

Food Establishment Inspection Report

Score: 87.5

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

Location Address: 5256 ROBINHOOD VILLAGE DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 21 / 2016 **Status Code:** A

Zip: 27106

County: 34 Forsyth

Time In: 02 : 00 ^{am}_{pm} **Time Out:** 05 : 15 ^{am}_{pm}

Total Time: 3 hrs 15 minutes

Permittee: LA CARETTA ROBINHOOD VILLAGE, INC

Category #: IV

Telephone: (336) 922-1133

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 7

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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input checked="" type="checkbox"/>	15	0	<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			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input checked="" type="checkbox"/>	03	0	<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			<input checked="" type="checkbox"/>	2	0	<input type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	0	<input checked="" 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			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input checked="" type="checkbox"/>	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	15	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	15	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<input checked="" type="checkbox"/>	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input checked="" type="checkbox"/>	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input checked="" type="checkbox"/>	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input checked="" type="checkbox"/>	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input checked="" type="checkbox"/>	05	0	<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			<input checked="" type="checkbox"/>	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input checked="" type="checkbox"/>	1	0	<input 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			<input checked="" type="checkbox"/>	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			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input checked="" type="checkbox"/>	05	0	<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			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input checked="" type="checkbox"/>	1	<input checked="" 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			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input checked="" type="checkbox"/>	05	0	<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"/>	0	<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			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	05	<input checked="" 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			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input checked="" type="checkbox"/>	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input checked="" type="checkbox"/>	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
Total Deductions:							12.5			



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☒ Inspection ☐ Re-Inspection Date: 07/21/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: IV

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

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

Permittee: LA CARETTA ROBINHOOD VILLAGE, INC

Email 1:

Email 2:

Telephone: (336) 922-1133

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beans	cooling	53	tomatoes	prep sink	66	bleach (ppm)	dish machine	50
beans	make unit	50	tomatoes	low boy	55	salsa	salsa make-unit	40
salsa	make unit	52	guacamole	walk-in cooler	40			
lettuce	make unit	45	rice	hot hold	160			
guacamole	make unit	60	beans	hot hold	145			
chicken	cooling	118	chicken	hot hold	154			
make unit	ambient air	53	chorizo	reach-in cooler	38			
low boy	ambient air	55	hot water	3-compartment sink	143			

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.

- 2-102.12 Certified Food Protection Manager - C - No certified food protection manager on site on beginning of inspection. Person in charge with food protection manager certification arrived at the end of the inspection. A certified food protection manager must be present at the establishment during all hours of operation.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - No employee health policy in place at time of inspection. An employee health policy must be in place that notifies employees of their responsibility to report illness information to their manager. CDI - Employee health policy printed and left at establishment.
- 7 3-301.11 Preventing Contamination from Hands - P, PF - Employee observed chopping onions for salsa using bare hands. Employee used bare hands to place chopped onions into container. Employees must use gloves when handling ready-to-eat foods. CDI - Onions and tomatoes discarded as corrective action and manager discussed bare hand contact with employees.



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

Regulatory Authority (Print & Sign): *First* *Last*
Andrew Lee Joseph Chrobak

[Signature]
[Signature]

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 07 / 31 / 2016

REHS Contact Phone Number: (336) 703 - 3128



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- 8 6-301.12 Hand Drying Provision - PF - Paper towels not present at bar. Handsinks must be equipped with paper towels for handwashing. CDI - Paper towels placed at bar. // 6-301.11 Handwashing Cleanser, Availability - PF - Soap dispenser at front of kitchen out of batteries and not functioning. Soap must be accessible at all handsinks. CDI - Soap dispenser batteries replaced.
- 11 3-202.15 Package Integrity - PF - 3 dented cans found in dry storage. Dented cans must be set aside to be returned to manufacturer, or to be discarded. CDI - Cans segregated to be returned to supplier. 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Unwashed vegetables stored above washed produce and ready-to-eat foods. Unwashed vegetables must not be stored above washed vegetables or ready-to-eat foods. CDI - Unwashed vegetables moved to lower shelving. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Make-unit not holding temperature: 53F ambient air temperature and low boy not holding temperature: 55F. The following items were out of temperature: guacamole - 60F, beans - 50F, salsa - 52F, tomatoes in low boy - 55F, and tomatoes in prep sink - 66F. All items that were out of temperature for less than 4 hours were brought to the walk-in cooler to chill and the tomatoes from the low boy and the beans were discarded. All potentially hazardous foods must be kept at 45F or below. VR - Repair the make-unit within 24 hours and the low boy by 7/31/2016. If make-unit cannot be repaired within 24 hours the salsa make-unit must be moved to the kitchen to be used until the other make-unit is repaired. Contact Andrew Lee at (336) 703-3128 when repairs are completed.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Bottles at grill unlabelled. All bottles with contents that are not easily identifiable must be labeled. 0 pts.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C - Shrimp in reach-in cooler is being stored with undrained ice. When in direct contact with food, ice must be able to drain. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Ice bin uncovered at beginning of inspection and tea pitchers in customer area uncovered. Various unwashed produce and vegetables stored on floor of walk-in cooler. All food items in storage must be covered and stored at least 6 inches off the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - One pair of tongs stored on ANSUL system. Scoops in sugar and salt containers both had handles in contact with the ingredients. In-use utensils must not be stored on unclean surfaces and when stored in the food, must not have the handles touching the food.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Door hinge broken on reach-in cooler and hinge broken on make-unit. Cabinets at bar are damaged. Low boy and make-unit not holding temperature: ambient air temperatures of 53F and 55F. VR - Repair the make-unit within 24 hours or move the salsa make-unit to the kitchen until that kitchen make-unit can be repaired. Repair the low boy by 7/31/2016 and do not stored potentially hazardous items in low boy until repaired.
- 47 4-602.13 Nonfood Contact Surfaces - C - Ice machine vents are dusty and need to be cleaned. Nonfood contact surfaces shall be cleaned. 0 pts.
- 49 5-205.15 System Maintained in Good Repair - P - Leak present at faucet of 3-compartment sink. Plumbing systems shall be in good repair. VR - Repair leak by 7/31/2016 and contact Andrew Lee at (336) 703-3128 when completed. 0 pts.
- 52 5-501.113 Covering Receptacles - C - Dumpster door open at time of inspection. Dumpster doors must be closed to prevent dumpsters from being a pest harborage. CDI - Dumpster door closed. 0 pts.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C - Repeat - Area above walk-in cooler is being used to store equipment. This area is unapproved for storage. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Floors are pitted throughout the establishment and need to be repaired so that they are easily cleanable.



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✓
Spell

