Food Establishment Inspection Report

Score: 92.5

Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTE
Location Address: 1001 WAUGHTOWN STREET
City: WINSTON SALEM **State:** NC
Zip: 27107 **County:** 34 Forsyth
Permittee: LA PERLITA CARNICERIA Y RESTAURANT LLC
Telephone: (336) 788-6888
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034011819
☒ Inspection ☐ Re-Inspection
Date: 08 / 12 / 2014 **Status Code:** A
Time In: 09 : 15 ☒am ☐pm **Time Out:** 01 : 00 ☐am ☒pm
Total Time: 3 hrs 45 minutes
Category #: IV
FDA Establishment Type: _____
No. of Risk Factor/Intervention Violations: 4
No. of Repeat Risk Factor/Intervention Violations: 4

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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	☒	0 ☐	☒	☐
					Employee Health .2652				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 1.5 0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5 0	☐	☐	☐
					Good Hygienic Practices .2652, .2653				
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 1 0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1 0.5 0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656				
6	☒	☐			Hands clean & properly washed	4 2 0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5 0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2 1 0	☐	☐	☐
					Approved Source .2653, .2655				
9	☒	☐			Food obtained from approved source	2 1 0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2 1 0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2 1 0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 1 0	☐	☐	☐
					Protection from Contamination .2653, .2654				
13	☐	☒	☐	☐	Food separated & protected	3 ☒ 0	☒	☒	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3 ☒ 0	☒	☒	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653				
16	☒	☐	☐	☐	Proper cooking time & temperatures	3 1.5 0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3 1.5 0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3 1.5 0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3 1.5 0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3 1.5 0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3 1.5 ☒	☒	☒	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 1 0	☐	☐	☐
					Consumer Advisory .2653				
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1 0.5 0	☐	☐	☐
					Highly Susceptible Populations .2653				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5 0	☐	☐	☐
					Chemical .2653, .2657				
25	☒	☐	☐		Food additives: approved & properly used	1 0.5 0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2 1 0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658				
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2 1 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	☐	☐	☒		Pasteurized eggs used where required	1 0.5 0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2 1 0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5 0	☐	☐	☐
					Food Temperature Control .2653, .2654				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1 0.5 0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1 0.5 0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1 0.5 0	☐	☐	☐
					Food Identification .2653				
35	☒	☐			Food properly labeled: original container	2 1 0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657				
36	☐	☒			Insects & rodents not present; no unauthorized animals	2 1 ☒	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2 ☒ 0	☐	☒	☐
38	☒	☐			Personal cleanliness	1 0.5 0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1 0.5 ☒	☒	☒	☐
40	☒	☐	☐		Washing fruits & vegetables	1 0.5 0	☐	☐	☐
					Proper Use of Utensils .2653, .2654				
41	☒	☐			In-use utensils: properly stored	1 0.5 0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1 0.5 0	☐	☐	☐
44	☒	☐			Gloves used properly	1 0.5 0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 ☒ 0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1 0.5 ☒	☐	☒	☐
					Physical Facilities .2654, .2655, .2656				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1 0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2 1 0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2 1 0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1 ☒ 0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1 0.5 ☒	☒	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5 0	☐	☐	☐

Total Deductions: 7.5

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☒ Inspection ☐ Re-Inspection   Date: 08/12/2014

Comment Addendum Attached? ☒   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-comp	150	Raw Catfish	Display Case	43	Pulled	Reach-In	45
Sanitizer	Bottle (Bleach)	100	Pork Chops	Display Case	42	Spanish Rice	Reach-In	54
Sanitizer	Bucket (Bleach)	50	Beef Tongue	Display Case	41	Lettuce	Make Unit	43
Pastor Tacos	Final Cook	195	Beef Tripe	Display Case	33	Cut Tomatoes	Make Unit	42
Asada Tacos	Final Cook	175	Chicken	Display Case	41			
Refried Beans	Hot Holding	180	Ground Beef	WIC	39			
Enchilada	Hot Holding	175	Ground Pork	WIC	38			
Mole Sauce	Hot Holding	152	Chicken	WIC	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.

1 2-102.12 Certified Food Protection Manager - C.Repeat Violation-A least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program. PIC did not meet requirements for demonstrating food safety knowledge. The PIC shall demonstrate this knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Information was given to PIC concerning approved course needed.

