

Food Establishment Inspection Report

Score: 97

Establishment Name: LOS PRIMOS RESTAURANT

Establishment ID: 3034012767

Location Address: 5083 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09/14/2021

Status Code: U

Zip: 27106

County: 34 Forsyth

Time In: 2:20 PM

Time Out: 4:35 PM

Permittee: LOS PRIMOS RESTAURANT AND BAR INC.

Total Time: 2 hrs 15 min

Telephone: (336) 661-8343

Category #: IV

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 3

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. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized eggs used where required	1	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	1	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Plant food properly cooked for hot holding	1	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Approved thawing methods used	1	0			
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	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	1	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	1	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure	2	1	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	2	1	0		
Potentially Hazardous Food Time/Temperature .2653										Highly Susceptible Populations .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	1	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Chemical .2653, .2657										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0			25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved & properly used	1	0			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0			26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	2	1	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0			Conformance with Approved Procedures .2653, .2654, .2658										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0			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		
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0			Total Deductions: 3										
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOS PRIMOS RESTAURANT
 Location Address: 5083 UNIVERSITY PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: LOS PRIMOS RESTAURANT AND BAR INC.
 Telephone: (336) 661-8343

Establishment ID: 3034012767
☒ Inspection ☐ Re-Inspection Date: 09/14/2021
 Comment Addendum Attached? ☒ Status Code: U
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: losprimos79@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Angel Hernandez 8/16/26	0.0	fried chicken	soda 2 door cooler	47.0			
hot water	3 comp sink	162.0	horchata	soda 2 door cooler	47.0			
soapy water	3 comp sink	133.0	air temperature	soda 2 door cooler	47.6			
chlorine sanitizer	3 comp sink (ppm)	100.0	steak	final cook	181.0			
chlorine sanitizer	dishmachine (ppm)	100.0						
chlorine sanitizer	bucket w/ wiping cloths (ppm)	50.0						
chopped lettuce	main make unit	41.0						
sliced tomatoes	main make unit	39.0						
ham	main make unit	41.0						
chimol (contains diced tomatoes)	bottom of main make unit	38.0						
curtido (chopped cabbage)	bottom of main make unit	39.0						
refried beans	steam table	156.0						
marinara sauce	steam table	152.0						
mozzarella cheese	pizza make unit	40.0						
pepperoni	pizza make unit	40.0						
meatballs	pizza make unit	41.0						
air temperature	pizza make unit	38.8						
large container tamales (w/ chicken)	walk in cooler (46F-51F)	51.0						
rice	walk in cooler	41.0						
curtido	walk in cooler	39.0						

Person in Charge (Print & Sign): Angel First Last
Hernandez
 Regulatory Authority (Print & Sign): Jackie First Last
Martinez

REHS ID: 3003 - Martinez, Jackie




Verification Required Date:

REHS Contact Phone Number: (336) 703-3137



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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.

- 7 3-301.11 Preventing Contamination from Hands (B & D) - P- Time as public health procedure for pizza states pizza shall be cooked to 135F. Employees are allowed to use bare hands to prepare pizza. Food employees may not contact exposed ready-to-eat ingredients with their bare hands unless ingredient is being added to a food that is to be cooked to at least 165F. CDI- Education provided to PIC. Procedure rewritten so that pizza shall reach a final cook temperature of 165F.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - PF- Slicer used for deli meats found soiled with dried residue on shelf. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Slicer thoroughly cleaned before leaving inspection.
- 18 3-501.14 Cooling - P- One container of chicken tamales prepped yesterday measured between 46F-51F in walk in cooler. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- PIC voluntarily discarded tamales.
- 31 3-501.15 Cooling Methods - PF- One container of horchata in the cooling process was placed in 2 door reach in soda/beverage cooler. Air temperature of unit is at 47.8F. Quickly cool foods. Use methods such as open/vented shallow pans, large ice water baths, active stirring, and rapidly cooling equipment. Soda/beverage unit will not be able to cool foods. CDI- PIC moved horchata to walk in freezer to complete cooling process and educated on other cooling methods. Do not use soda/beverage 2 door reach in to store TCS foods.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- 2 juice cans found stored with onions. Food shall be protected from contamination sources not specifically notes by code.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Utensils shelf is exposed to potential splash contamination from handsink near the meat prep sink. Place splash guard on right side of handsink or move dish shelf to a more appropriate location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Left side of dishmachine table has one of its legs that is being balanced by stacked tiles. Repaint shelving throughout facility with NSF approved paint where necessary (such as on dish rack next to dish machine). Maintain equipment in good repair and proper adjustment. *Continue working on items from transitional addendum*
- 54 6-303.11 Intensity-Lighting - C- Lighting low through pass through of main cook line and at pizza make unit (between 42Fc-48fc). Increase lighting to 50 fc.