

Food Establishment Inspection Report

Score: 90

Establishment Name: LA IDEAL MEAT MARKET-RESTAURANT

Establishment ID: 3034011882

Location Address: 111 ADAMS STREET

Inspection Re-Inspection

City: KERNERSVILLE State: NC

Date: 12 / 04 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 11 : 10 ^{am} _{pm} Time Out: 03 : 45 ^{am} _{pm}

Permittee: LA IDEAL, INC.

Total Time: 4 hrs 35 minutes

Telephone: (336) 992-4067

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: 3

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 checked="" type="checkbox"/>	<input 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	X	0	X
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	X	13	0	X
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	13	X	X
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	X	13	0	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X	0	X
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	1	X	X
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	X	X
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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	X	X
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	X	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	X	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	X	
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	X	0	X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	X	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					10			



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Establishment ID: 3034011882
 Inspection Re-Inspection Date: 12/04/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: valdezsagitario62@hotmail.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Pablo Valdez 9-20-21	00	Menudo	Reheat for holding	201	Ham	4 drawer	41
Hot water	3 comp sink - rest.	117	Beef	Final	167	Steak	4 drawer	49
Hot water	3 comp sink - mm	140	Eggs	Final	185	Fajita meat	Small display	35
Chlorine sani	3 comp sink - rest.	50	Tomatoes	Make unit top	39	Shrimp	Large display 2	37
Barbacoa	Walk-in cooler	40	Lettuce	Make unit top	40	Beef	Large display 1	41
Lengua	Walk-in cooler	39	Cabeza	2 drawser	38	Barbacoa	Meat marker walk-in	40
Carnitas	Walk-in cooler	44	Beans	Cook to	179			
Tripe	Reheat for holding	190	Rice	Holding	141			

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 In 6 door upright - raw chicken above cooked pork and washed vegetables stored within same container of wrapped lettuce in intact package and portioned cups with ice being stored without protection. / In walk-in freezer - portioned bags with raw seafood mix above cooked and cooled soups and portioned and wrapped raw chicken above raw pork. / In retail - portioned and wrapped cheeses (cotija, oaxaca and fresco) below raw bacon. / In meat market walk-in cooler - raw pork skin above cooked barbacoa, raw chicken above adobo sauce, chorizo above pork cuts, portion tray of raw chicken above plastic container of pork. / In retail - ground pork above whole muscle pork, raw chicken above whole tilapia. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from arranging each type of food in equipment so that cross contamination of one type with
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Mostly all items on meat market side being stored as clean in basins of three compartment sink with meat residue remaining to include: components to grinder, components to band saw, several plastic containers, slicer lexan container, all cutting boards, knives, and meat trays. / Stationary band saw and slicer unused day of inspection with heavy food residue. / Three hotel pans, cutting board and blender on restaurant side being stored as clean with food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. *Verification required by 12-6-19 when all items have been cleaned and sanitized. Contact Christy Whitley at 336-703-3157 or Whiteca@forsyth.cc*
- 18 3-501.14 Cooling - P Large plastic container of cooked vegetables in 6 door cooler made previous evening measuring 45-47F. Cooked potentially hazardous food shall be cooled: (1) Within 2 hours from 135°F to 70°F; and (2) Within a total of 6 hours from 135°F to 5°C 41°F. CDI: Voluntarily discarded.



Lock Text

Person in Charge (Print & Sign): PABLO ^{First} VALDEZ ^{Last}
 Regulatory Authority (Print & Sign): CHRISTY ^{First} WHITLEY ^{Last}

[Signature]

 Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 12 / 06 / 2019

REHS Contact Phone Number: (336) 703 - 3157



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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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Four pans of cooked beef - 3 from 12/2 at 43-47F and 1 from 11/29 at 47-49F in cold holding drawers below flat top, measuring above 41F. / Barbacoa from 12/2 in walk-in cooler measuring 44F. / Beef in retail of large beef display cooler 44F. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: All voluntarily discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat (Disposition a repeat, but mainly due to temperature control) Queso Fresco in 6 door upright with preparation date of 11/27. / Two pans of cooked steak in cold holding drawers below flat top 47-49F from 11/29. / Carnitas from 11/29 at 44F in walk-in cooler. A food shall be discarded exceeds the temperature and time combination specified (if held at 41F and below for 7 days) except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination (if held at 41F and below for 7 days). CDI: All voluntarily discarded.
- 26 7-201.11 Separation-Storage - P Bottle of glass cleaner and bottle of Pine-sol being stored on drainboard of prep sink at meat market. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. CDI: Chemicals moved to a separate shelving.
- 31 3-501.15 Cooling Methods - PF Large plastic container of cooked vegetables with tight fitting lid in 6 door upright cooler measuring 45-47F, cooled overnight. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered - during the cooling period to facilitate heat transfer from the surface. CDI: Voluntarily discarded.
- 35 3-602.11 Food Labels - PF Portioned trays of cheeses (oaxaca, fresco, cotija) being sold in retail case lacking labels. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. (B) Label information shall include: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement; (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; (3) An accurate declaration of the quantity of contents; (4) The name and place of business of the manufacturer, packer, or distributor; and (5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. CDI: Packaged cheeses moved behind
- 37 3-307.11 Miscellaneous Sources of Contamination - C Food for employees being stored on top shelf of 6 door cooler above foods offered to consumers. Designate a separate area that is not above food offered to customers. Food shall be protected from miscellaneous sources of contamination.
- 40 3-302.15 Washing Fruits and Vegetables - C Washed avocados in reach-in cooler with stickers remaining on skin. During washing, ensure employees are removing stickers. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.



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Spell

- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Stacked containers on clean utensil shelving of restaurant side, stacked wet. / All cleaned items being stored in basins of three-compartment sink at meat market side, with water remaining and collecting on pieces of cleaned equipment and utensils. Designate an area specifically for air-drying. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat Replace torn gaskets on doors of 6 door upright and reach-in coolers doors. / Shelving inside meat market walk-in cooler heavily rusted/damaged and requires replacing. / Shelving inside 6 door upright cooler cracked finish and exposing rust. / Remove rust build up under prep tables. / Leak from condenser inside walk-in freezer. Equipment shall be maintained cleanable and in good repair. // 4-501.12 Cutting Surfaces - C Repeat. All cutting boards used by meat market side are no longer easily cleanable and require replacement. 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.
- 52 5-501.113 Covering Receptacles - C One door open to shared dumpster. Maintain doors and lids closed to prevent pest harborage.
- 53 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C Outside back door with old equipment and beverage crates. Remove. / Remove meat boxes from area. / Remove unused upright cooler from meat market side. The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Reattach handwashing sink at meat market side to wall. Physical facilities shall be maintained cleanable and in good repair.



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