

Food Establishment Inspection Report

Score: 92

Establishment Name: TORTILLERIA LA FE

Establishment ID: 3034020828

Location Address: 3087 WAUGHTOWN ST.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 11 / 2019 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 01 : 00 am/pm pm Time Out: 04 : 55 am/pm

Permittee: TORTILLERIA LA FE, LLC

Total Time: 3 hrs 55 minutes

Telephone: (336) 293-7156

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: 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0 0 0 0
Employee Health .2652						
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1 0 0 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 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0 0 0 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 0 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	1 0 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 0
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1 0 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1 0 0 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0 0 0 0
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1 0 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0 0 0 0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 0
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 0 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	0 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0 0 0 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	0 0 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0 0 0 0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0 0 0 0
Food Identification .2653						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0
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 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0 0 0 0
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0 0 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0 0 0 0
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0 0 0 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	3	1 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0 0 0 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 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0 0 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0 0 0 0
Total Deductions:					8	



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 County: 34 Forsyth Zip: 27107
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TORTILLERIA LA FE, LLC
 Telephone: (336) 293-7156

Establishment ID: 3034020828
 Inspection Re-Inspection Date: 06/11/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: tortillerialafews@gmail.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	Tefilo G. 3/19/23	0	ChileVerde	Serving Line	157			
Hot Water	3 Compartment Sink	115	Chicken	Serving Line	160			
Chlor Sani.	3 Compartment Sink	50	SalsaVerde	BeverageCooler	37			
BBQ	Final Cook	185	Chorizo	Meat Case	41			
Carnitas	Hot Holding -Grill	155	Cheese	Meat Case	40			
Rice	Serving Line	155						
Beef	Serving Line	141						
Fish	Serving Line	155						

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 2-103.11 (M) Person in Charge-Duties - PF- Person in charge (PIC) could recite three symptoms and one disease of employee health policy. PIC did not know if they had an employee health policy/ could not locate. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. CDI: REHSI gave PIC a copy of an employee health policy.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Two boxes of eggs stored over cheese and butter in the walk in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display by separating raw from ready-to-eat items. CDI: Eggs were moved to bottom shelf. Opts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- The following contained food residue: knife, spatula, tongs, pot, flat sheet, and a plastic bin. Food contact surfaces of equipment shall be clean to sight and touch. CDI: Items sent to be cleaned. //4-702.11 Before Use After Cleaning - P- When asking person in charge about how meat saw and slicer are cleaned, he stated he uses soap and water. Utensils and Food contact surfaces shall be sanitized before use after cleaning. CDI: Person in charge educated about sanitizing after cleaning procedure and maintaining the contact time for chlorine.

Lock Text

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

Regulatory Authority (Print & Sign): Iverly *First* Patteson *Last*




REHS ID: 2744 - Patteson, Iverly

Verification Required Date: 06 / 21 / 2019

REHS Contact Phone Number: (336) 703 - 3141



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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- 18 3-501.14 Cooling - P-Bistek cooked at 10:50am measured 80F at 1:05pm. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI: Person in charge given handout with cooling parameters and the bistek was discarded by person in charge. 0pts.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Beans in the walk in cooler labeled with a date of 6/4. Discard the food requiring date labels once time/temperature window has expired (7 days if held at 41F or below). CDI: Person in charge educated and beans were discarded.
- 26 7-201.11 Separation-Storage - P- Spray bottles of sanitizer and degreaser stored hanging over sanitizer basin of three compartment sink. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Spray bottles were moved to chemical shelving. 0pts.
- 31 3-501.15 Cooling Methods - PF- Bistek cooling in large pan with lid. Cooling shall be accomplished in accordance with the time and temperature criteria by placing the food in shallow pans; separating the food into smaller or thinner portions or when placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination. CDI: The bistek did not meet cooling parameters therefore was discarded. RESHI provided handout on cooling methods and parameters. 0pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Two squeeze bottles at grill contain no label. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. 0pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Knife stored with handle in contact with chorizo. Handle of scoop in contact with chicharron. Store in-use utensils in a clean, dry place, or in food with handles out. 0pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Wet stacking observed on flat sheets and plastic bins. After cleaning and sanitizing, air-dry prior to stacking. 0pts.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Tortilla wrapping paper stored with food contact surface exposed. Single-service articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Opts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Equipment repair/replacement is needed on the following: missing knob on the fourth floor burner, drain board at the prep sink is starting to crack near basin, rusted tortilladora machine, rusted inner components of grinder, rusted blade on table saw, and chipping/rusting shelving in the clean utensil area and walk in cooler. Equipment shall be maintained in good repair.//Food-Contact Surfaces-Cleanability - PF- Rusted and exposed bolts present on interior of pot who's handle was replaced. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. Remove from facility or repair to make interior surface smooth and easily cleanable. A verification will be required by 6/21/2019, please contact Iverly Patteson at (336) 703-3141 or pattesic@forsyth.cc. // 4-205.10 Food Equipment, Certification and Classification - C-Facility is using large flip top insulated coolers to keep tortillas warm and
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Additional cleaning is needed on the drawer housing miscellaneous utensils, shelving in the walk in cooler, shelving above the three compartment sink and the clean utensil shelving. Non food contact surfaces shall be maintained clean. Opts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning needed under clean utensil storage in the back room. Physical facilities shall be maintained clean. Opts.
- 54 6-303.11 Intensity-Lighting - C- Low lighting (in foot candles) measured 23fc-39fc under the hood, 32fc-40fc at the large prep table, and 21fc-24fc at the prep table housing spices. Lighting shall be at least 50 foot candles in food preparation areas. Opts.



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