

# 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  am  pm

Time Out: 05 : 15 am/pm  am  pm

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
<b>Supervision</b> .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"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652							
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653							
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656							
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655							
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654							
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653							
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653							
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653							
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657							
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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
<b>Safe Food and Water</b> .2653, .2655, .2658							
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654							
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b> .2653							
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657							
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654							
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656							
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>					<b>12.5</b>		



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

Location Address: 5256 ROBINHOOD VILLAGE DRIVE

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

Email 1:

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: LA CARETTA ROBINHOOD VILLAGE, INC

Email 3:

Telephone: (336) 922-1133

## 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.

- 1 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 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

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 07 / 31 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3128



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

## 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.



- 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.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

## 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.



Spell

- 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.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA CARETTA MEXICAN RESTAURANT #8

Establishment ID: 3034011969

## 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.

✓  
Spell

