

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

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01/20/2021

Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 10:30 AM

Time Out: 2:45 PM

Permittee: LOS POTROS CARNICERIA Y TAQUERIA INC.

Total Time: 4 hrs 15 min

Telephone: (336) 993-5670

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: 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. | | | | | | | | | |
| Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | |
| IN | OUT | N/A | NC | 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 | 2 | <input type="checkbox"/> | <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 | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 4 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Approved Source .2653, .2655 | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Protection from Contamination .2653, .2654 | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Chemical .2653, .2657 | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | <input checked="" type="checkbox"/> | <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 | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | NC | 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 | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Food Identification .2653 | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 37 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <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 | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 53 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Total Deductions: | | | | | 4.5 | | | | |



North Carolina Department of Health & Human Services

Division of Public Health

Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOS POTROS CARNICERIA Y TAQUERIA

Establishment ID: 3034011900

Location Address: 400 E BODENHAMER ST STE F

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: LOS POTROS CARICERIA Y TAQUERIA INC.

Telephone: (336) 993-5670

☒ Inspection ☐ Re-Inspection Date: 01/20/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: lospotros400@gmail.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 |
|--------------------|---------------------|------|------|----------|------|------|----------|------|
| tomato | prep | 40 | | | | | | |
| lettuce | prep | 40 | | | | | | |
| chicken | worktop cooler | 47 | | | | | | |
| cooked cactus | worktop cooler | 38 | | | | | | |
| cooked shrimp | worktop cooler | 37 | | | | | | |
| vegetable soup | cook temp | 204 | | | | | | |
| beef tongue | cook temp | 177 | | | | | | |
| pork | cook temp | 169 | | | | | | |
| beans | reheat temp | 197 | | | | | | |
| rice | hot holding | 180 | | | | | | |
| raw chicken | meat case | 38 | | | | | | |
| raw beef | meat case | 36 | | | | | | |
| beans | walk in cooler | 39 | | | | | | |
| tamales | walk in cooler | 38 | | | | | | |
| hot water | 3 compartment sink | 147 | | | | | | |
| chlorine sanitizer | 3 compartment sink | 100 | | | | | | |
| chicharrones | hot holding | 178 | | | | | | |
| servsafe | Jose Pujols 10/7/25 | 0 | | | | | | |

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

Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*

REHS ID: 2543 - Taylor, Amanda

Verification Required Date:

REHS Contact Phone Number: (336) 703-3136



North Carolina Department of Health & Human Services

Page 1 of

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013

• Food Protection Program



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.

- 13 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.
- 26 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.