Food Establishment Inspection Report

Score: 98.5

Establishment Name: LA BOTANA MEXICAN RESTAURANT

Location Address: 1547 HANES MALL BLVD

City: WINSTON SALEM   **State:** NC

Zip: 27103   **County:** 34 Forsyth

Permittee: LA BONTANA INC

Telephone: (336) 768-6588

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

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

Establishment ID: 3034011582

☒ Inspection ☐ Re-Inspection

Date: 02 / 18 / 2020   **Status Code:** A

Time In: 12 : 42 ○ am ⊗ pm   **Time Out:** 02 : 30 ⊗ am ⊗ pm

Total Time: 1 hr 48 minutes

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐		☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐		☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐		☐
					Good Hygienic Practices .2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐		☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐		☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐		☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐		☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐		☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐		☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐		☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐		☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐		☐
					Protection from Contamination .2653, .2654						
13	☐	☒	☐	☐	Food separated & protected	3	☒	0	☒		☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐		☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐		☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐		☐
17	☐	☐	☒	☐	Proper reheating procedures for hot holding	3	1.5	0	☐		☐
18	☐	☐	☒	☐	Proper cooling time & temperatures	3	1.5	0	☐		☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐		☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐		☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐		☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐		☐
					Consumer Advisory .2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐		☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐		☐
					Chemical .2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐		☐
26	☒	☐			Toxic substances properly identified stored, & used	2	1	0	☐		☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		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	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐		☐
29	☒	☐			Water and ice from approved source	2	1	0	☐		☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐		☐
					Food Temperature Control .2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐		☐
32	☒	☐	☐		Plant food properly cooked for hot holding	1	0.5	0	☐		☐
33	☒	☐	☐		Approved thawing methods used	1	0.5	0	☐		☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐		☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐		☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐		☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐		☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐		☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐		☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐		☐
					Proper Use of Utensils .2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐		☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐		☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐		☐
44	☒	☐			Gloves used properly	1	0.5	0	☐		☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐		☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐		☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐		☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐		☐
49	☐	☒			Plumbing installed; proper backflow devices	2	1	☒	☐		☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐		☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐		☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐		☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐		☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐		☐

Total Deductions: 1.5

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CR Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA BOTANA MEXICAN RESTAURANT

Establishment ID: 3034011582

Location Address: 1547 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection **Date:** 02/18/2020

City: WINSTON SALEM **State:** NC

Comment Addendum Attached? ☐ **Status Code:** A

County: 34 Forsyth **Zip:** 27103

Water sample taken? ☐ Yes ☒ No **Category #:** IV

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

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

Email 1:

Permittee: LA BONTANA INC

Email 2:

Telephone: (336) 768-6588

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Steak	final cook	157	Ground Beef	heat well	152	Hot Water	3-compartment sink	149
Tomato	make-unit	41	Queso Blanco	heat well	147	Hot Water	dish machine	00
Pico De Gallo	make-unit	40	Chimichanga	cooked to	179	Serv Safe	Daniel Cano 12-9-24	00
Lettuce	make-unit	39	Tomatoes	walk-in cooler	41			
Mozzarella	make-unit	39	Refried Beans	walk-in cooler	41			
Rice	heat well	199	Chicken	walk-in cooler	41			
Beans	heat well	139	Mozzarella	walk-in cooler	40			
Chicken	heat well	156	C. Sani	bucket	100			

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: A container of ground beef was stored over containers of steak in the upright cooler. A food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display. CDI: PIC rearranged storage order to ensure the items with the higher cooking temperature were stored below the items with the lower cooker temperature.

✓ Spell

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C: Replace broken pans throughout the dish area./Replace plastic mats on the clean dish shelves. Equipment shall be maintained in good repair. 0-points

47   4-602.13 Nonfood Contact Surfaces - C: Thorough cleaning needed on shelves in the dry storage area and in the clean dish area. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residue.

Lock Text ○

Person in Charge (Print & Sign): First Alberto Last De La Riva

Regulatory Authority (Print & Sign): First Victoria Last Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (336) 703-3814

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✓
Spell

49   5-205.15 (B) System maintained in good repair - C: A leak was observed at the back hand sink facet and at left prep sink faucet. Plumbing fixtures shall be maintained in good repair. 0-points

53   6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning needed on walls throughout the facility. . Physical facilities shall be cleaned as often as necessary to keep them clean.

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