

Food Establishment Inspection Report

Score: 92.5

Establishment Name: LA CARRETA MEXICAN RESTAURANT

Establishment ID: 3034011506

Location Address: 1989 PEACEHAVEN RD, NORTH
 City: WINSTON SALEM State: North Carolina
 Zip: 27106 County: 34 Forsyth
 Permittee: LA CARRETA WHITAKER SQUARE, INC
 Telephone: (336) 768-7881

Date: 09/23/2022 Status Code: A
 Time In: 12:32 PM Time Out: 3:35 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6
 No. of Repeat Risk Factor/Intervention Violations: 3

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	X	0
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	X	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
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	1	X
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 <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	X	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	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 <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	X	0
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> IN <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"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	X	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
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"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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 <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	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 <input checked="" type="checkbox"/> N/A	Plumbing installed; proper backflow devices	2	1	X
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 <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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Location Address: 1989 PEACEHAVEN RD, NORTH
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 CARRETA WHITAKER SQUARE, INC
Telephone: (336) 768-7881

Establishment ID: 3034011506
 Inspection Re-Inspection **Date:** 09/23/2022
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: samuelmendez19@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
Queso	hot hold	148						
Guacamole	salad unit	39						
Lettuce	salad unit	41						
Beans	steam well	158						
Rice	steam well	178						
Chicken	steam well	175						
Chicken	final cook	181						
Tilapia	drawer	36						
Chicken	drawer	37						
Tomatoes	drawer	38						
Onions	drawer	3						
Season chicken	drawer	39						
Shredded beef	walk in cooler	41						
Shredded chicken	walk in cooler	41						
Raw chicken breast	walk in cooler	41						
Hot water	3 compartment sink	158						
Chlorine sanitizer	dishmachine (ppm)	50						
Chlorine sanitizer	bucket (ppm)	100						

Person in Charge (Print & Sign): *First* Christian
Regulatory Authority (Print & Sign): *First* Elizabeth

Person in Charge (Print & Sign): *Last* Mendez sandoval
Regulatory Authority (Print & Sign): *Last* Manning




REHS ID: 3136 - Manning, Elizabeth
REHS Contact Phone Number: (336) 703-3135

Verification Required Date: _____

Authorize final report to be received via Email: 



Comment Addendum to Inspection Report

Establishment Name: LA CARRETA MEXICAN RESTAURANT

Establishment ID: 3034011506

Date: 09/23/2022 **Time In:** 12:32 PM **Time Out:** 3:35 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Samuel Mendez Vargas		Food Service		01/14/2024

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)(REPEAT) Employee health policy that was provided did not include both types of salmonella (typhi/non-typhoidal). The permit holder shall require food employees and conditional employee to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. A food employee or conditional employee shall report the information in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms. CDI: REHSI emailed a copy of the update employee health policy with both types of salmonella.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf). Vomiting and diarrheal procedures were not available at time of inspection. 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 vomiting and diarrheal procedure were emailed to PIC.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) The handwashing sink at the bar had empty bottles stored in the basin of the sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use, and may not be used for purposes other than handwashing. CDI: Bottles were removed and placed in the trash.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In the walk in cooler 3 boxes of chicken and 2 kegs were stored on the floor. In the reach in cooler a container of raw bacon was stored on top of an open box of cheesecake. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from Raw ready to eat foods including other raw animal food such as fish or molluscan, shellfish, or other raw ready to eat foods such as fruits and vegetables CDI: Education was given and the container of raw bacon was stored below the cheesecake. The boxes of chicken and keg were moved from off the floor.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)(REPEAT) In the walk in cooler the following items were above 41F: diced tomatoes(42F), guacamole(42), sliced tomatoes(42F), raw chicken tenderloins(42F), and raw chicken breast(45F-46F). In the victory reach in cooler shredded beef measured 44F and raw steak measured 43F. Time/temperature control for safety food shall be maintained at 41F or less. CDI: Items that measured below 45F were moved to the reach in freezer or placed in ice baths to cool to 41F. The chicken breast that measured 45F-46F from the previous day was discarded.
- 28 7-201.11 Separation - Storage (P) Sanitizer spray bottles were stored on the shelving holding drinks for service and sale. Two sanitizer bottles were being stored on the splash guard of the hand washing sink at the bar. Poisonous OR toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and singles-service and single-use articles by: Separating the poisonous or toxic materials by spacing or partitioning. CDI: Bottles of sanitizer were moved to their designated areas.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)(REPEAT) with improvements. Containers holding tortilla chips, taco shells, and taco bowls were not covered. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination.
- 40 2-402.11 Effectiveness - Hair Restraints (C) (REPEAT) Employees working with food did not have hair restraints on. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
Hair nets and hats are acceptable form of hair restraints
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)(REPEAT) with improvements: Knobs on stove top are missing and need to be replaced with fitted knobs. Gaskets on salad cooler are torn and need to be replaced.) Equipment shall be maintained in a state of repair and condition that meets the requirements
- 51 5-205.15 (B) Leak pipe etc. not imminent threat (C) A leak was present at the faucet of the drink station sink and a leaks were present at both prep sinks hot water handles. A plumbing system shall be maintained in good repair.

55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)(REPEAT) with improvements: Floor is damaged in several area of the kitchen. Ensure physical facility is maintained in good repair.