

# Food Establishment Inspection Report

Score: 94.5Establishment Name: LAPROVIDENCIACARNICERIA&TAQUERIAEstablishment ID: 3034020702Location Address: 614 E SPRAGUE STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 20 / 2016 Status Code: AZip: 27107County: 34 ForsythTime In: 03 : 30 <sup>am</sup><sub>pm</sub> Time Out: 05 : 45 <sup>am</sup><sub>pm</sub>Permittee: LAPROVIDENCIACARNICERIA&TAQU>INCTotal Time: 2 hrs 15 minutesTelephone: (336) 650-1636Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Meat and Poultry DepartmentWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. 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 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>2</u>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<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 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>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>15</u>	<u>0</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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</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>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>1</u>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>05</u>	<u>0</u>	<input 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>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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>	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<input checked="" type="checkbox"/>	<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>05</u>	<u>0</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>05</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>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input 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>2</u>	<input checked="" type="checkbox"/>	<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>05</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>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input 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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</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>05</u>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							5.5			

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LAPROVIDENCIACARNICERIA&TAQUERIA

Establishment ID: 3034020702

Location Address: 614 E SPRAGUE STREET

☒ Inspection ☐ Re-Inspection Date: 06/20/2016

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: LAPROVIDENCIACARNICERIA&TAQU>INC

Email 1:

Email 2:

Telephone: (336) 650-1636

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Helinda Mendoza	00	ambient	refrigeration	45			
Chicken	walk in cooler	44	beef	display	41			
beef	walk in cooler	45	chicken	display	42			
pork	walk in cooler	43	quat sanitizer	wiping cloth	200			
pork	display	40	hot water	three comp	130			
octopus	display	36	meat	cooling	56			
ham	display	40	garlic and oil	cooling	51			
pork	display	39						

## 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 2-301.14 When to Wash - P: 0 pts. One employee washed hands, then recontaminated hands by turning off faucet without using papertowel. Hands shall be washed when contaminated. CDI: Employee rewashed hands and used paper towel to turn off faucets.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: One handsink blocked with hose/sprayer, one blocked by rolling rack, one had peeler laying in sink and was blocked by soiled dishes. Handsinks shall be maintained available for use at all times and used for no other purpose. CDI: All unblocked and peeler moved.
- 13 3.-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Ground beef in customer case on shelf above beef/bone pieces. Box of chicken on top of beef in walk in cooler. Foods shall be stored to prevent cross contamination. CDI: Foods moved in order of final cook temperature.

Person in Charge (Print & Sign): Sandra <sup>First</sup> Mendoza <sup>Last</sup>

Regulatory Authority (Print & Sign): Michelle <sup>First</sup> Bell <sup>Last</sup>

*Sandra Mendoza*

*Michelle Bell*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 06 / 30 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3141



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Establishment ID: 3034020702

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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Vegetable medley at display counter at 70F. Contains cooked vegetables and garlic with vinegar based sauce. Potentially hazardous foods shall be maintained at 45F and below. Provide documentation stating food is not potentially hazardous (analyzed in laboratory) or maintain at 45F and below or 135F and greater. CDI: All discarded (was prepared yesterday).
- 26 7-201.11 Separation-Storage - P: 0 pts. 3N1 oil stored on shelf above prep sink. Poisonous and toxic substances shall be stored to prevent contamination of food and equipment. CDI: Oil moved to chemical storage.
- 35 3-602.11 Food Labels - PF: 0 pts. Vegetable medley and crema for sale at retail. Foods shall be labeled as follows: (1) The common name of the food (2) if made from two or more ingredients, a list of ingredients in descending order of predominance by weight (including a declaration of food coloring) (3) an accurate declaration of the quantity of contents (4) the name and place of business of the manufacturer, packer, or distributor and (5) 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 of the ingredient. Verification required by 6-30-16, contact Michelle Bell at 336-703-3141.
- 36 6-501.111 Controlling Pests - PF: REPEAT: Many flies present during inspection. The premises shall be maintained free of pests.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C: 0 pts. Beef, chicken, and tripe (in walk in cooler); shrimp, squid, mussels, crab, and octopus being stored on undrained ice. Unpackaged food may not be stored in direct contact with undrained ice except for raw poultry and raw fish that are received immersed in ice in shipping containers may remain in that condition while awaiting preparation/sale.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: A couple of wet wiping cloths on prep surfaces. One wet cloth underneath cutting board. Wiping cloths, once wet, shall be stored submerged in a sanitizer solution. CDI: All moved to bucket.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Cutting boards on prep tables wet underneath. Equipment and utensils shall be completely air dried prior to stacking. Allow cutting boards to completely dry before adding to prep surfaces. 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Prep table located within splash of handsink near stove area. Equipment shall be stored to prevent potential contamination. Move away from handsink.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: torn gasket at door and curtain in walk in freezer, chipping paint on plastic wrap dispensers (2), small hole on outside of display cooler with insulation beneath, caulk needed along edges inside of refrigeration below display cases, rusting can opener plate, one display door gathering water, rusting casters on moving cart in taqueria, spring arm for sprayer and shelving above three comp sink rusting, stoppers for wash and rinse vat of three comp sink, worm for grinder rusting, rust accumulation on sanitizer vat of three comp sink, chipped areas out of wheel on bone saw, remove plastic from ice machine, tighten front panel on ice machine, rusting on orange pot cart. Equipment shall be maintained in good repair. Repair listed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following areas are in need of additional cleaning: refrigeration below display cases (meat juices), outsides of condiment bins by mixer, blender and attachment, mixer (detail cleaning), sprayer at three comp sink, ice scoop holder. Nonfood contact surfaces shall be clean to sight and touch.
- 51 5-501.17 Toilet Room Receptacle, Covered - C: REPEAT: No covered trashcan available in women's restroom. Covered trashcan shall be available for disposal of feminine hygiene products.//6-501.18 Cleaning of Plumbing Fixtures - C: Toilet seat in men's restroom soiled. Toilets shall be clean.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability.- C: REPEAT: Trashcans missing from handsinks throughout establishment. Provide trashcan at each handsink
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. Some wall cleaning needed throughout facility. Walls shall be cleaned as frequently as necessary to maintain clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Coved base needed in both restrooms to prevent 90 degree angle at wall/floor juncture. Provide./ Caulk needed around base of both toilets in employee restrooms. Replace./ Seal electrical pipe penetrations into ceiling of chemical room to provide cleanability. Floors, walls, and ceilings shall be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in fctd): prep sink across from bone saw 34-74, grill 37-53, and slicer 34. Increase lighting to 50 fctd in these areas of food prep.



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Spell

