

Food Establishment Inspection Report

Score: 90Establishment Name: CARNICERIA LOS POTROSEstablishment ID: 3034020695Location Address: 400 E BODENHAMER STREET☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 01 / 21 / 2015 Status Code: AZip: 27284County: 34 ForsythTime In: 09 : 15 ☒ am ☐ pmTime Out: 01 : 55 ☐ am ☒ pmPermittee: ALEJANDRO, FEDERICO, ED QUIROZTotal Time: 4 hrs 40 minutesTelephone: (336) 993-5670Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. 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				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>0</u>	<u>3</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
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				<u>3</u>	<u>1</u>	<u>5</u>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>5</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>1</u>	<u>5</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>0</u>	<u>3</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>1</u>	<u>5</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>0</u>	<u>3</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>0</u>	<u>5</u>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>5</u>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>5</u>	<u>0</u>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>5</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>5</u>	<u>0</u>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>0</u>	<u>5</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<u>5</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>0</u>	<u>5</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>0</u>	<u>5</u>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>0</u>	<u>5</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>5</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:								10			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CARNICERIA LOS POTROS

Location Address: 400 E BODENHAMER STREET

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: ALEJANDRO, FEDERICO, ED QUIROZ

Telephone: (336) 993-5670

Establishment ID: 3034020695

☒ Inspection ☐ Re-Inspection Date: 01/21/2015

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: daniel_ghovany@yahoo.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
rice	hot hold	142	chorizo	walk in cooler	45	Item	Location	Temp
pork	hot hold	166	raw chicken	customer display	40	diced	make unit	54
beef ribs	in process	38	cooked	walk in cooler	44	lettuce	make unit	44
pork	customer display	40	cooked	reach in	48	hot water	three comp sink	135
beef	customer display	40	chorizo	reach in	50	chlorine	three comp sink	50
raw shrimp	customer display	39	hot dogs	reach in	50	chlorine	wiping cloth bucket	50
cooked	customer display	40	lunchmeat	reach in	50	Federico	Servsafe 02-19-2018	00
rice	walk in cooler	44	sliced	make unit	55	roasted	on grill-hot hold	155

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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P: No employee health policy. Employees shall be informed of their responsibility to contact person in charge when showing symptoms of foodborne illness (diarrhea, sore throat with fever, vomiting, jaundice, a lesion with pus or infected) and when being diagnosed with a foodborne illness (Norovirus, Hepatitis A, Shigella, Escherichia coli, or salmonella typhi) by a medical practitioner.
- 7 3-301.11 Preventing Contamination from Hands - P, PF: 0 pts. Manager's finger contacted a sliced tomato when moving the container to the walk-in cooler. Food employees may not contact exposed, ready-to-eat food with their bare hands. CDI: Manager donned a glove and disposed of exposed tomato.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Rear handwashing sink had apron lying in it. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Keep handsinks clear. CDI: Apron moved.



Person in Charge (Print & Sign): *First* Frederico *Last* Quiroz

Regulatory Authority (Print & Sign): *First* Wendy Grijalva *Last* Michelle Bell

Federico Quiroz

Wendy Grijalva, 2015 *Michelle Bell*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 01 / 31 / 2015

