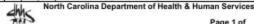
Food Establishment Inspection Report Score: 97.5 Establishment Name: LA BOTANA MEXICAN RESTAURANT Establishment ID: 3034011582 Location Address: 1547 HANES MALL BLVD Date: 11/16/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 11:35 AM Time Out: 1:40 PM Zip: 27103 Total Time: 2 hrs 5 min Permittee: LA BONTANA INC Category #: IV Telephone: (336) 768-6588 FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 -29 🖾 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 5 🛛 П No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 Approved Source .2653, .2655 Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 🛛 (2)M(0) (2) (2) (2) Food received at proper temperature 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Time/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 ☐ ☐ ☐ ☐ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 3130 - -Proper cold holding temperatures |47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 🔲 🛛 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 -Physical facilities installed, maintained & clean



27 🗆 🗆 🖾

Conformance with Approved Procedures

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

2653 2654 2658

26 🛛 

Total Deductions: |2.5

190-

Meets ventilation & lighting requirements;

designated areas used

54 🛛 🗆

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA BOTANA MEXIC	AN RESTAURANT	Establishment ID: 3034011582				
Location Address: 1547 HANES MALL BLVD		Inspection	Date: 11/16/2020			
City: WINSTON SALEM	State: NC	Comment Addendum Attached?	Status Code: A			
County: 34 Forsyth	Zip: 27103	Water sample taken? Yes X No				
Wastewater System:   Municipal/Community   Water Supply:   Municipal/Community		Email 1:				
Permittee: LA BONTANA INC		Email 2:				
Telephone: (336) 768-6588		Email 3:				

## Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less										
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp		
Chicken Fajitas	final cook	195	Rice	hot well	180	Serv Safe	Daniel Cano 12-9-24	0.000		
Steak Fajitas	final cook	188	Chicken	hot well	159					
Rice	cooked to	174	Ground Beef	hot well	167	_				
Corn	reach-in cooler	39	Chicken	upright cooler	39	_				
Lettuce	make-unit	39	Refried Beans	upright cooler	38					
Salsa Verde	make-unit	39	Hot Water	dish machine	164					
Mozzarella	make-unit	38	Hot Water	3-compartment sink	138					
Refried Beans	hot well	174	C. Sani	3-compartment sink	100					

Person in Charge (Print & Sign): Alberto

First Last

De La Riva

First

REHS ID: 2795 - Murphy, Victoria

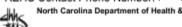
Last

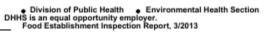
Regulatory Authority (Print & Sign): Victoria

Murphy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814









## Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA BOTANA MEXICAN RESTAURANT Establishment ID: 3034011582

## 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.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: Shelves rusting in the dry storage area, the clean dish area, and in the reach in cooler. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces C: Cleaning is needed inside the reach-in cooler on the cook line. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-205.15 (B) System maintained in good repair -REPEAT- C: A leak was observed at the faucet of the prep sink/leak observed at pipe of back hand sink/faucet eroding at the hand sink in the women's restroom. Plumbing fixtures shall be maintained in good repair.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods -REPEAT- C: A hole was observed in the wall behind the fryer/holes were observed in the wall where the walk-in cooler was removed exposing the plumbing. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed on walls throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean.