

Food Establishment Inspection Report

Score: 84.5

Establishment Name: LA TILI SUPERMARKET

Establishment ID: 3034011889

Location Address: 827 E SPRAGUE ST

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 13 / 2017 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 12 : 15 ☐ am ☒ pm Time Out: 06 : 17 ☐ am ☒ pm

Permittee: ROCHA FAMILY INVESTMENTS, LTD

Total Time: 6 hrs 2 minutes

Telephone: (336) 999-8376

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: 10

No. of Repeat Risk Factor/Intervention Violations: 6

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		
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		
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				13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				13	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3		0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3		0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2		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 checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1		0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1		0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1		
38	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										15.5



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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Permittee: ROCHA FAMILY INVESTMENTS, LTD

Telephone: (336) 999-8376

Establishment ID: 3034011889

☒ Inspection ☐ Re-Inspection Date: 11/13/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: -latili827@yahoo.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
serv safe	Francisco Rocha 8/31/21	0	sliced tomato	make unit	43	beef	hot hold	109
Cheese	display case	45	cooked	cold drawer	58			
ambient	display case	44	raw meats	cold drawer	58			
ambient	chicken display case	26	chorizo	hot hold	99			
sausage	hanging	47	chorizo	reheat	186			
lengua	cooling	60	lengua	hot hold	124			
beans	walk in	42	lengua	reheat	186			
hot water	hand sink	106	onions	hot hold	84			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C -Employee drink on prep table. Employee shall eat and drink in designated areas only and and may drink from a closed beverage if the container is handled to prevent contamination of hands, container and exposed food, equipment and utensils. CDI-Drink discarded. Opts.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF -Employee observed washing cabbage in bowl in handsink. Handsinks shall be used for no purpose other than handwashing. CDI-Employee educated and directed to another sink. Opts.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF One container of shrimp and rice in the back of the reach in cooler had mold growth. Food shall be safe. CDI-Food discarded. Opts.

Lock
Text



Person in Charge (Print & Sign): *First* Alejandro *Last* Rocha

Regulatory Authority (Print & Sign): *First* Nora Sykes *Last* Doris Hogan

REHS ID: 1808 - Hogan, Doris

Verification Required Date: 11 / 23 / 2017

REHS Contact Phone Number: (336) 703 - 3161



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P -REPEAT-Raw, breaded chicken and beef in make unit on shelf above ready to eat sauces. Raw frozen chicken on same pan as deli meats in display case. Raw animal foods shall be separated from ready to eat foods to prevent cross contamination. Cooked pan of chicken placed on band saw used for raw meat. CDI-Foods rearranged, chicken moved. //3-304.15 (A) Gloves, Use Limitation - P-Several employees came in from taking out trash or other things outside and did not change gloves between tasks. One employee observed cracking eggs and then wiping gloved hands on apron and then washing cabbage. Single use gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Asked employees to change gloves and educated manager to train staff. |
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-REPEAT-Sanitizer in 3 compartment sink measured 0ppm. Quat sanitizer shall measure 150-400ppm. CDI-Sanitizer was changed and measured 400ppm, all dishes washed were placed in the sanitizer to sanitize. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Can opener soiled. Band saw in meat department used at 7:30, it was 1:45 and it had not been taken apart, cleaned and sanitized. The saw is cleaned daily, per manager. Juicer in dining room was not cleaned within the 4 hour time frame. If used with potentially hazardous foods, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI-Can opener and juicer sent to be washed, saw was taken apart and cleaned.
- 18 3-501.14 Cooling - P-REPEAT-One pan of lengua cooked last night overnight and placed in walk in at approximately 8am measured 60F at approximately 2pm. Potentially hazardous foods shall be cooled (using proper cooling methods to facilitate heat transfer away from foods) from 135F to 70F within 2 hours and from 70F to 41F within an additional 4 hours with total time not to exceed 6 hours. CDI: Lengua discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Items on the grills (chorizo, onions, beef, pork, chicken) for hot holding measured below 135F (84F-124F) Potentially hazardous foods shall be maintained at 135F and above. CDI- Foods reheated.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P -Cold drawer under grill had been unplugged during the morning cleaning. Meats measured 58F. Potentially hazardous foods shall be held below 45F. CDI-Drawer plugged in, items moved to walk in to properly chill faster, they quickly measured below 45F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Chiles rellenos, chicken, crab soup, papusa sauce, beef, 2 quart pintos, soup, qt papusa meat, 1.5 quart chili tomato sauce, quart soup, bbq sauce, lengua, chicharone sauce not date marked and not able to prove that they were made within the last 24 hours. Sliced tomatoes, ham and lettuce not datemarked. Ready-to-eat potentially hazardous foods shall be marked to indicate either date of preparation or discard and held in facility for a maximum of 7 days at 41F and below with date of preparation counting as day 1 or for a maximum of 4 days at refrigeration of 42-45F. CDI-All items discarded or dated. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Carne for papusas in reach in and in walk in labeled 10/31. Items held past the datemarking parameters must be discarded. CDI-Discarded.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P -Chlorine sanitizer bottles for cleaning food contact surfaces measured to be at toxic levels. Chlorine sanitizers shall measure between 50-200ppm. CDI- Chlorine discarded. //7-101.11 Identifying Information, Prominence-Original Containers - PF -Chlorine bleach stored in an oven cleaner bottle. Containers of toxic materials shall bear a legible manufacturers label. CDI-Discarded. //7-201.11 Separation-Storage - P- Stainless steel cleaner stored on shelf with single service articles. Poisonous or toxic materials shall be separated from single service/single use articles. CDI-Cleaner moved to chemical storage shelf.