REHS Contact Phone Number: (336) 703 - 3157



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Raw chicken in walk in on shelf next to green chili sauce. Red chili sauce, pork skins and box of chicken in walk in cooler uncovered. In customer service display, tray of wrapped raw chicken was placed next to a tray of wrapped fish filets with no barrier in between. Food shall be protected from cross contamination by separating raw foods from ready-to-eat foods in storage and storing the food in packages, covered containers or wrappings. CDI: Green chili sauce moved above raw chicken. Red chili sauce, pork skins and box of chicken covered. Separation was placed in between chicken and fish tray.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Chorizo, cooked cactus, deli meat, and hot dogs from reach in refrigerator all 50-52F. Ambient air temperature of refrigerator 50F. PIC called repair company. CDI: Off-temperature foods discarded. Foods at 47F moved to walk in cooler. Do not store potentially hazardous foods in reach in until repaired.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 3 pans of rice, deli meat, hot dogs not datemarked. All potentially hazardous, ready-to-eat foods shall be marked with date of preparation or discard if kept in the establishment for more than 24 hours. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 3 pans of beans datemarked 01-14-15 in walk in cooler. Based on the temperatures of foods in the walk-in cooler (41-45F), potentially hazardous, ready-to-eat foods shall be kept for 4 days with the date of preparation counting as day 1. CDI: Beans discarded.
- 31 3-501.15 Cooling Methods - PF: 0 pts - Sliced tomatoes and diced tomatoes in make unit 54-55F. PIC stated tomatoes were sliced at room temperature and then placed in the make unit. CDI: Tomatoes moved to freezer and placed in shallow pans. Tomatoes below 45F before end of inspection. Recommended cooling tomatoes before slicing or moving to walk-in to cool prior to placing in make unit.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: One container of flour not labeled. Once removed from bulk supply, ingredients that are not easily recognizable shall be labeled. //3-602.11 Food Labels - PF: Individually portioned cheeses for sale in refrigerators not labeled correctly. Food packaged in a food establishment, shall include the following label information: The common name of the food, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives; an accurate declaration of the quantity of contents; the name and place of business of the manufacture packer or distributor; the name of the food source for each major food allergen contained in the food unless the food source is already part of the common name. Product shall be maintained in the control of the PIC or proper labeling shall used. CDI- Product was moved to walk in cooler.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts.Packaged vegetables in walk-in freezer on floor. Food shall be protected from contamination by storing the food at least 6 inches above the floor. CDI: Vegetables placed back on shelf.//3-307.11 Miscellaneous Sources of Contamination - C: Employee food co-mingled with food for pay in walk-in cooler. Employee food shall be segregated and placed on shelving below food for pay. CDI: Employee food moved to container and placed on a bottom shelf.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Repeat: Two wet wiping cloths sitting on prep tables. Wet wiping cloths shall be stored submerged in sanitizer solution when not in use. CDI: Cloths placed in sanitizer with other cloths.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: A few plates, pans and knives stacked wet. After cleaning and sanitizing, equipment and utensils shall be air dried.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. Re-used gallon containers throughout. Single-use articles shall only be used once, then discarded. Provide storage containers to replace items./4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Single-service spoons, forks and knives with handles mixed in utensil storage. Utensils shall be faced the same direction where eating parts cannot be contaminated. CDI: Utensils were re-arranged./ Cups mostly protected with original packaging. Continue to make sure plastic covers all cups./ A few containers were not inverted. Keep containers inverted.
- 45 ... 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Fish prep sink drain board is accumulating water and not draining correctly. Repair. / Shelving on prep surfaces throughout is rusting on the surface. Shelving is rusting in walk-in cooler. These surfaces need to be treated and repainted with equipment paint or replaced. / Reach in unit has an air temperature of 50F . Do not store any potentially hazardous in unit until repaired. Unit shall be repaired by 1/23/2015. Contact Michelle Bell when repaired at 703-3141
- 47 . 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts - Some pans have accumulation of encrusted grease by handle attachment. Clean. / Grease build-up on some casters. Detail clean.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P: 0 pts. A vacuum breaker is needed on the left faucet of can wash. This faucet also has a leak to repair. After the "Y" connection, an atmospheric backflow preventer is present, but hose had a pistol grip attached. To be used in this application, a backflow preventer that is rated for continuous pressure is needed. Supply a continuous pressure backflow prevention device in place of the current atmospheric backflow preventer. Verification of installation is needed by 01-31-15. Call Michelle Bell at 336-703-3141 or email at bellmi@forsyth.cc once installed.
- 52 . 5-501.115 Maintaining Refuse Areas and Enclosures - C: 0 pts. Large stack of cardboard boxes needs to be removed from receptacle area. This area shall be maintained clean and free of debris.
- 53 6-102.11 Surface Characteristics-Outdoor Areas - C: 0 pts - Outdoor storage area appears to be unfinished wood. Manager did not have access to this building. Verification is needed for storage building by 01-31-15. Contact Michelle Bell at 336-703-3141 or bellmi@forsyth.cc when key is available.



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- 54 6-303.11 Intensity-Lighting - C: Repeat: Lighting is low (45 fcd) at meat saw area and grill line (35-40 fcd). Replace bulbs and/or add lighting to meet requirement of 50 fcd.



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Spell

