

Food Establishment Inspection Report

Score: 93

Establishment Name: ANTOJITOS LAS DELICIAS

Establishment ID: 3034012615

Location Address: 1521 E 5TH ST.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 16 / 2019 Status Code: U

Zip: 27101 County: 34 Forsyth

Time In: 10 : 15 ^{am} Time Out: 01 : 15 ^{pm}

Total Time: 3 hrs 0 minutes

Permittee: ANTOJITOS LAS DELICIAS, INC.

Category #: IV

Telephone: (336) 499-0813

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: _____

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.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R VR
Supervision .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
Good Hygienic Practices .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2 2 2 2
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	3 0 0 0
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	2 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 1 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13 2 2 2
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 0
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	2 0 0 0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	2 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 0
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 0
Conformance with Approved Procedures .2653, .2654, .2658						
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1 0 0 0

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R VR
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 0
Food Temperature Control .2653, .2654						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03 0 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1 2 2 2
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 0
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03 0 0 0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 2 2 2
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 0
Utensils and Equipment .2653, .2654, .2663						
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	2 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03 0 0 0
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1 0 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	2 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 2 2 2
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 2 2 2
Total Deductions:					7	



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: ANTOJITOS LAS DELICIAS, INC.
 Telephone: (336) 499-0813

Establishment ID: 3034012615
 Inspection Re-Inspection Date: 07/16/2019
 Comment Addendum Attached? Status Code: U
 Water sample taken? Yes No Category #: IV
 Email 1: venadita01@outlook.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lengua	reheating (40 min)	120	chlorine (ppm)	3-compartment sink	100	rice	microwave reheat	120
chorizo	reheating (40 min)	121	lettuce	make-unit	40	rice	reheat (corrected)	177
chicken	reheat	175	tomato	make-unit	41	ServSafe	Ana Mercado 5-16-23	0
chorizo	reheat	180	pico	make-unit	41			
pork	reheat	177	cabbage	make-unit	40			
steak	final cook	170	lengua	upright cooler	38			
beans	reheat (40 min)	120	chorizo	upright cooler	39			
hot water	3-compartment sink	152	rice	upright cooler	40			

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.

- 6 2-301.14 When to Wash - P - Employee observed touching faucet handles with bare hands to turn off water directly after washing hands. Employees must use a paper towel, or other clean barrier to prevent employees from recontaminating their hands. CDI - Employee instructed on proper hand washing and did so correctly. 0 pts.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee cutting radishes and handling them with bare hands. Employees must not handle ready-to-eat foods with their bare hands. CDI - Radishes that were already cut were discarded and employee donned gloves for remainder of radish cutting.
- 8 6-301.12 Hand Drying Provision - PF - No paper towels at 2 out of 3 handsinks. Hand washing sinsks shall be equipped with paper towels for employee hand washing. CDI - Paper towels placed at hand washing sinks.

Lock Text



Person in Charge (Print & Sign): Ana *First* Mercado *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Some metal pans on low shelving had debris/crumbs in them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Pans taken to be rewashed. Store pans inverted to prevent potential crumbs from falling into pans. 0 pts.
- 17 3-403.11 Reheating for Hot Holding - P - Rice reheated to only 120F in microwave before hot holding. Beans measured 158F after being reheated for 2 hours. Potentially hazardous ready-to-eat foods that were prepared/cooked in the establishment and then cooled and held under refrigeration shall be reheated to at least 165F prior to placing in hot holding again. Ensure all leftover food is reheated to 165F prior to placing in hot holding. CDI - Rice reheated to 177F in microwave and beans discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Cabbage in make-unit was prepared 3 days ago and ham in make-unit was opened 2 days ago. Potentially hazardous ready-to-eat foods that are held in the establishment for at least 24 hours shall be date marked and held for no longer than 7 days, with day 1 being the date of preparation. CDI - Dates placed on containers.
- 36 6-202.15 Outer Openings, Protected - C - Gap present between floor and bottom of door at back entrance to establishment. Outer openings shall be protected. Apply weather stripping to bottom of door to seal the gap between the bottom of the door and the floor. 0 pts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Plastic butter containers are being reused to store leftover food. Single-use and single-service articles shall not be reused. 0 pts.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Small table that ice machine sits on top of is not up to NSF standards and needs to be replaced. Also, 2 blenders in the establishment are listed by the manufacturer as "for household use only". Equipment shall be NSF approved for commercial use. Remove from establishment. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Metal strainer is damaged and needs to be replaced. Upright freezer is broken and needs to be replaced. Equipment shall be maintained in good repair. Submit spec sheet to leeac@forsyth.cc prior to purchasing new upright freezer.
**Continue to complete all listed items on transitional permit in regards to equipment prior to transitional permit expiration.
- 51 6-501.19 Closing Toilet Room Doors - C - Toilet door was propped open during food preparation. Toilet room doors shall be maintained closed, except for cleaning and maintenance. Do not have restroom door opened during food preparation. CDI - Door closed.



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- 53 6-501.16 Drying Mops - C - Mop hanger needed to invert mops to dry properly. Mops shall be dried in a manner that prevents potential contamination of walls/mop handle. // 6-101.11 Surface Characteristics-Indoor Areas - C - Raw wood present on inside of door to outside and on window behind broken freezer. Floors, walls and ceilings shall be constructed of material that is smooth and easily cleanable. Seal or remove raw wood. 0 pts.

**Continue completing all items on transitional permit list prior to expiration of transitional permit.

- 54 6-303.11 Intensity-Lighting - C - Lighting low over cooking equipment underneath hood (30-45 foot candles), right side of sandwich cooler top (38 foot candles), and in bathroom (0 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms and at least 50 foot candles at food preparation and cooking areas. 0 pts.



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Spell

