

# Food Establishment Inspection Report

Score: 77.5Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTEEstablishment ID: 3034011819Location Address: 1001 WAUGHTOWN STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 03 / 22 / 2017 Status Code: AZip: 27107County: 34 ForsythTime In: 10 : 50 <sup>am</sup><sub>pm</sub> Time Out: 05 : 55 <sup>am</sup><sub>pm</sub>Permittee: LA PERLITA CARNICERIA Y RESTAURANT LLCTotal Time: 7 hrs 5 minutesTelephone: (336) 788-6888Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 8No. 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	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</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>15</u>	<u>0</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>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>0</u>	<u>0</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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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>0</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>0</u>	<u>15</u>	<u>0</u>	<input checked="" 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>15</u>	<u>0</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>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>0</u>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>0</u>	<u>0</u>	<input checked="" 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>05</u>	<u>0</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>05</u>	<u>0</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>0</u>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</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>0</u>	<u>0</u>	<input checked="" 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>0</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>0</u>	<u>05</u>	<u>0</u>	<input checked="" 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>05</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>05</u>	<u>0</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>0</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>0</u>	<u>0</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>0</u>	<input 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>0</u>	<u>0</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</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>05</u>	<u>0</u>	<input 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>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										22.5	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTE

Establishment ID: 3034011819

Location Address: 1001 WAUGHTOWN STREET

☒ Inspection ☐ Re-Inspection Date: 03/22/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: IV

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

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

Permittee: LA PERLITA CARNICERIA Y RESTAURANT LLC

Email 1:

Email 2:

Telephone: (336) 788-6888

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Hector Perez 4-5-21	00	Pork	Meat walk-in	39	Beans	Hot hold	140
Hot water	3 comp sink meat	145	Tilapia	Meat walk-in	38	Chicken	Hot hold	156
Hot water	3 comp sink restaurant	144	Orchata	Retail walk-in	45	Beef soup	Hot hold	192
Chlorine	Dishmachine	50	Tripa	Retail walk-in	45	Rice	Hot hold	185
Whole pig	Delivery	44	Rice	Cooling	56	Cow Calf	Display unit	36
Shrimp	Final cook	192	Tongue	Upright	42	Chuck roast	Display unit	42
Chicken	Final cook	174	Tacos	Upright	41	Shrimp	Display unit	42
Lettuce	Make unit	42	Beef	Reach-in	37	Salsa	Reach-in	45

## 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 2-301.15 Where to Wash - PF One food employee observed coming from outside, and proceeded to wash hands in prep sink by back door. Food employees shall clean their hands in a handwashing sink and may not clean their hands in a sink used for food preparation or warewashing. CDI: Employee instructed to use handwashing sink to wash hands. // 2-301.14 When to Wash - P REPEAT: One food employee observed washing and rinsing soiled utensils and returning to prepare food. Employees shall clean their hands immediately after handling soiled equipment or utensils, and after engaging in other activities that contaminate the hands. CDI: Employee instructed to wash hands.
- 8 6-301.14 Handwashing Signage - C No hand washing reminders present at handsinks. 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. CDI: Handwashing signs given to person in charge. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF One rice paddle being stored in handwashing sink in restaurant side. Red and orange food/liquid residue in handwashing sink in restaurant side. Sausage stuffer being stored on handwashing sink on meat market side. Spray bottles being stored in handwashing sink on meat market side. A handwashing sink may not be used for purposes other than handwashing. Do not store utensils, spray bottles or dump foods in handwashing sinks. CDI: All items removed from handsinks and washed, rinsed, and sanitized, if applicable.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P REPEAT: In retail walk-in cooler: eggs sitting on top of mayonnaise bucket. Multiple cartons of eggs stored over top of buckets of sauces. Cases of unwashed vegetables (lettuce, and onions) over prepared sauces, uncovered tortillas, and cooked tilapia. Self packaged raw chicken over raw shrimp in walk-in freezer. Self packaged raw beef over raw shrimp in walk-in freezer. Raw octopus stored above ready-to-eat foods in upright cooler. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food, separating vegetables before they are washed, and organizing foods in order of final cook temperature. CDI: All foods rearranged in order of final cook temperature, moved unwashed vegetables below ready-to-eat foods, and moved eggs below sauces.

