

Food Establishment Inspection Report

Score: 88

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: 09 / 18 / 2017 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 09 : 35 ☒ am ☐ pm Time Out: 01 : 10 ☒ am ☐ pm

Permittee: LOS POTROS CARICERIA Y TAQUERIA INC.

Total Time: 3 hrs 35 minutes

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: 6

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	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			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	0	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	0	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	0	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	0	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	0	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	1	0	

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			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
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	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	0	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			0	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			2	0	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0	0	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			0	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										12



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County: 34 Forsyth Zip: 27284

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

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

Permittee: LOS POTROS CARICERIA Y TAQUERIA INC.

Email 1: lospotros400@gmail.com

Email 2:

Telephone: (336) 993-5670

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Felix Franco	02/19/18	0	Steak	Final	186	Tilapia	Meat case	41
Hot water	3 comp sink	136	Tomatoes	Make unit	43	Raw chicken	Meat case	41
Chlorine	Bucket	100	Lettuce	Make unit	49	Lettuce	WIC	41
Chlorine	3 comp sink	50	Milk	Make unit	52	Tripa	WIC- Cooling	77
Pork	Final	185	Chicken	Reach-in	50	Lengua	WIC- Cooling	66
Beans	Reheat	172	Chorizo	Reach-in	45	Asada	WIC- Cooling	55
Refried beans	Hot hold	127	Hot dogs	Reach-in	42	Pork	WIC	41
Rice	Reheat	183	Shrimp	Meat case	42			

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.

11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- 0 pts. One rotten onion observed inside bottom of make unit. Food shall be safe, unadulterated, and honestly presented. CDI- Onion discarded.



13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Tray of raw chicken stored above metal pan of raw beef. Raw tilapia stored above cooked chorizo. Food shall be protected against cross-contamination by storing food according to final cooking temperature. CDI- Chicken and tilapia relocated to different areas.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Approximately 20 plates, slicer blade and blade of meat saw soiled with dried food and grease residue. Food-contact surfaces shall be clean to sight and touch. CDI- Plates sent back to be re-washed. Employee was asked to wash blades.

Lock
Text



Person in Charge (Print & Sign): *thalia* *First* *castro* *Last*

Regulatory Authority (Print & Sign): *Eva* *First* *Robert REHSI* *Last*

Thalia

Eva Robert REHSI

REHS ID: 2551 - Robert, Eva

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3135



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- 18 3-501.14 Cooling - P- Tripa, beef tongue and asada were all prepared yesterday and placed inside walk-in cooler to cool overnight. Tripa registered a temperature of 77F, beef tongue 66F and asada at 55F. Potentially hazardous food shall be cooled from 135F to 70F within 2 hours and from 70F to 41F and below within 4 hours. CDI- All foods were discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. Refried beans held at 127-135F on steam unit. Potentially hazardous food shall be held at 135F or above for hot holding. CDI- Beans reheated to 190F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -P- Container of lettuce 49F, milk 52F and chicken 50F were maintained out of temperature inside make unit and reach-in cooler. Air temperature of make-unit registered at 42F and reach-in cooler at 44F. Potentially hazardous food shall be held at 45F and below. CDI- Lettuce, milk and chicken were discarded. Evalute coolers for repair or replacement.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C- 0 pts. Thermometers needed inside make-unit and reach-in coolers. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Five squeeze bottles require labels that identify food inside. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 36 6-501.111 Controlling Pests - C- Live and dead roaches observed throughout establishment. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- 0 pts. Onions, lettuce and sopos maintained uncovered inside make-unit and reach-in cooler. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust or other contamination.



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- 38 2-303.11 Prohibition-Jewelry - C- 0 pts. Food employee handling food while wearing red bracelet. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT. Handles of scoop stored touching rice and beans. Two handles placed inside sazón seasoning. In-use utensils shall be stored in the food with their handles above the top of the food and the container or in food that is not potentially hazardous with their handles above the top of the food within the containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon. CDI- Handles removed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- 0 pts. Two stacks of plates stacked wet. Before stacking, utensils shall be air-dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT. Equipment repair/replacement is needed on torn refrigeration gaskets on reach-in cooler, walk-in cooler and freezer. Evaluate condensate leak present on bottom of reach-in cooler. Recondition bottoms of prep tables as paint is wearing. Minor rusting present on shelving in meat case and Hobart grinder. Remove cardboard from Globe slicer. Reweld leg of wash vat of three compartment sink. Equipment shall be maintained in good repair.// 4-501.12 Cutting Surfaces - C- Resurface cutting boards at meat case as deep cuts interfere with proper cleaning and sanitizing. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Additional cleaning is needed on the following: make unit; walk-in cooler door curtains; handle of walk-in freezer; shelves inside walk-in cooler; plumbing underneath 3 compartment sink; floors of walk-in freezer. Nonfood-contact surfaces shall be kept clean.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C- REPEAT. Repair needed on damaged brick wall around refuse receptacle. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.//
5-501.115 Maintaining Refuse Areas and Enclosures - C- General cleaning and maintenance is needed around receptacle.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- 0 pts. Floor cleaning is needed inside walk-in cooler and underneath prep tables. Wall cleaning needed under 3 compartment sink. Physical facilities shall be kept clean.



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✓
Spell



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