

Food Establishment Inspection Report

Score: 92.5

Establishment Name: TORTILLERIA LA FE

Establishment ID: 3034020828

Location Address: 3087 WAUGHTOWN ST.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 14 / 2019 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 09 : 48 am pm Time Out: 01 : 03 am pm

Permittee: TORTILLERIA LA FE, LLC

Total Time: 3 hrs 15 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: 8

No. of Repeat Risk Factor/Intervention Violations: 3

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		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Hands clean & properly washed	4	2	13	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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	2	1	0	
10	<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"/>		Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	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	

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	03	0	
29	<input checked="" 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"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	13	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	1	13	0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	13	0
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>		In-use utensils: properly stored	1	03	13	0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	13	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	1	13	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	1	03	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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	13	0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	03	13	0
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	03	13	0
Total Deductions:					7.5			



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 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: 11/14/2019
 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
chlorine	sanitizer vat	50	Item ambient	walk in cooler	36			
chlorine	sanitizer bucket	50	cheese	cold case	41			
servsafe	Vicente Gallardo	00	beef	hot holding	177			
carnitas	reheat	193	chicken	final cook	197			
verdura	cooling	42	tamale	hot hold	156			
rice	from yesterday	50						
mole de pollo	from yesterday	56						
hot water	three comp	140						

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: REPEAT: Two employees interviewed were not aware of symptoms and illnesses to report to manager. The person in charge shall ensure that food and conditional employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. CDI: Discussion with manager about the importance of employee health, reporting, and their understanding, as well as a recommendation to discuss frequently with employees and recommended posting an employee health policy.
- 6 2-301.12 Cleaning Procedure - P: 0 pts. One employee washed hands with cold water. Employees shall wash hands using the following procedure: Rinse under clean, running warm water; Apply an amount of cleaning compound; Rub together vigorously for at least 10 to 15 seconds; Thoroughly rinse under clean, running warm water; and Immediately follow the cleaning procedure with thorough drying. Avoid recontamination of hands by using a paper towel or other method to turn off faucets. CDI: Employee rewashed hands using warm water.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: Case of raw eggs above sauces. Raw beef sitting on chile container. Foods shall be protected from cross contamination. CDI: Foods rearranged in proper storage order./ Foods in walk in cooler without lids. Foods shall be stored protected. CDI: Foods covered.

Lock Text

Person in Charge (Print & Sign): Vicente Gallardo

Regulatory Authority (Print & Sign): Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 17 3-403.11 Reheating for Hot Holding - P: 0 pts. Employee stated barbacoa de res had been reheated fully but meat was 125-177F. Potentially hazardous foods cooked and cooled during a previous time shall be reheated to a temperature of 165F. CDI: Meat continued cooking to 197F.
- 18 3-501.14 Cooling - P: REPEAT: Rice prepared yesterday at 50F. Mole de pollo from yesterday 56F. Cooling of potentially hazardous foods shall be accomplished from 135F to 70F within 2 hours and to 41F within a total of 6 hours. CDI: Items discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Chicharones with meat attached 106-115F. Tilapia 125-128F. Potentially hazardous foods shall be maintained at 135F and above. CDI: Chicharones placed on temporary TPHC procedure. Tilapia placed in oven to reheat.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. One container pulled from freezer without adding date pulled. Potentially hazardous foods shall be marked with date once being held for greater than 24 hrs. CDI: Date added to container.
- 26 7-102.11 Common Name-Working Containers - PF: 0 pts. One bottle of bleach unlabeled. Working containers of chemicals shall be labeled. CDI: Bottle labeled.
- 31 3-501.15 Cooling Methods - PF: REPEAT: Large pan of mole de pollo from last night 56F. Large bag of rice in walk in cooler from last night 50F. Cooling shall be accomplished by using methods that quickly cool foods including: Placing the food in shallow pans; Separating the food into smaller or thinner portions; Using rapid cooling EQUIPMENT; Stirring the FOOD in a container placed in an ice water bath; Using containers that facilitate heat transfer; Adding ice as an ingredient; or other effective methods. CDI: Both items discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Peeled onions placed back into shipping container. Vegetables, once processed, shall be moved to another container that is clean and sanitized to prevent contamination of the vegetable.



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- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Onions had been sliced prior to being washed. Vegetables shall be washed prior to being cut or processed.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. REPEAT: Handle to tortilla flour and chicharones laying on ingredient. In-use utensils shall be stored with handles upright out of the ingredient. CDI: Manager removed scoops.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Two stacks of containers stacked wet. Dishwasher drying inside of pot with linen towel. Equipment and utensils shall completely air-dry after being washed, rinsed and sanitized. Do not towel-dry.
- 45 4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices - C: Thermometer in walk in cooler broken. Replace thermometer.//4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: Built-in stopper to sanitizer vat not operating. Chemical shelf rusted. Clean utensil shelving rusted. Shelving in walk in cooler rusted. Shelving brackets above three comp sink beginning to rust. Spring and spring arm rusting above three comp sink. Prep sink with approximately 3 inch split between drainboard and vat that needs re-welded smooth with food grade weld. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C: Facility is using large flip top insulated coolers to keep tortillas warm and and moist. Large tortilla mixing machine does not meet the requirements specified in Parts 4-1 and 4-2. If the equipment is not certified or classified for sanitation, the equipment shall meet Parts 4-1 and 4-2 of the Food Code
- 49 5-205.15 (B) System maintained in good repair - C: 0 pts. Right faucet leaking at three comp sink. Plumbing system shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C: 0 pts. Lid to dumpster open. Maintain receptacles closed.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. REPEAT: Lighting low at blender table at 38 fctd. Increase lighting to 50 fctd.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Vents dusty in employee restroom. Ventilation systems shall be maintained clean.



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