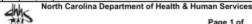
Food Establishment Inspection Report Score: 95 Establishment Name: LA GUADALUPANA Establishment ID: 3034011712 Location Address: 322 C BODENHAMER ST Date: 01/14/2021 City: KERNERSVILLE Status Code: A State: NC County: 34 Forsyth Time In: 11:00 AM Time Out: 1:30 PM Zip: 27284 Total Time: 2 hrs 30 min Permittee: ALFREDO ALEJO Category #: IV Telephone: (336) 992-7753 FDA Establishment Type: Full-Service Restaurant Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 2 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 🖂 🖂 🖂 Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 Plant food properly cooked for hot holding 5 🛛 Ιп No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 | 🖂 Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 8 🛛 Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils 41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🔲 🛛 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 
☐ ☐ ☐ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & ☐ ☐ ☐ Proper hot holding temperatures 3150 - -46 🛛 🗆 3130 - -Proper cold holding temperatures |47| ⊠ | □ Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 X 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🔲 🔯 🗀 & cleaned Pasteurized foods used; prohibited foods not Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 Toxic substances properly identified stored, & used 54 🛛 🗀 1 0 0 0 0



27 🗆 🗆 🖾

Conformance with Approved Procedures



designated areas used

2653 2654 2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

	Committee	iuut	maum to	7 1 00 a E	Judinon	HIGHT	mopodion	ROPOIL	
Establishment Name: LA GUADALUPANA					Establishment ID: 3034011712				
Location Address: 322 C BODENHAMER ST					Inspection				
City: KERNERSVILLE			8	Comment A	Addendum	Attached?	Status Code: A		
County: 34 Forsyth			Zip:_27284	Water sample taken? Yes X No Category #: IV					
Wastewater System:   Municipal/Community   On-Site System  Water Supply:   Municipal/Community   On-Site System  Permittee: ALFREDO ALEJO					Email 1: m.hdz71@yahoo.com Email 2:				
Telephone: (336) 992-7753					Email 3:				
			Temp	erature C	bservatio	ns			
	Effective	Janu	ary 1, 201	19 Cold H	lolding is	now 4	1 degrees or	r less	
Item	Location	Temp	Item	Location	•	Temp	Item I	Location	Temp
lengua	upright cooler	38	hot water	3 compartment sink		127			
tamales	upright cooler	39	chlorine	3 compartment sink		50			
tomato	cooling 15 minutes from prep	45	servsafe	Alfredo Alejo 10/30/22		0			
chorizo	reheat	183							
beef tongue	reheat	178							
beef dish	reheat	192							
beans	reheat	189			·	·			

First Last Person in Charge (Print & Sign): Alfredo Alejo also an First Last Regulatory Authority (Print & Sign): Amanda Taylor

REHS ID: 2543 - Taylor, Amanda

163

Verification Required Date:

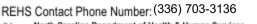


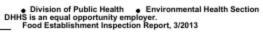
beans

corn

reheat

cook temp





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: LA GUADALUPANA Establishment ID: 3034011712

## **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.

- 6 2-301.15 Where to Wash PF 0 points. Food employee observed rinsing hands in hand sink. Food Employees must wash hands in a handwashing sink. CDI. Employee washed hands in hand sink.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P Raw bacon and raw eggs stored on shelf in prep unit above butter and bread. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI. Raw foods relocated to lowest shelf in prep unit.;
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations C Many glass containers previously used to store coffee reused to store milk, cornstarch and tea. Single-use and single-service articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Repeat. Repair/replace ice machine with cracked lid. Equipment shall be in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures C 0 points. Men's room hand sink soiled. Maintain clean handwashing sinks, toilets and urinals in the facility.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C Repeat. Remove rust from ceiling grid throughout kitchen. Replace badly damaged escucheon plate at left faucet in ladies room hand sink. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.