicken | cooked to | 175 | 5 | | |
| shredded | cooler | 58 | | | | | | |
| raw chicken | cooler | 39 | | | | | | |
| beef | amke unit | 34 | | | | | | |
| pork | make unit | 34 | | | | | | |
| will be tak 2-102.12 One emp stored be 2-401.11 | ken after 1-1-14. Certified Food Prote | prep table wood contact Using Toba | ger with a lid, all esurface. cco | employee drinl | ks must have a l | tification after 1-1-14 id and a straw. Empl | · | |
| | rge (Print & Sign): othority (Print & Sign) REHS ID | IVAN Fi | rst rst remore, Cla | Moreno La Sizemore | ast — ast — | Shaying Confication Equired Date | Pro e: / / | |
| REHS (| Contact Phone Number | : (336) | 703-31 | . 28 | | | | |
| | | (<u>550</u>) | <u>, , , , , , , , , , , , , , , , , , , </u> | | | | | |

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Establishment Name: LA CARETTA MEXICAN RESTAURANT #8 Establishment ID: 3034011969

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 remember to store food in this order: raw chicken on bottom shelf, hamburger on the next shelf,, pork higher shelf and beef on highest shelf.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation
- Sanitizer was not properly. mixed in spray bottle corrected to 50ppm chlorine. Three compartment sink was not properly set up, need to set up and use as shown today. Employee had dirty dishes on both drain boards and was not using vats correctly. Some blue dish baskets were no clean and need to be cleaned and evaluated. Damages dish trays need to be discarded. Do not store cutting board on floor after washing and sanitizing. Need to remove the paper towels from the drying racks for clean dishes.

 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness
 - 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
- A large deep steel pan of chicken and vegetables was 57F after being in cooler over night. Need to cool properly before placing in cooler.
 - 3-501.14 Cooling

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- All food prepared and kept in walk in cooler for more than 24 hours must be date marked. If food is held at 41F or below in walk in it may be held for 7 days. If the walk in has food between 45 and 41F it may be held for 4 days. If you have any question about this please ask before next inspection.
 - 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking
- 23 If any raw or under cooked food is offered to the public a consumer Advisory is required as per page 98 in the food code. 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens
- Need to label all chemical bottles with the name of the chemical on the bottle. Need to label the sanitizer bottle. need to find a better are to store the pressure sprayer.
 - 7-102.11 Common Name-Working Containers
 - 7-301.11 Separation-Storage and Display, Stock and Retail Sale
- The proper way to cool food is to cool from 135F to 70F in 2 hours using approved methods such as ice baths and shallow pans. And then cool food at 70F in the walk in cooler to 41 or below in 4 hours. Cool in walk in with lose fitting lid to good heat transfer. 3-501.15 Cooling Methods





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Make sure you are thawing breaded chicken correctly. Chicken in a below counter refrigerator was between 46F and 50F. 3-501.13 Thawing

- 36 Flies at dumpster.6-501.111 Controlling Pests
- Need to check drawer refrigeration unit codensate on floor and on top of drawers. Need to seal or store in container with lide open bags of flour and sugar after opening. Do not store onions beside the pressure washer. There was a container of lemons in the ice machine. Ice is a food and nothing is allowed to be stored in the ice in the ice machine. The onions stored in NSF bulk bin with holes in it is not approved. Need to remove the two gray bulk storage containers and store onions in an approved manor. Bulk food containers shall not be placed on floor. Need to place wheels on white container used for chips. Do not store uncooked chips in a card board box after cutting, card board is not an approved food contact surface. Onions and herbs need to be covered in walk in after prepping.
 - 3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient
- 39 Wiping cloths must be dry and used only for wiping food spills, several wet wiping cloths found to day.3-304.14 Wiping Cloths, Use Limitation
- Single use bucket reused for sour cream and small cups and buckets being used as scoops in dry goods bins. Do not reuse singel use articles and use scoops with handles out of the product.

 3-304.12 In-Use Utensils, Between-Use Storage
- Check all dish trays and discard the one in poor repair. Need to replace all gray bulk containers with holes cut in them with need approved containers. The baskets used for chips are hard to clean. Consider using deli paper or replacing with plastic baskets. Need to caulk all sinks as needed. Wood at dish machine is not approved, remove. Chip storage bin is repaired with duct tape need to repair properly.
 - 4-201.11 Equipment and Utensils-Durability and Strength
 - 4-501.11 Good Repair and Proper Adjustment-Equipment
 - 4-202.11 Food-Contact Surfaces-Cleanability
- 49 Need to fix back flow device as soon as possible call when fixed. 5-202.13 Backflow Prevention, Air Gap





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| Observations | and i | Corrective | Actions |
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Spell

52 All dumpster doors open on both and one lid open.. 5-501.113 Covering Receptacles

- Need floor repair in front of the drawer refrigerator. Need to caulk base boards in areas. 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed 6-201.11 Floors, Walls and Ceilings-Cleanability
- Replace light bulbs in freezer, cooler and dry storage. Lighting low in these areas today. 6-303.11 Intensity-Lighting





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