Food Establishment Inspection Report

Establishment Name: CARNICERIA LOS POTROS

Date: <u>Ø 2</u> / <u>3</u>	28/2013	Status Co	de: A	
Time In: <u>Ø 9</u>	: <u>23</u> ⊗ am	Time Out:	<u>11</u> : <u>40</u> ⊖	am pm
Total Time: _	2 hrs 17 minute	es		

Category #: IV

Establishment Type: _

Instructions:

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

Location Address: 400 E BODENHAMER STREET						
City: _KERNERSVILLE						
State: NC Zip: 27284						
County: 34 Forsyth						
Permittee: ALEJANDRO,FEDERICO, ED QUIROZ						
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".

Establishment ID: 3034020695

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.

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mpliance Statu	OUT	CDI	R	VR			
Su	Supervision .2652							
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	$\bigcirc \bigcirc$ 2 0	0	0	0		
Employee 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	od Hygienic F	Practices .2652, .2653						
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	$\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
5	Ø ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0		
Pre		amination by Hands .2652, .2653, .2655, .265						
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	O & IN OUT	Handwashing sinks supplied & accessible	○ ○ ⊗ 2 1 0	8	0	0		
Ap	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0		
10	O O S IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Pro		Contamination .2653, .2654						
13	⊗ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	○ ○ ○ 3 1.5 0	0	0	0		
14	⊗ ○ IN OUT	Food-contact surfaces: cleaned & sanitized	○ ○ ○ 3 1.5 0	0	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Po		rdous Food Tlme/Temperature .2653						
16	O O O S IN OUT N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0		
17	O O O S IN OUT N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0		
18	O O O S IN OUT N/A N/O	Proper cooling time & temperatures	O O O 3 1.5 0	0	0	0		
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	O O O 3 1.5 0	0	0	0		
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0		
21	O 🗞 O O IN OUT N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0		
22	O O & O IN OUT N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Со	nsumer Advis	ory .2653						
23	O O & IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0		
Hiç		le Populations .2653		Ш				
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 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	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Со		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	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	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: CARNICERIA LOS POTROS Establishment ID: 3034020695

Instri	ictions	continue	u.
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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:

Felerico Guino

Person in Charge (Print)

Person in Charge (Signature)

(अर्थ रिहारि)
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

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. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 2 1 0 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 0 0 0 1 0.5 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT $\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$ 36 Insects & rodents not present; no unauthorized animals 0 0 OUT Contamination prevented during food preparation, 37 0 0 \bigcirc storage & display OUT 0 0 0 1 0.5 0 38 Personal cleanliness 0 0 0 ○ ○ **⊗** 1 0.5 0 OIN. ⊗ OUT 0 0 39 Wiping cloths: properly used & stored 0 ⊗ OUT 0 0 **8** 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 0 0 **8** 1 0.5 0 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 ΙŇ OUT OIN 8 Single-use & single-service articles: properly \bigcirc \otimes \bigcirc 43 0 0 0 1 0.5 0 OUT stored & used ⊗ IN OUT $\overline{000}$ 0 0 44 Gloves used properly 0 1 0.5 0 **Utensils** and Equipment .2653, .2654, .2663 ⊗ OUT Equipment, food & non-food contact surfaces approved, $\bigotimes \bigcirc \bigcirc$ cleanable, properly designed, constructed, & used 8 45 \bigcirc cleanable, properly designed, constructed, & used 8 OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 46 0 ΙŇ test strips OUT 0 0 0 1 0.5 0 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\bigcirc \bigcirc \bigcirc$ 0 Hot & cold water available; adequate pressure 0 0 0 48 OUT 0 0 49 Plumbing installed; proper backflow devices 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained 8 $\circ \circ \otimes$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 ⊗ IN OUT 0 0 0 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0 **Total Deductions:**

North Carolina Department of Health & Human Services

Division of Public Health

Environmental Health Section

Food Protection Program

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Location Address: 400 E BODENHAMER STREET		Status Code: A
City: KERNERSVILLE State: NC		Category #:IV
County: <u>34 Forsyth</u> Zip: <u>27284</u>		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: ALEJANDRO,FEDERICO, ED QUIROZ		Email 3:
Telephone:		

Temperature Observations								
Item hot water	Location prep sink	Temp 135	Item diced	Location make top (just prepared)	Temp 45	Item	Location	Temp
arroz	steam table	159	lettuce	make top	42			
frijoles refritas	steam table	156	sliced cheese	make bottom	39			
chicharron	steam table	155	lopales	2 door reach in	38			
frijoles refritas	walk in	34	cebollitas	2 door reach in	38			
cebollitas	walk in	40	peurco	display case	32			
pastor	walk in	39	barbacoa	display case	34			
sliced	make top (just prepared)	46						

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

- Handwashing sign missing from back handsink. Sign provided during inspection. 15A NCAC 18A .2656 ref. 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees
- 21 Majority of ready to eat foods are properly datemarked. Remember to date mark cooked shrimp, open packages of deli meat, and queso fresca. Can only hold for maximum 7 days.
- 39 Wiping cloths are stored in sanitizer buckets properly. Remember to label buckets as "Sanitizer". Unlabeled today.

All produce is washed first prior to cutting except for lettuce. Whole lettuce heads must be washed before being cut. 15A NCAC 18A .2653 ref. 3-302.15 (A): Raw fruits and vegetables shall be thoroughly washed in water to removed soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.



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- First aid kit and purse stored over clean linens in back storage area. Keep employee items and first aid kits below clean linens. 15A NCAC 18A .2657 ref. 7-208.11(B): First aid supplies that are in a food establishment for the employees' use shall be stored in a kit or container that is located to prevent the contamination of... linens... Soiled linens stored in grocery carts outside. 15A NCAC 18A .2654 ref. 4-803.11: Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single service/use articles.
- Single service meat trays observed washed and stored clean on top of 3 compartment sink. These are single-use articles only and must be discarded after first use. / Single-service cups in restaurant not completely protected with plastic wrap. Make sure plastic extends entire length of cups or provide a cup holster. / Single service eating utensils stored with mouth contact side upward in restaurant. Recommend leaving inverted to prevent possible contamination.
- Repair cracked side panels of meat display cases (Repeat). One panel has already been replaced. / Chicken and fish prep sink drainboards are not self-draining and must be repaired (Repeat). 15A NCAC 18A .2654 ref. 4-202.12(A)(2): Clean in place equipment... shall be designed and constructed so that the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions / Replace or repaint rusting and chipping shelving throughout (Repeat). If repainting, paint must be approved for incidental food contact. / Ice machine chest lid is irreparable and must be replaced (Repeat). / Repair small leak somewhere at the water heater.
- Frame 53 Recault bathroom handsinks to walls.



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