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

Regulatory Authority (Print & Sign): Christy Whitley REHS *First* Michelle Bell REHS *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 04 / 01 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3141



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTE

Establishment ID: 3034011819

## 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.



- 14 4-703.11 Hot Water and Chemical-Methods - P REPEAT: Restaurant 3 comp sink not filled with sanitizer. Employee observed washing, and rinsing plastic containers and observed placing on shelves without sanitizing. One food employee observed washing and rinsing off spatulas and attempting to return using utensils at grill line without sanitizing. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in an effective sanitizer. CDI: Vat filled with bleach sanitizer measuring 200ppm. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P The following food-contact surfaces require additional cleaning: bone saw with dried meat debris, worm of grinder with food debris, slicer with dried meat debris, Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All rewashed during inspection.
- 18 3-501.14 Cooling - P 4 containers of tripa cooked last night at 11pm, and placed in retail walk-in cooler measure 46-48F. Potentially hazardous food shall be cooled within 2 hours from 135F to 70F and from 70F to 45F within 4 hours, and within a total of 6 hours from 135F to 45F. CDI: Food voluntarily discarded. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: Sliced tomatoes prepared 30 minutes prior, in make unit top cooling at 52F. Equipment designed to hold temperature and not cooling. Tomatoes moved to upright to cool. / Make unit and reach in with rolled chicken tacos and salsas (51F). Make unit holding at 50F. Foods placed in make unit 30 minutes prior. Potentially hazardous foods shall be held at 45F and below. CDI: Foods moved to upright freezer to cool.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Packaged cheese in retail cases without date marks. Person in charge stated cheese had been portioned and sliced on Tuesday. Ready-to-eat, Potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed, sold, or discarded, counting day of preparation as day 1. Foods shall be held for a maximum of 7 days with refrigeration 41F and below, or 4 days with refrigeration 42-45F. CDI: All packages date marked. 0 pts
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Wet wiping cloth bucket in meat market side measuring over 200ppm bleach sanitizer. Chlorine sanitizer in three comp sink over 200ppm on restaurant side. Chlorine sanitizer shall be maintained 50-200ppm. CDI: Water added to sanitizer and measured 200ppm. // 7-209.11 Storage-Other Personal Care Items - C Fish oil pills and hydrogen peroxide being stored over meat display case. Employees shall store personal care items in employee storage areas. CDI: Items moved.
- 31 3-501.15 Cooling Methods - PF 4 deep containers of tripa in retail walk-in cooler, cooling from last night (11pm) with lids on containers. Foods measured between 46-48F. Cooling shall be accomplished by: 1) placing food in shallow pans, 2) separating the food into smaller or thinner portions, 3) stirring the food in a container placed in an ice water bath, or loosely covering or uncovering foods during the cooling period to facilitate heat transfer from the surface of the food. CDI: Foods discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C REPEAT: Bins of sugar, salt, bread crumbs and corn meal without labels. Squeeze bottles of margarine, mayonnaise, oil, and various sauces at make unit without labels. Once removed from bulk packaging, foods and food ingredients shall be identified with the common name of the food. Label all bottles and bins. // 3-602.11 Food Labels - PF Cheese packaged at food establishment for retail sale with only label including name of restaurant and quantity of contents on label. Food packaged in a food establishment shall be labeled with the common name of the food, if made from two or more ingredients a list of ingredients in descending order of predominance by weight, including a declaration of allergens; an accurate quantity of contents; the name and address of manufacturer; and the name of the food source for each major allergen. CDI: Retail packages moved behind meat market counter.



