

Food Establishment Inspection Report

Score: 90

Establishment Name: LA PERLITA CARNICERIA Y RESTAURANTE
Location Address: 1001 WAUGHTOWN STREET
City: WINSTON SALEM **State:** NC
Zip: 27107 **County:** 34 Forsyth
Permittee: LA PERLITA CARNICERIA Y RESTAURANT LLC
Telephone: (336) 788-6888

Establishment ID: 3034011819
☐ Inspection ☒ Re-Inspection
Date: 05/26/2016 **Status Code:** A - Open For Business
Time In: 2:20 PM **Time Out:** 7:45 PM
Category#: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 7
No. of Repeat Risk Factor/Intervention Violations: 2

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

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"/>	<input type="checkbox"/>	PIC present, Demonstration - Certification by accredited program, and performs duties	2	0		
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management and food employee knowledge, and conditional employee; responsibilities and reporting.	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction and exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	X	X
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose, and mouth	1	.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean and properly washed	4	2	X	X
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or a pre-approved alternate properly followed	3	1.5	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks, supplied and accessible	2	1	0	
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	Food in good condition, safe and unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Food separated and protected	X	1.5	0	X X
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned and sanitized	3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time and temperatures	3	1.5	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time and temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	X	1.5	0	X X X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition	3	1.5	X	X
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a Public Health Control: procedures and records	2	1	0	
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	.5	0	
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used	1	0.5	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored, and used	2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

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"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	1	0.5	0	
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects and rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	2	X	0	X
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled	1	X	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use and single-service articles: properly stored and used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	2	X	0	X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; test strips	1	.5	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food-contact surfaces clean	1	.5	0	
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X	X
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied and cleaned	1	.5	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained	1	.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained and clean	1	.5	X	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation and lighting requirements; designated areas used	1	.5	X	
TOTAL DEDUCTIONS:						10.0			



Comment Addendum to Food Establishment Report

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Establishment ID: 3034011819
☐ Inspection ☒ Re-Inspection Date: 05/26/2016
 Comment Addendum Attached ? ☒ Status Code: A
 Category#: IV
 Email 1: _____
 Email 2: _____
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
lettuce/ make-unit	72.0	fish/ reach-in cooler	57.0	ground pork/ display cooler	48.0
rice/ hot hold	145.0	egg/ reach-in cooler	57.0	tomatillo/ upright cooler	55.0
beans/ stove	180.0	fish/ reach-in cooler	57.0	milanesa/ upright cooler	53.0
chicken/ hot hold	162.0	quesofresco/ reach-in cooler	52.0	steak/ upright cooler	51.0
beef/ final cook	162.0	ham/ reach-in cooler	52.0	tamales/ upright cooler	49.0
octopus/ thaw	30.0	shrimp/ display cooler	42.0	chicken toma/ upright cooler	52.0
shrimp/ reach-in cooler	74.0	tilapia/ display cooler	34.0	cabeza/ upright cooler	58.0
mozzarella/ reach-in cooler	57.0	steak/ display cooler	47.0	tripe/ upright cooler	48.0

