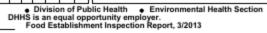
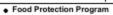
and Establishment Increation Depart

Food Establishment inspection Report Score: 95.5													_						
Establishment Name: LOS POTROS CARNICERIA Y TAQUERIA Establishment ID: 3034011900														_					
Location Address: 400 E BODENHAMER ST STE F XInspection Re-Inspection																			
	City: KERNERSVILLE State: NC										ate		1/20/2021 Status Code: A						
Zip: 27284 County: 34 Forsyth												-	:10:30 AM Time Out: 2:45 PM		-				
Permittee: LOS POTROS CARICERIA Y TAQUERIA INC.										Total Time: 4 hrs 15 min									
Telephone: (336) 993-5670										Category #: IV									
W	aste	ew	ate	er S	System: XMunicipal/Community [On-	tem	FDA Establishment Type: Full-Service Restaurant											
	Nater Supply: Municipal/Community On-Site Supply										No. of Risk Factor/Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations: 1								
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.								Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,											
	Public Health Interventions: Control measures to prevent foodborne illness or injury.							and physical objects into foods.											
	IN C				Compliance Status	OUT	CDI	R VR	IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
$\overline{}$	upe	\neg	$\overline{}$.2652								Water .2653, .2655, .2658			_			
	=	=			PIC Present; Demonstration-Certification by accredited program and perform duties	2 0			28 🗆	-			Pasteurized eggs used where required	11 12 1	坦	믜			
$\overline{}$	mpl	\neg	e H		th2652 Management, employees knowledge;	2 12 0	1		29				Water and ice from approved source	2 1 0	10	믜			
2	\rightarrow		_		responsibilities & reporting Proper use of reporting, restriction	3 12 0			30 🗆		X		Variance obtained for specialized processing methods	11030	미				
3			mi n		& exclusion	3 1.5 0	<u> </u>		Food	Te	mpe	erat	ure Control .2653, .2654			\blacksquare			
4	Т		gie		Practices .2652, .2653 Proper eating, tasting, drinking, or tobacco	2 4 6	1—1		31				Proper cooling methods used; adequate equipment for temperature control	1190	미				
-	\rightarrow	믜	_		use	2 1 0	+		32 🗆			X	Plant food properly cooked for hot holding	1 03 0	回				
5 P	-1	ntir	ng (No discharge from eyes, nose or mouth tamination by Hands .2652, .2653, .2655, .26	1 04 0			33 🗆			X	Approved thawing methods used	1111111					
6	\neg	可			Hands clean & properly washed	4 2 0			34 🛛				Thermometers provided & accurate	1 0.5 ()					
7		司			No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.9 0	怞		Food	Ide	entif	icat				\blacksquare			
8	_	_ 	\exists	_	Handwashing sinks supplied & accessible	2110			35 🛛		Ш		Food properly labeled: original container	211	呾	믜			
	ppr	-1	d S	our	•		1111		$\overline{}$	_	on (of F	ood Contamination .2652, .2653, .2654, .2656, Insects & rodents not present; no						
9	$\overline{}$			-	Food obtained from approved source	2 1 0	ī	ΠП	36		Ц	Ц	unauthorized animals	210	归				
10	\rightarrow			N	Food received at proper temperature	2 1 0			37				Contamination prevented during food preparation, storage & display	2110	미				
44	\rightarrow	\rightarrow	\dashv		, , , , , , , , , , , , , , , , , , , ,	 	1-1		38 🛛				Personal cleanliness	1 0.5 0					
11		믜	_	_	Food in good condition, safe & unadulterated Required records available: shellstock tags				39 🛛		П		Wiping cloths: properly used & stored	1030	回				
12		LI I	<u>N</u>		Required records available: shellstock tags, parasite destruction Contamination .2653, .2654	2 1 0			40 🛛	П	П	\Box	Washing fruits & vegetables	1 03 0	ቭ				
13	$\overline{}$				Food separated & protected	3 13 X				er L	lse	of L	Itensils .2653, .2654		1				
4.4	\rightarrow	\rightarrow	븨	-	· · · · · · · · · · · · · · · · · · ·	\vdash	+		41 🖾				In-use utensils: properly stored	1 03 0					
14		믜	_			3 1.5 0	\rightarrow		42 🛛				Utensils, equipment & linens: properly stored dried & handled	111111	司				
	⊠ oter		lv I		Served, reconditioned, & unsafe food ardous Food Time/Temperature .2653	2 1 0			43 🖾		П	\forall	Clasta con 8 alasta anadas antidas con de	1 03 0	討				
$\overline{}$	$\overline{}$		_	_	Proper cooking time & temperatures	3 15 0			44 🛛		Н	\forall	stored & docd	1 03 0	+				
17	\rightarrow	_		_	Proper reheating procedures for hot holding	3 1.5 0	+			$\overline{}$	and	E	uipment .2653, .2654, .2663						
18	_			_	Proper cooling time & temperatures	3 1.5 0	+		45 🗆	X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	XII		Ø			
19	⊠	ᅵ			Proper hot holding temperatures	3 15 0			46 🛛		П	\Box	Warewashing facilities: installed, maintained, & used; test strips	1 03 0	石				
20	古	Ø			Proper cold holding temperatures	3 🗙 0	計		47 🛛	-	Н	\forall	Non-food contact surfaces clean	1 12 0	-		_		
21	\rightarrow	\rightarrow		-	Proper date marking & disposition	3 1.5 0	+		Phys		Fac	ciliti		عامات	111	الت	_		
22	_	$\overline{}$	☒		Time as a public health control:procedures	2 1 0	+	-	48 🔀				Hot & cold water available; adequate pressure	211	可				
		_	_	ldv	& records isory .2653	2110	الحال		49 🛛	-	Н	\forall	Plumbing installed; proper backflow devices	210	+	\rightarrow	_		
	$\overline{}$	$\overline{}$			Consumer advisory provided for raw or	1 0.9 0			50 🖾	-	Н	\dashv	Sewage & waste water properly disposed	210	+	\rightarrow	_		
				ept	undercooked foods ible Populations .2653		الصاد		\vdash	-		Н	Toilet facilities: properly constructed, supplied						
24			_		Pasteurized foods used; prohibited foods not offered	3 1.5 0			51 🛛	-	Ц	Ц			<u> </u>	븨	Ш		
_	hen	_	_		.2653, .2657		11		52				Garbage & refuse properly disposed; facilities maintained	1 0.5 0					
25		可	X		Food additives: approved & properly used	1 0.9 0			53 🛚				Physical facilities installed, maintained & clean	1030					
26		⊠			Toxic substances properly identified stored, & used	2 X 0			54 💢				Meets ventilation & lighting requirements; designated areas used	11030					
C			and		vith Approved Procedures .2653, .2654, .2658	<u> </u>	1 -1												
27		미	X		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2 1 0							Total Deductions:	4.5					
		tr. s			of FIACOF plan	- Di	wieior	of Du	blic Heal	i ii.	. E	made	onmental Health Section . Food Protection Program	,					

