

Food Establishment Inspection Report

Score: 95

Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTE

Establishment ID: 3034011819

Location Address: 1001 WAUGHTOWN STREET

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: LA PERLITA CARNICERIA Y RESTAURANT LLC

Telephone: (336) 788-6888

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

Date: 05/22/2023 Status Code: A

Time In: 1:10 PM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	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"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	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"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	X
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	X
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"/> OUT <input checked="" type="checkbox"/> 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 <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"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
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"/> 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"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0	X
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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	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"/> OUT	Plumbing installed; proper backflow devices	2	1	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	0	
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0	X
TOTAL DEDUCTIONS: 5					



Comment Addendum to Food Establishment Inspection Report

Establishment Name: RESTAURANTE
 Location Address: 1001 WAUGHTOWN STREET
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: LA PERLITA CARNICERIA Y RESTAURANT LLC
 Telephone: (336) 788-6888

Establishment ID: 3034011819

☒ Inspection ☐ Re-Inspection Date: 05/22/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: hectormp0220@gmail.com
 Email 2: hpspices@gmail.com
 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
ServSafe	Hector Perez Sosa 1/26/28	0	rice	upright cooler 2 door	36			
hot water	3 comp sink kitchen	132	ambient air	3 door cooler	47			
chlorine sanitizer	3 comp sink	200	tamales	3 door cooler	48			
chlorine sanitizer	dish machine	100	shrimp	3 door cooler	46			
hot water	3 comp sink meat room	123	lengua	3 door cooler	36			
chlorine sanitizer	meat room	100	salsa verde	3 door cooler	41			
tilapia	hot holding	87	rellenos	3 door cooler	45			
tilapia	reheat	183	beef	meat walk in	39			
rotisserie chicken	final cook	179	tilapia	produce walk in	40			
steak	final cook	162	lettuce	produce walk in	40			
chile relleno	final cook	159	salsa verde	produce walk in	41			
chorizo	hot holding	137	chicken	meat case	41			
barbacoa	hot holding	159	steak	meat case	41			
grilled chicken	hot holding	153						
shrimp	final cook	169						
taquito	make unit	36						
lettuce	just prepped	59						
beans	hot holding	169						
rice	hot holding	159						
ham	reach in	41						

First
 Person in Charge (Print & Sign):

Last

First

Regulatory Authority (Print & Sign): Lauren

Last

Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 05/25/2023

REHS Contact Phone Number: (336) 703-3144

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
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• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTE

Establishment ID: 3034011819

Date: 05/22/2023 **Time In:** 1:10 PM **Time Out:** 4:00 PM

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) - Handwashing sink in the kitchen was blocked by a food container on the floor and one inside the sink. Handwashing sinks shall be available at all times for employee handwashing and may only be used for washing hands. CDI- Containers removed from the sink area.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Fried tilapia in fryer baskets measured 87F. TCS foods shall be maintained hot at 135F or above. CDI- Tilapia dropped back into fryer and was reheated to 183F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - In the veggie make unit, freshly prepped lettuce measured 59F. In the 3 door upright cooler, shrimp sauce soup measured 46F, pork and chicken tamales measured 48F, chile rellenos 45F. Ambient air in this upright cooler measured 47F. TCS food shall be maintained cold at 41F or less. CDI- Ice added and lettuce placed on TPHC because it will be consumed during the cooling process. Tamales (2 large metal pans) voluntarily discarded. All foods from this cooler were moved to the 2 door upright cooler, including ones that were in the thawing process.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - Ceviche and shrimp cocktail were dated 5/13, exceeding the 7 days at 41F criteria for date marking and disposition. Many foods were thawed from frozen and date marking was incorrectly labeled. A food held for 7 days at 41F shall be discarded if: it exceeds time and temperature combination specified under 3-501.17 except the time that the product is frozen; is in a container or package that does not bear a date or day; or is inappropriately marked with a date or day that exceeds the time and temperature combination. CDI- Ceviche and shrimp were voluntarily discarded. Education provided about following thawing foods with proper date-marking. Day one is considered prep. Day 2 is the day it is removed from frozen.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) - Consumer advisory on the menu for ceviche is incomplete and needs to have the food asterisked to a disclosure and reminder. (B) DISCLOSURE shall include:
(1) A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; Pf
or (2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Pf

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:
(1) Regarding the safety of these items, written information is available upon request; Pf
(2) Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; or
(3) Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

CDI- Ceviche asterisked to the disclosure and new consumer advisory will be added when new menus are printed.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) - The 3 door upright cooler has an ambient air temperature of 47F and was not holding foods below 41F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. All foods under 41F were moved to the 2 door upright cooler in the meantime. VERIFICATION on repair of upright cooler. Contact Lauren Pleasants at (336)462-7783 or pleasaml@forsyth.cc when repaired, or I will return to verify repair by 5/25.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) -In the 3 door upright cooler, one container of thawing shrimp was dripping into a container of sauce. Use lids to protect food from splash. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - Repeat- Bowl used as a scoop in the dry beans. Scoops with handles inside flour and rice. Food dispensing utensils shall be stored with handles above the top of the food in bins of flour, sugar, etc.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Door is broken and shelves are very rusted in the chorizo/spicy meat case in the meat market. In the produce walk in cooler, the right side wall needs coved base at the wall and floor juncture.

Shelves rusted in the 3 door upright cooler, and it needs to be repaired to maintain foods at 41F or less. Repair kitchen paper towel dispenser to dispense larger towels. Equipment shall be maintained in good repair.

- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) - In the meat market, the sanitizer vat and drainboard of the 3 compartment sink were visibly soiled. Compartments of sinks, basins, or other receptacles for washing and rinsing equipment, utensils, or raw foods, and drainboards shall be cleaned before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.
- 49 4-602.13 Nonfood Contact Surfaces (C)- REPEAT- Cleaning needed on: shelves in the walk in coolers, shelves in the 3 door cooler, outer surfaces of spice containers, spice storage shelves, doors and tracks of meat cases, outer surfaces of the meat wrapping station. Nonfood contact surfaces shall be cleaned at a frequency necessary to maintain them clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Ceiling tiles are stained in the women's restroom. Floor tiles have low grout throughout the kitchen. Remove and recaulk handwashing and prep sinks to the wall. Maintain physical facilities in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) - Repeat- Wall cleaning needed throughout the kitchen. Maintain physical facilities clean.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) - Repeat- Employee phone stored on the tortilla prep surface. Use designated locations for the storage of employees' personal items.