

Food Establishment Inspection Report

Score: 90

Establishment Name: LA CARRETA MEXICAN RESTAURANT

Establishment ID: 3034011506

Location Address: 1989 PEACEHAVEN RD, NORTH

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 18 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 10 : 15 am pm Time Out: 02 : 40 am pm

Permittee: LA CARRETA WHITAKER SQUARE, INC

Total Time: 4 hrs 25 minutes

Telephone: (336) 768-7881

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: 8

No. of Repeat Risk Factor/Intervention Violations:

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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 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 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 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 0 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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13 0 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 0 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 0 0
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 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 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 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 0 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 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 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	0	03 0 0 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 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 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 0
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0 0 0 0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 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	0	1 0 0 0
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03 0 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 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 0 0 0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 0 0 0
Total Deductions:					10	



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 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: LA CARRETA WHITAKER SQUARE, INC
 Telephone: (336) 768-7881

Establishment ID: 3034011506
 Inspection Re-Inspection Date: 04/18/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beans	steam table	147	queso	walk-in (DISC)	54	Cl sani	spray bottles (ppm)	50
beans	REHEAT	178	queso	REHEAT in warmer	167	Cl sani	dish machine (ppm)	100
rice	steam table	169	salsa	sm cooler at chips	47	hot water	3 comp sink	156
gr. beef	"	190	salsa	walk-in cooler	45	Food Safety	Samuel Mendez Vargas	00
shrimp	ref. drawer (DISC)	48	diced tom.	prep cooler (top)	53	expires	1/14/2024	00
chicken	"	50	carnitas	prep cooler (base)	37			
beans	walk-in (DISC)	48	rellenos	work top cooler	41			
chicken	walk-in (DISC)	46	chicken	FINAL COOK	176			

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 in uncovered cup was sitting on shelf above clean dishes. Employee drinks must be consumed in a sanitary manner (lid and straw) and stored where they cannot contaminate food, clean equipment, utensils, etc. if the drink were to spill. CDI - manager discussed with employee and discarded drink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Uncooked breaded chicken stored above raw beef in work top cooler. Several foods in work top cooler were uncovered on low shelves (chile rellenos, sliced tomatoes) and in base of prep cooler (large container of shredded lettuce, bowl of black beans). Containers of taco shells, taco salad bowls, tortillas are left uncovered overnight in the kitchen; per manager, these containers are washed weekly. Food shall be protected from cross contamination by: arranging each type of food in equipment so that cross contamination of one type with another is prevented (raw chicken should always be below other raw meats and all ready to eat foods), and storing the food in packages, covered containers, or wrappings. CDI - chicken placed on bottom shelf, foods covered.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P A few plates and bowls with some food residue today, overall dish washing looked good. CDI - dishes placed at dish area to be rewashed.

Lock Text

Person in Charge (Print & Sign): Samuel ^{First} Vargas ^{Last}
 Regulatory Authority (Print & Sign): Aubrie Welch ^{First} Shannon Maloney ^{Last}

Samuel M
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 04 / 26 / 2019

REHS Contact Phone Number: (336) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 17 3-403.11 Reheating for Hot Holding - P Beans in steam table had been reheated from yesterday, they were 147-159. Manager stated that they were reheated to 160F. Queso on steam table reheated from yesterday was 128-132. Potentially hazardous foods must be reheated to 165F for a minimum of 15 seconds within 2 hours. CDI - beans placed on stove and reheated to 178F. Queso did not reach 165F within the 2 hours and was discarded. All other foods on steam table were 170+ when checked at beginning of inspection.

- 18 3-501.14 Cooling - P 3 pans of beans prepped yesterday were 48F. Chicken cooked on 4/16 was 46-47F. Beef cooked yesterday was 48F. Queso cooked yesterday was 54F. Potentially hazardous foods must be properly cooled following cooling parameters. You have a max of 2 hours to cool foods from 135 to 70F, then a max of 4 hours to cool foods from 70F to 41F. CDI - foods discarded.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Shrimp in refrigerated drawer 48F, beef 48-51, scallops 46, chicken 48-50. Potentially hazardous foods must be held cold at 41F or less (before January 1, 2019, 45 was ok). VERIFICATION VISIT to check temps in the refrigerated drawers.
3-501.16 (A)(2) and (B)
Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Foods temped in walk-in were above 41F (salsa from 2 days ago - 45F). All potentially hazardous foods are now required to be held at 41F or below. CDI - discussion with manager; he will have cooler adjusted.

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Multiple foods throughout kitchen were not dated, such as: imitation crab, shredded lettuce (prep cooler and walk-in), quesadillas, chile rellenos, carnitas, sliced tomatoes, black beans, tamales, cooked spinach/veggies, opened gallon of milk, horchata. All ready to eat, potentially hazardous foods held in an establishment for more than 24 hours must be dated with day of prep/opening. This includes milk. Date marking was discussed with manager, and most foods were discarded or dated appropriately. VERIFICATION VISIT required for date marking.

- 23 3-603.11 Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. Pf The menus have a consumer advisory, but he disclosure component is missing. The wording needs to be adjusted to reflect the disclosure and reminder. REHS provided the proper wording to the manager. VERIFICATION VISIT required for consumer advisory.

- 31 3-501.15 Cooling Methods - PF Queso in deep metal pans with tight fitting lids was 54F from yesterday. The beans and chicken were also in metal pans with tight fitting lids, and also were stacked on top of one another. Potentially hazardous foods must be cooled following cooling parameters, by using one of the following methods: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective means. REPEAT from previous inspection dated 11/14/18. Tomatoes cut this morning were 53F, cheese shredded this a.m. was 50, salsa made this a.m. was 47 in prep cooler and small cooler under chips. Potentially hazardous foods must be cooled to 41F or lower before placing in prep coolers as they are not designed to rapidly cool foods.

- 38 2-303.11 Prohibition-Jewelry - C Food employee wearing 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.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoops at soda dispenser and at ice machine were stored in soiled containers. Ice cream scoop was sitting on cardboard lid of ice cream tub in freezer. Spoon was stored in container of carnitas, spoon had significant grease buildup. During pauses in food prep/dispensing, utensils shall be stored...in a clean, protected location. Spoons cannot be stored overnight in contact with a potentially hazardous food (carnitas).
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Refrigerated drawers are not maintaining foods at proper temps. Standing water in base of prep cooler, keg cooler. Missing knobs on flat top grill, top of cheese warmer. Plates and bowls with chipped rims/corners. Wooden fajita plate holders with damaged finishes. Rusted shelving in beer glass cooler. Equipment shall be maintained in a state of repair and condition that meets Food Code requirements.
4-501.12 Cutting Surfaces - C The cutting board on prep cooler is stained/has deep cuts and is no longer smooth/easily cleanable. Please replace.
4-205.10 Food Equipment, Certification and Classification - C The keg cooler should not be used to store horchata. Cardboard with foil is not
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C The dish machine has been replaced since the last inspection. The data plate could not be located. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including the temperatures required for washing, rinsing, and sanitizing.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C The dumpster area is shared among several restaurants; today, doors on both receptacles were open, and there are some boxes behind the dumpster, as well as leaves, misc in the enclosure. Work on maintaining this area better to avoid a point deduction of future inspections. Doors and lids should remain closed, and area surrounding dumpsters should be maintained clean.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Enclose wall at back near walk-in cooler door with exposed utility lines, as this could be a potential pest harborage and is a cleaning obstacle. Clean ceiling around vents, some dust buildup present today. Maintain establishment clean and in good repair.



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