North Carolina Department of Health & Human Services







Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011900 Establishment Name: LOS POTROS CARNICERIA Y TAQUERIA Location Address: 400 E BODENHAMER ST STE F ▼Inspection □ Re-Inspection Date: 01/20/2021 City: KERNERSVILLE State: NC Comment Addendum Attached? Status Code: A Zip: 27284 Water sample taken? Yes X No County: 34 Forsyth Category #: IV Wastewater System: Municipal/Community On-Site System Email 1: lospotros400@gmail.com Water Supply: Municipal/Community On-Site System Permittee: LOS POTROS CARICERIA Y TAQUERIA INC. Email 2: Telephone: (336) 993-5670 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Temp Item Location Item Location Temp 40 tomato prep 40 lettuce prep 47 chicken worktop cooler 38 cooked cactus worktop cooler 37 cooked shrimp worktop cooler 204 vegetable soup cook temp 177 beef tongue cook temp 169 pork cook temp 197 beans reheat temp 180 hot holding rice 38 raw chicken meat case 36 raw beef meat case 39 beans walk in cooler 38 walk in cooler tamales 147 3 compartment sink hot water 100 chlorine sanitizer 3 compartment sink 178 chicharrones hot holding 0 servsafe Jose Pujols 10/7/25

Person in Charge (Print & Sign): Jose First Last

First Last

First Last

First

Regulatory Authority (Print & Sign): Amanda Taylor

REHS ID: 2543 - Taylor, Amanda Verification Required Date:





Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOS POTROS CARNICERIA Y TAQUERIA Establishment ID: 3034011900

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.

- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P -0 points. One container of raw eggs stored over cooked chicken in worktop cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI. Eggs relocated to lowest shelf.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Repeat. Pan of cooked chicken in worktop cooler 47F. All other foods in cooler 40F or less. Pan had been left out during morning prep. Maintain TCS foods in cold holding at 41F or less. CDI. Chicken discarded.
- 7-201.11 Separation-Storage P WD40 stored on shelf in dry storage area next to several cans of peppers and box of plastic cutlery. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI. Food and cutlery relocated.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Repeat. Recondition undersides and legs of sinks and tables throughout kitchen to remove oxidation and peeling sealant. Recondition/replace rusted racks above 3 compartment sink. Recondition/replace rusted and/or damaged corners, handles, doors, racks and cutting boards of meat case. Seal holes in upright supports of rolling racks that have been trimmed. Replace missing sink stoppers in all compartments of 3 compartment sink so that plastic is not needed to plug sinks. Equipment shall be in good repair.