Observations and Corrective Actions

Violatons cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

Item Number	Observations and Corrective Actions
4	2-401.11 Eating, Drinking, or Using Tobacco - C - 2 employee beverages stored on prep tables in the kitchen. Employee beverages must not be stored on prep surfaces. CDI - Beverages discarded by the PIC. 0 pts.
6	2-301.14 When to Wash - P - Employee proceeded to stir food after coming from outside without washing hands. CDI - Employee washed hands upon request by the inspector. 0 pts.
13	3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Eggs above lettuce in walk-in cooler, unwashed produce above ready-to-eat foods in walk-in cooler, eggs above salsa in reach-in cooler, frozen squid above lettuce in freezer. Raw meat and eggs must not be stored above ready-to-eat foods. Unwashed produce must not be stored above ready-to-eat foods. CDI - Correct stacking order implemented as corrective action. // 3-304.11 Food Contact with Equipment and Utensils - P - Knife used to cut raw chicken then used to cut peppers. Equipment for raw foods must be washed, rinsed, and sanitized before cutting vegetables. CDI - Vegetables discarded.
14	4-703.11 Hot Water and Chemical-Methods - P - Meat market 3-comp sink not filled with sanitizer. Employee observed washing without sanitizing utensils afterwards. CDI - Vat filled with bleach sanitizer.
20	3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Lettuce in make-unit measured 72F. Hot dog, shrimp, mozzarella, fish, eggs, ham, and queso fresco all measured above 45F. Steak and ground beef stacks at display case measured 47 and 48F. The following items were out of temperature in the upright cooler: tomatillo, milanesa (chicken), steak, tamales, chicken tamales, cabeza de rey, tripe, lengua, pork, salsa verde, consome, beef head, pork, fried pork, goat broth, tripa, beef, barbacoa, and taquitos all measured above 45F. Temperatures are listed on attached comment addendum. Items in make-unit and reach-in coolers moved to walk-in freezer to chill. Steak, fried pork, tripa, and taquitos from upright cooler moved to freezer to chill, and the rest of the items were discarded. The meats from the display cooler were taken to the walk-in cooler to chill. Do not overstack meat. Both make-units and upright cooler need to be repaired by 5/27/16.
21	3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Goat broth and goat out of date in the upright cooler. Potentially hazardous TCS foods must be discarded on the 7th day if held at 41F or below. Both items discarded. 0 pts.
26	7-201.11 Separation-Storage - P - Bottle of spray paint remover stored above display cooler. Toxic chemicals must be stored in a manner that will not contaminate food. CDI - Bottle removed by PIC. 0 pts.
35	3-302.12 Food Storage Containers Identified with Common Name of Food - C - Bottles of sauces at make unit unlabeled. All ingredients in bottles outside of original packaging must be labeled. 0 pts.



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 Email 1: _____
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Observations and Corrective Actions

Item Number	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.
Item Number	Observations and Corrective Actions
37	3-305.11 Food Storage-Preventing Contamination from the Premises - C - Several pans of food uncovered in upright cooler. Foods must be covered to prevent possible contamination. // 3-307.11 Miscellaneous Sources of Contamination - C - Bread stored in 2 shopping bags. Only use food-grade equipment to store food. CDI - Bread moved to food bin.
42	4-901.11 Equipment and Utensils, Air-Drying Required - C - Multiple stacks of utensils stacked while wet. Utensils must be air dried prior to stacking. Acquire additional shelving for utensil drying.
45	4-501.11 Good Repair and Proper Adjustment-Equipment - C - Torn gaskets in both reach-in coolers, both make units not holding temperature, and upright cooler not holding temperature. Trim pieces of display cooler are chipped and need to be repaired. VR - Repair upright cooler and make-units by 5/27/16 before opening.
49	5-205.15 System Maintained in Good Repair - P - Leak at faucets at both 3-compartment sinks. Plumbing systems shall be maintained in good repair. VR - Repair leaks by 6/5/16. 0 pts.
53	6-201.11 Floors, Walls and Ceilings-Cleanability - C - Corner pieces in FRP missing in walk-in cooler of meat market and throughout kitchen. Repair/replace. // 6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning needed behind 3-compartment sink in kitchen. Walls shall be cleaned at a frequency necessary to keep them clean. 0 pts.
54	6-303.11 Intensity-Lighting - C - Lighting is low in the men's restroom (1-5 foot candles). Lighting shall be 20 foot candles in the restroom for cleaning. 0 pts.

Person in Charge (Print & Sign): _____

Regulatory Authority (Print & Sign): Andrew Lee Carla Day

REHS ID: 2405 Day, Carla

REHS Contact Phone Number: (336)703-3128

On file
On file

Verification Required Date: 05/27/2016