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- 30 8-103.11 Documentation of Proposed Variance and Justification - PF -REPEAT-Beef jerkey made on premises by slicing and marinating beef, placing on a speed rack with a fan blowing on the beef and drying at room temperature for four days. To follow this procedure, the facility would have to obtain an approved variance. Contact Nora Sykes at 336-703-3161 or at sykesna@forsyth.cc for a variance packet, if desired. Documentation and approval from the state is required prior to continuation of current procedures. CDI: Beef jerkey discarded.
- 31 3-501.15 Cooling Methods - PF -REPEAT-Lengua in walk in cooler in a deep pan with a lid was 60F after cooling for 6 hours. Did not reach proper cooling time/temperature parameters. Chicken sitting at room temperature measured 145F to 95F in one hour. Cooling shall take place by (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using containers that facilitate heat transfer; or (4) Other effective methods, and Arranged in the refrigerator to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if during the cooling period to facilitate heat transfer from the surface of the FOOD. CDI: Food discarded.
- 34 4-502.11 (B) Good Repair and Calibration - PF -REPEAT-Thin probe food thermometer did not work, likely a battery issue, dial stem thermometer was not calibrated due to lack of access to ice. Food temperature measuring devices shall be calibrated to ensure accuracy. Verification required. Contact Nora Sykes at 336-703-3161 or at sykesna@forsyth.cc by 11/23/2017.
- 37 3-307.11 Miscellaneous Sources of Contamination - C -REPEAT-Pork skins in reach in stored in plastic "thank you" bags. These bags are not made with food safe materials. Three cups were being used as scoops and were left in the food. Cups are not food service utensils and a ladle or a scoop shall be used. CDI-cups discarded.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF -No chlorine test strips for chlorine sanitizer in bottles. A test kit or other device shall be provided that measures sanitizing solutions. CDI- Chlorine sanitizer replaced with quat sanitizer in bottles. 0pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C -Wall in ladies room needs repainting and toilet needs caulk around the bottom. Walls and floors shall be smooth and easily cleanable./ 6-501.12 Cleaning, Frequency and Restrictions - C -Floors throughout kitchen, especially around equipment and under shelving need additional cleaning. Walls around equipment need additional cleaning, especially around equipment such as the blender. Physical facilities shall be cleaned as often as necessary to keep them clean.



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✓
Spell



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