

Food Establishment Inspection Report

Score: 90

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

Location Address: 5256 ROBINHOOD VILLAGE DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 06 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 11 : 50 ☒ am ☐ pm Time Out: 04 : 50 ☒ am ☐ pm

Permittee: LA CARETTA ROBINHOOD VILLAGE, INC

Total Time: 5 hrs 0 minutes

Telephone: (336) 922-1133

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: 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.										
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</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>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input 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>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</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>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</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>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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>13</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>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input 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>03</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>03</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>	<input checked="" type="checkbox"/>	<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>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</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>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</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>03</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>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" 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>03</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>03</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</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>	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										10



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Location Address: 5256 ROBINHOOD VILLAGE DRIVE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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

Permittee: LA CARETTA ROBINHOOD VILLAGE, INC

Telephone: (336) 922-1133

Establishment ID: 3034011969

☒ Inspection ☐ Re-Inspection Date: 06/06/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shrimp	ref. drawer	44	refried beans	walk-in (DISC)	64	CI sani	dish machine (ppm)	100
raw steak	"	46	steak	"	58	CI sani	spray bottle (ppm)	50
beef	steam table	168	ground beef	"	56			
rice	"	154	chicken	FINAL COOK	185	Food Safety	Adrianna Aguirre	00
lettuce	prep cooler - top L	54	chicken	COOLING at 1:35	135	expires	1/14/24	00
cheese	"	45	chicken	COOLING at 2:35	85			
pico de gallo	prep cooler - top R	45	chicken	COOLING at 3:10	68			
refried beans	walk-in (DISC)	51	salsas	cooler at salsa bar	47			

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.

- 2 2-103.11 Employee was unable to name the 5 reportable illnesses and 5 reportable symptoms. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF CDI - REHS provided a copy of Employee Health Policy to manager; manager agreed to review information with all employees and to post Health Policy in the kitchen in an area visible to all employees.
- 12 3-402.11 Parasite Destruction - P Salmon is asterisked on the menus as an item that may be served undercooked, but documentation from the supplier stated that it must be cooked to 140F to destroy parasites. Do not serve this salmon undercooked; obtain salmon that has met freezing parameters for parasite destruction or is farm-raised and fed a pelletized diet that contains no live parasites infective to the fish. Manager has agreed not to serve fish undercooked, and will communicate with staff. Menus are scheduled to be re-printed, and asterisks will be left off fish on new menus.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Bag of uncooked, breaded chicken on top shelf of prep cooler, above fries and pre-cooked chicken. Raw fish in freezer stored in same container as raw beef tongue. Packages of frozen fish stored in box that previously held chicken wings. 4 large containers of salsa made yesterday uncovered on bottom shelf in walk-in cooler. Food shall be protected from cross contamination by separating raw animal foods from ready to eat foods, separating types of raw animal foods, and storing food in covered containers. CDI

Lock 3-304.15 (A) Gloves, Use Limitation -

Text P Employee wiped gloves on towel and resumed handling utensils for food prep. If used, single use gloves shall be used for only one task, and discarded when damaged or soiled. CDI - manager spoke with employee; gloves removed and hands washed.

Person in Charge (Print & Sign): *First* Adrianna *Last* Aguirre

Regulatory Authority (Print & Sign): *First* Aubrie *Last* Welch

Adrianna Aguirre

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 06 / 14 / 2019

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

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 4-702.11 Before Use After Cleaning - P Dish machine not sanitizing during inspection. Employee observed hand washing some dishes and knives, then placing them on clean dish rack to dry without sanitizing them. Utensils and food contact surfaces of equipment shall be sanitized before use after cleaning. CDI - REHS demonstrated correct way to set up 3 comp sink, dishes were rewashed and sanitized. Dish machine repaired by end of inspection, sanitizing at 100 ppm Cl.
4-601.11 (A) Equipment,
Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Buildup on shield of ice machine. Can opener, knives, and vegetable chopper with food debris. Food contact surfaces shall be clean to sight and touch. CDI - discussion about ice machine; other items placed at sink to be rewashed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Walk-in cooler was not working properly. During inspection, air temp fluctuated from 51F to 44F. Many foods in this unit were above 45F (for example, refried beans from 6/03 were 51F, raw steak 57-58, chub of ground beef 56F, raw chicken 57F). Foods in refrigerated drawers 44-47F (shrimp, steak, sliced tomatoes, sliced squash/zucchini). Shredded lettuce in top of prep cooler 54F. All potentially hazardous foods must be held at 41F or below. CDI - off temp foods in walk-in were voluntarily discarded; lettuce in prep cooler was marked with a disposal time 4 hours past its removal from temp control, discussion with manager about the 41F requirement.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Opened package of imitation crab, opened/sliced chorizo, cooked octopus, tamale, chile rellenos were not dated today. All potentially hazardous, ready to eat foods prepared/opened and held in an establishment for more than 24 hrs must be date marked. CDI - foods were dated appropriately.
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food),
Disposition - P Cooked tomatillos in walk-in with a prep date of 5/27. Once foods exceed safe time limits, they must be discarded. You have 7 days including day of prep/opening if the food is kept at 41F or lower; you only have 4 days if the food is 42-45F. CDI - discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory does not have the correct language; it must have the DISCLOSURE and the REMINDER. Currently, undercooked foods are asterisked to the REMINDER. To comply with this requirement, "These items may be served raw or undercooked " can be added before the REMINDER. Verification visit is required; please correct within 10 days.
- 31 3-501.15 Cooling Methods - PF Multiple pans of refried beans stacked in tightly covered metal pans in walk-in cooler at 64F. Steak in tightly covered pan 57-58F, ground beef 56F, chicken 57F. Utilize proper cooling methods for all potentially hazardous foods. You only have 2 hours to cool foods from 135F to 70F, then 4 hours to cool from 70F to 41F. Some methods include: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment (such as walk-in freezer); stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer (such as metal); adding ice as an ingredient; or other effective methods. CDI - improperly cooled foods discarded; proper cooling procedure was demonstrated with chicken that had just been cooked; separating it into 2 metal pans and using ice baths while stirring frequently brought chicken down to 70F within 2 hours.
- 33 3-501.13 Thawing - C Bag of breaded, uncooked chicken and bag of fries sitting on shelf in kitchen to thaw. Potentially hazardous food shall be thawed under refrigeration or as part of the cooking process (cannot thaw under running water in the summer, due to incoming water temp above 70F; today, it was 78F). CDI - foods were still below 41F; they were placed in cooler to complete thawing.
- 39 3-304.14 Wiping Cloths, Use Limitation - C damp towel with food debris sitting on prep cooler. 2 employees with soiled towels tucked into aprons. Once wiping cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

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.

✓
Spell

- 42 4-904.11 Kitchenware and Tableware-Preventing Contamination - C Forks on clean dish rack stored with tines up. Cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces is prevented. CDI - forks stored with handles up.
- 45 4-101.11 Characteristics-Materials for Construction and Repair - P Porous molcajete bowls are not approved for restaurant use. Utensils and food contact surfaces of equipment shall be durable, corrosion resistant, and nonabsorbent, and finished to have a smooth, easily cleanable surface.
4-501.11 Good Repair and Proper Adjustment-Equipment - C Walk-in cooler, refrigerated drawers, salsa bar cooler not maintaining foods at proper temps today. Top interior of microwave is damaged. Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF No test strips were available at beginning of inspection. A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided. CDI - Ecolab rep repaired dish machine during inspection and provided establishment with test strips.
- 49 5-203.14 Backflow Prevention Device, When Required - P There is not a backflow preventor installed on the tea machine. A plumbing system shall be installed to preclude backflow into the water supply system at each point of use at the food establishment...by...installing an approved backflow prevention device. Verification required; please correct within 10 days.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

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.

✓
Spell

