

Food Establishment Inspection Report

Score: 93.5

Establishment Name: LA CASA LOPEZ MEXICAN GRILL

Establishment ID: 3034012188

Location Address: 3028 HEALY DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: LA CASA LOPEZ MEXICAN GRILL, INC.

Telephone: (336) 293-8983

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/26/2022 Status Code: A

Time In: 10:45 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	X
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	X	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	X
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	X	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	X	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 293-8983

Establishment ID: 3034012188
☒ Inspection ☐ Re-Inspection Date: 09/26/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: lopez131350@yahoo.com
 Email 2:
 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 Mix	Reheat	170						
Dice Tomato	Make Unit	38						
Pico De Gallo	Make Unit	39						
Mozz Cheese	Make Unit	41						
Broccoli	Grill Cooler	33						
Tomato Chunk	Grill Cooler	34						
Mild Sauce	Final	167						
Refried Beans	Walkin	40						
Hot Water	Prep Sink	170						
Rice	Final	200						
Steak Strip	Final	160						
QAC Sani	Three-Comp	200						
Chlorine Sani	Dish Machine	50						
Chicken	Final	180						
Ground Beef	Hot Hold	175						
Shred Beef	Walkin	39						
Carnita	Walkin	40						
Ambient	Server Cooler	41						
Ambient	Make Cooler	35						

First
 Person in Charge (Print & Sign): Silvia
 First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Lopez
 Last
 Wilborn

Silvia Lopez
Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date: 10/06/2022

REHS Contact Phone Number:

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012188

Date: 09/26/2022 **Time In:** 10:45 AM **Time Out:** 1:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Silvia Lopez	18347265	Food Service	09/13/2019	09/13/2024

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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Establishment does not have 2017 updated employee health policy. Ensure food employees understand when to report illnesses, symptoms and exposure. Ensure food employees report illnesses, symptoms and exposure. CDI Updated employee health policy left with establishment.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) No clean up kit available or written procedures on how to handle a vomitus or diarrheal event. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI Written procedures left with establishment.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drink bottle on prep next to cutting board in the server area. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 10 6-301.12 Hand Drying Provision (Pf)- Paper towel dispenser to sink in dish area does not work. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels placed on outside of dispenser until component is replaced.
5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Dish machine hand sink blocked by dish racks. Maintain access to hand sinks. CDI Dish racks moved from in front of sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw pork stored above shrimp, fish and salmon in upright reach-in freezer (opened and proportioned). Raw fish stored above opened dessert items in Two-Door freezer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Items were reordered properly.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Utensils left in food from previous day inside make unit and steam table placed in food for today. Additional cleaning needed on ice machine shield. Clean ice bin as often as necessary to prevent the presence of soil. Clean the equipment and utensils used with time/temperature control for safety foods at least once every four hours to avoid contamination. CDI Utensils were removed and replaced.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) A container of mild sauce had a discard date of 9/18. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI Container was discarded.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Container of salt on cookline stored without a lid. Store food in a clean, dry location, not exposed to contamination.
- 42 3-302.15 Washing Fruits and Vegetables (C) Cucumber in make unit was sliced into while still inside of its plastic covering. Wash fruits and vegetables prior to use.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Employee wiped cutting board dry prior to placing it prep. Air dry equipment and utensils after cleaning and sanitizing. May not be cloth dried.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Replace torn gaskets to make unit cooler and the server cooler hold utensils. Remove ice buildup in both freezers. Replace battery in paper towel dispenser in warewashing area. Wheel to the cart holding soiled utensils separating. Equipment shall be maintained in good repair.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf) Test strips available for dish machine are blue instead of purple and unable to determine the solution of sanitizer. A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions shall be provided. Establishment has until 10/6 to purchase chlorine test strips for dish machine.
- 51 5-205.15 System Maintained in Good Repair (C) REPEAT Minor drip under the vegetable prep sink. Leak coming from spray arm at dish machine. A plumbing system shall be maintained in good repair.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Repair tiles with low grout in warewashing area. Recalk shelf to wall above prep sink. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Wall cleaning needed throughout. Clean floor under oil machine and under three-comp. Maintain physical facilities clean.
- 56 6-303.11 Intensity - Lighting (C) Lighting on the cookline currently between 32FC and 34FC. Increase lighting to at least 50FC where employee are working with food, equipment or utensils.

Additional Comments

Only allow individuals necessary to operation in kitchen area.