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Many foods in retail walk-in cooler uncovered including tortillas and buckets of sauces. The following foods being stored on the floor in retail-cooler, walk-in freezer and restaurant side: Green tomatoes, case of bread crumbs, tortillas, eggs, peppers, tomatillos, fruit pulp, bucket of juice, container of sauces, and multiple boxes of meats. One food employee observed placing bucket of lettuce, and two buckets from up right cooler onto floor. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination and at least 6 inches above the floor. // 3-307.11 Miscellaneous Sources of Contamination - C REPEAT: Loaves of bread stored in direct contact with "thank-you" bags. Soiled apron stored in box of tomatoes in restaurant side. Radio and cell phone above vegetable cutting station on restaurant side. Use food safe bags to store foods in. Designate area for soiled aprons,
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Many scoops without handles being stored in dry ingredients (salt, sugar, bread crumbs, beans, rice, cornmeal, and sauce). Obtain scoops with handles and handles shall be stored up right out of ingredient. Discontinue using cups, bowls, and broken scoops.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Multiple stacks of containers being wet stacked after cleaning. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C One stack of single-service cups by juice machine not protected with beverage side facing upwards. Single-service and single-use articles shall be stored and kept in the original protective package or stored by using other means that afford from contamination until used. // 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Establishment reusing cloths bucket to store sauces. Single-use articles shall be used for manufacturer's intended purpose only and discarded after use. 0 pts
- 45 4-202.16 Nonfood-Contact Surfaces - C Vegetable crates being reused to store to-go cups under prep table, and cleaned utensils for air drying. Nonfood-contact surfaces shall be free of unnecessary ledges, and protections, and designed and constructed to allow easy cleaning and facilitate maintenance. // 4-205.10 Food Equipment, Certification and Classification - C Cooler by restrooms being used to store bulk sauces and orchata. Data plate states cooler is to be used for prepackaged or bottled products only. Discontinue bulk storage in this cooler. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Gap inside walk-in cooler at cooler panel. Missing panel caps in walk-in coolers. Split gasket in reach-in units. Glass doors on display cases broken. Paper towels being used as stoppers for 3 comp sink. Make unit holding at 50F. Drooping caulk in hood. Display case shelving chipping/rusting. Rusting shelves in salsa cooler. Repair/replace equipment. Equipment shall be maintained in good
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C Dishmachine data plate states minimum wash temperature of 125F shall be reached during wash cycle. Dishmachine temperatures during inspection were: 110F, 116F, 121F, 123F, and 120F. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. Repair dishmachine. // 4-603.14 Wet Cleaning - C / 4-603.16 Rinsing Procedures - C Food employee cleaning slicer with only sanitizer. Equipment and utensils shall be washed to remove soil and rinsed prior to sanitizing.
- 47 4-602.13 Nonfood Contact Surfaces - C The following nonfood contact surfaces require additional cleaning: upright cooler, blender, hood, shelving and walls in meat walk-in cooler, outside of dry ingredient bins, inside display cases, cabinet under display case, shelving inside reach-in coolers, shelving with cleaned utensils, shelving in retail walk-in cooler, and carbon build up on grill line. Nonfood-contact surfaces shall be clean.



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- 49 5-203.14 Backflow Prevention Device, When Required - P Hose with pistol grip attached, under 3 comp sink in meat room side with no backflow preventer. Install backflow preventer rated for continuous pressure. Verification required by 4-1-17 to Michelle Bell when completed at 336-703-3141 or bellmi@forsyth.cc. // 5-205.15 System Maintained in Good Repair - P Both handwashing sinks in meat and restaurant side leaking underneath. Cold water not available at handwashing sink at meat side. Leak at sprayer at 3 comp sink at meat side, and under 3 comp sink on meat side. Prep sink on restaurant side with no pipe attached to drain. 3 comp sink on restaurant side not draining properly because items lodged in floor sink and water overflowing onto floor. Plumbing systems shall be maintained in good repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - C No covered trash receptacle in women's restroom. A covered receptacle shall be supplied in women's restroom for the disposal of feminine hygiene products. // 6-501.18 Cleaning of Plumbing Fixtures - C Handwashing sink on restaurant side soiled with food debris. Maintain clean. 0 pts
- 52 5-501.113 Covering Receptacles - C Dumpster door open during inspection. Maintain doors closed. 0 pts
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Coved base missing in areas on meat room side, in walk-ins, mens and womens restrooms. Floors shall be coved and sealed where base tile meets floor tile. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Replace ceiling tile by hood. Broken floor tiles and missing grout in areas throughout. Stained ceiling tiles in both restrooms. Toilet caulk missing in both restrooms. Handsinks need to be recaulked to wall throughout. Seal holes in FRP panels. Ceiling and wall damage on meat side from moving cooler. Ceiling tile out of place by 3 comp sink. Threshold to walk-in cooler and walk-in freezer needs to be sealed in place. Repair and regrout cracked tile around grease trap accesses. Replace missing floor tile by handwashing sink in restaurant side. Floors, walls, and ceilings shall be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed under shelving, display cases, and equipment. Wall cleaning
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Dusty vents present in mens and womens restrooms. Maintain vents clean period. // 6-303.11 Intensity-Lighting - C Light inoperable in walk-in freezer. Lighting intensity shall be at least 10 foot candles in food storage areas. 0 pts



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTE

Establishment ID: 3034011819

## Observations and Corrective Actions

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