

Food Establishment Inspection Report

Score: 95

Establishment Name: LA IDEAL MEAT MARKET-RESTAURANT

Establishment ID: 3034011882

Location Address: 111 ADAMS STREET

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 07/21/2021

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 10:25 AM

Time Out: 2:45 PM

Permittee: LA IDEAL, INC.

Total Time: 4 hrs 20 min

Telephone: (336) 992-4067

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 1

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/C	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	2	0			
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0		
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	3	13	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	X	0	X	X
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
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	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/C	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	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X		
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	2	1	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	X		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	X	0		X
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
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	X	1	0		X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	X	03	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	X		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					5				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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Inspection Re-Inspection Date: 07/21/2021

City: KERNERSVILLE State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27284

Water sample taken? Yes No Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: valdezsagitario62@hotmail.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: LA IDEAL, INC.

Email 3:

Telephone: (336) 992-4067

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beef	cook line- final	179.0	hot water	3 comp sink 100ppm	0.0			
shrimp	cook line- final	177.0	chlorine	3 comp sink 100ppm	0.0			
chicken	cook line- final	180.0	servsafe	P. Valdez 9/20/21	0.0			
rice	steam table	150.0						
refried beans	steam table	150.0						
steak	meat case	39.0						
pork chops	meat case	38.0						
tilapia	meat case	40.0						
shrimp	meat case	40.0						
chicken	meat case	39.0						
carnitas	walk-in cooler	41.0						
chorizo	walk-in cooler	41.0						
ham	walk-in cooler	41.0						
tamales	walk-in cooler	40.0						
chicharron	walk-in cooler	40.0						
menudo	M3 refrigerator	41.0						
pinto	chef base	40.0						
tripa	chef base	37.0						
pinto beans	M3 refrigerator	35.0						
hot water	3 compartment sink	125.0						

Person in Charge (Print & Sign): Pablo First Valdez Last



Regulatory Authority (Print & Sign): Damon First Thomas Last



REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- Inside of the walk-in cooler unwashed vegetables were stored above ready-to-eat sauces and other foods- Food shall be protected from cross contamination during storage, holding, preparation and display by separating raw animal foods from cooked ready-to-eat foods and separating and storing unwashed fruit and vegetables below ready-to-eat food- CDI- The vegetables were moved to a lower shelf
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Squeeze bottles containing cooking oil and shakers of seasonings were in use at the flat top grill without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Wet cloths used for wiping were stored on the prep tables in the meat market area and on the steam table in the kitchen area- Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114
- 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT- A plastic food dish used to dispense sauce was stored inside of the container in contact with the surface of the food- During pauses in food preparation or dispensing, utensils shall be stored in the food with their handles above the top of the food and the container.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Replace the non-functioning light bulbs in the exhaust hood above the grill, recondition the shelving inside of the small walk-in cooler, the M3 Turbo-Air refrigerator, the undersides of the drainboards for the 3 compartment sink behind the cook line and the legs and lower shelf of the steam table to remove oxidation, rusting, chipping.// 4-202.16 Nonfood-Contact Surfaces - C- Remove the aluminum foil from the lower shelf of the steam table so that the surface is smooth and easy to clean- Nonfood-contact surfaces shall be free of unnecessary projections and crevices and allows for easy cleaning and facilitates maintenance.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the door gaskets of the refrigeration equipment throughout the establishment including the walk-in units. Clean the floor, baseboards and shelving inside of the walk-in freezer (WIF). Clean the filters of the exhaust hood above the grill. Clean the shelf for clean utensils and equipment storage. Clean the floor and baseboards of both walk-in coolers (WIC). Clean the sliding door rails and the interior of the lower cabinet for the meat display case and clean the drainboards of the 3 compartment sink in the meat market area- Nonfood-contact surfaces shall be free of unnecessary projections and crevices and allows for easy cleaning and facilitates maintenance.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning is needed for the floor and baseboards beneath the flat top grill and other items on the cook line and necessary- Physical facilities shall be maintained clean.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair the damage to the baseboards beside the range oven in the kitchen area- Physical facilities shall be maintained in good repair- 0 pts.