13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P. Repeat Violation-All meats in the walk-in cooler are stacked improperly/comingled. One container of raw chicken was stored above beef in the display meat case. When storing raw food, meats must be stacked according to final cook temperature with chicken on the bottom and intact beef on top. Walk-in cooler has signs posted for where raw meat should be stored but they are not being utilized. Implement procedures to ensure that raw meat is stored properly.CDI-Meat was stacked according to final cook temperature./Corrections since last inspection: Ready-to-eat foods are now only being stored in the restaurant side of the establishment. Open dried goods are now covered by containers/wrappings.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P. Repeat Violation-Meat saw had large accumulations of dried meat on the inside. Plastic tubs and knives in the meat market are stored soiled. All in-use utensils must be cleaned every 4 hours and at the end of the night. Clean utensils more frequently and at the end of each day. CDI-Utensils sent back for rewashing./Corrections since last inspection: The inside of the meat grinder was very clean today. Stained/etched cutting boards have been replaced. Slicer below cutting table in meat market has been wrapped with plastic to keep it clean.

Person in Charge (Print & Sign):   First: Hector   Last: Perez

Regulatory Authority (Print & Sign):   First: Jo Farmer, REHSI   Last: Tracie Lakey, REHS

REHS ID: 1761 - Lakey, Tracie

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 6

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21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF. Repeat Violation-Two containers of red & green sauce in one reach-in refrigerator were not date marked. Every other potentially hazardous food in the establishment was date marked properly & a correct system is in place. All PHF is date marked with discard date. CDI-Both containers were marked with discard date.

36   6-501.111 Controlling Pests - PF. General Comment-At least 5 flies were present in meat market & kitchen. The premises shall be kept free of pests. Eliminate pests.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C. Repeat Violation-Refried beans are being cooked on a low burner adjacent to a handwash sink that has a splash guard installed. Paper towel dispenser is located above refried beans, allowing splash to get into refried beans when getting a paper towel. Paper towel dispenser must be moved to the right side of the hand sink as to prevent contamination of refried beans./Repairs since last inspection: A guard has been installed between the 3-comp and prep sink in the meat market. Dunnage racks are being used for food storage so that food is no longer stored on the floor. Cord of meat grinder was not covered by raw meat today. No chemical storage was observed above food./3-305.12 Food Storage, Prohibited Areas - C. Repeat Violation-Walk-in cooler in meat department needs to have condensate lines wrapped with PVC wrap/jacketing. Food shall not be stored underneath pipes that are not shielded to intercept leaks. Have pipes in walk-in

39   3-304.14 Wiping Cloths, Use Limitation - C. General Comment-Two wet wiping cloths were observed outside of wet wiping cloth buckets. When not in use, wet wiping cloths must be stored, completely submerged, in sanitizer buckets. CDI-Moved cloths to sanitizer bucket.

45   4-205.10 Food Equipment, Certification and Classification - C. Repeat Violation-True GDM-61 glass sliding door cooler is only approved for bottled or prepackaged foods. It is not approved for foods that are prepared/cooked in the establishment. Replace refrigerator with an ANSI-certified refrigerator rated for potentially hazardous food./Cups are being used as scoops throughout facility. Use scoops, with a handle only. CDI-All cups removed from containers./4-501.11 Good Repair and Proper Adjustment-Equipment - C.Repeat Violation-Faucet arm needs to be installed at meat market 3-comp sink. Arm should reach each vat of the sink to fill for wash, rinse, & sanitize./There is a condensate leak in one make unit in the restaurant. Repair refrigerator leak so that water does not pool at the bottom of the refrigerator./Repairs since last inspection: Hand sink that was leaking was repaired. Meat case is now draining to a floor drain, not a bus pan. Faucets in vegetable area of the restaurant have been

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. General Comment-Detailed cleaning is needed on outsides of equipment & refrigerators. Cleaning has improved significantly from previous inspection. Continue cleaning non-food contact surfaces.

52   5-501.15 Outside Receptacles - C. Repeat Violation-Dumpster plug is missing from trash can. Contractor was present when dumpsters were being checked & operator requested that he bring him a dumpster plug.

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53   6-501.12 Cleaning, Frequency and Restrictions - C. General Comment-Floors in walk-in cooler were soiled with pooling animal blood due to recent spill. Walls & floors need detailed cleaning. CDI-Spill was mopped up.

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Spell check complete

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