## Food Establishment Inspection Report

Establishment Name: LA M	MEXICANA MARKET WS
Location Address: 515 PETER	RS CREEK PARKWAY
City: WISTON SALEM	State: North Carolina
Zip: 27101 Cou	ınty: 34 Forsyth
Permittee: LA MEXICANA MA	ARKET WS LLC
Telephone: (336) 724-6901	
	○ Re-Inspection
Wastewater System:	
Municipal/Community	On-Site System
Water Supply:	
Municipal/Community	On-Site Supply

Date: 03/17/2023	Status Code: U
Time In: 2:00 PM	Time Out:3:40 PM
Category#: III	
FDA Establishment Ty	/pe:
•	
No. of Risk Factor/Inte	ervention Violations: 1
	ctor/Intervention Violations: 0

Establishment ID: 3034020905

Score:

		O	, IV	lull	icipal/Community On-Site Supply						
	Ris	k fa	cto	rs: C	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness	db	orne	illi		S	
Compliance Status						OUT		Г	CDI	R	VR
Supervision .2652											
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties						
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting						
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic I	Practices .2652, .2653	_					
		<b>0)</b> (T	-	$\sqcup$	Proper eating, tasting, drinking or tobacco use	1	0%	-	Х		<u> </u>
7		оит	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			L
_	_	_	_	Cont	tamination by Hands .2652, .2653, .2655, .265	_					
8	X	оит	_	Н	Hands clean & properly washed	4	2	0			
9	Ĺ	оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	×	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
A	ppi	ove	d S	ourc	ce .2653, .2655						
11	ìХ	OUT			Food obtained from approved source	2	1	0			
2	IN	оит		<b>1</b> }¢	Food received at proper temperature	2	1	0			
3	X	оит			Food in good condition, safe & unadulterated	2	1	0			
4	×	оит	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n fi	rom	Contamination .2653, .2654						
5	įΧ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
6	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
7	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food						
Р	ote	ntial	lly F	laza	rdous Food Time/Temperature .2653						
	-	-		-	Proper cooking time & temperatures	3	1.5	-			
9	-	OUT		-	Proper reheating procedures for hot holding	3	1.5	-			
	-	OUT	· `	-	Proper cooling time & temperatures	3	1.5				
11	+	OUT		_							
22	-	OUT	-	-	Proper cold holding temperatures  Proper date marking & disposition	3	1.5	-			$\vdash$
		оит	<b>,</b>		Time as a Public Health Control: procedures &						
C	on.	Luna	or A	dvi	sory .2653	_	_	_	ш		_
	П			Luvis	Consumer advisory provided for raw/	T					
	L	оит			undercooked foods	1	0.5	0			
	Ť	Ť	Г	ι	ble Populations .2653  Pasteurized foods used; prohibited foods not						
		оит			offered	3	1.5	0			
-		nica			.2653, .2657	-	0.5	-			
	_	OUT		$\vdash$	Food additives: approved & properly used	1	0.5	-			
		оит	_	_	Toxic substances properly identified stored & used	2	1	0			L
Conformance with Approved Procedures .2653, .2654, .2658  29 IN OUT No. OUT NO											
	L		_		readed oxygen packaging criteria or rizocer plan	L	_	L			

	Good Retail Practices  Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,										
_	and physical objects into foods.										
Compliance Status							OUT	Γ	CDI	R	۷R
Sa	Safe Food and Water .2653, .2655, .2658										
30	IN	OUT	<b>ìX</b> A		Pasteurized eggs used where required	1	0.5	0		П	
31	Ж	оит			Water and ice from approved source	2	1	0			
32	IN	оит	<b>ìX</b> A		Variance obtained for specialized processing methods						
F	Food Temperature Control .2653, .2654										
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	ŊΧ	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	оит	N/A	Ŋχ	Approved thawing methods used	1	0.5	0		П	
36	X	оит			Thermometers provided & accurate	1	0.5	0			
F	ood	lder	ntific	atio	on .2653						
37	ìX	оит			Food properly labeled: original container	2	1	0			
_		_	n of	For	od Contamination .2652, .2653, .2654, .2656, .26	_		-	_	ш	
_	eve	-11616	01	100		31					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
<u> </u>	_	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	<i>•</i> •	OUT			Personal cleanliness	1	0.5	0			
41	×	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	×	оит	N/A		Washing fruits & vegetables	1	0.5	0	$oxed{oxed}$		
P	rope	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	Equipment, food & non-food contact surfaces		1	ò%s	0						
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о <b>Х</b> (т			Non-food contact surfaces clean	1	0.5	X		П	
Р	hys	ical	Faci	litie	s .2654, .2655, .2656						
	_	OUT			Hot & cold water available; adequate pressure	1	0.5	0			
51					Plumbing installed; proper backflow devices	2	X	0		H	
52	-	OUT			Sewage & wastewater properly disposed	2	1	0		Н	
$\vdash$		оит	N/A		Toilet facilities: properly constructed, supplied & cleaned		0.5	Ė			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о <b>х</b> (т			Physical facilities installed, maintained & clean	1	0.5	X		П	
56		оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	T			
	TOTAL DEDUCTIONS					2					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020905 Establishment Name: LA MEXICANA MARKET WS Location Address: 515 PETERS CREEK PARKWAY Date: 03/17/2023 X Inspection Re-Inspection City: WISTON SALEM State: NC Comment Addendum Attached? X Status Code: U Zip: 27101 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1: Water Supply: Municipal/Community On-Site System Email 2: Permittee: LA MEXICANA MARKET WS LLC Telephone: (336) 724-6901 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 130 hot water three compartment sink 50 chlorine sanitizer spray bottle in ppm 41 single door refrigerator air temp 36 walk-in cooler air temp 37 beef walk-in cooler 37 pork walk-in cooler 32 fish display case 36 pork display case 37 display case beef First Last Person in Charge (Print & Sign): Tito Lopex Last Regulatory Authority (Print & Sign): Craig **Bethel** 

REHS ID:1766 - Bethel, Craig

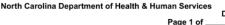
REHS Contact Phone Number: (336) 703-3143

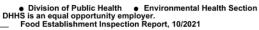
Verification Required Date:

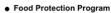
Authorize final report to

be received via Email:











## **Comment Addendum to Inspection Report**

Establishment Name: LA MEXICANA MARKET WS Establishment ID: 3034020905

Date: 03/17/2023 Time In: 2:00 PM Time Out: 3:40 PM

Certifications										
Name Certificate # Type Issue Date Expiration Date										
Tito Lopex 20284757 Food Service 03/01/2021 03/01/2026										
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 2-401.11 Eating, Drinking, or Using Tobacco (C)

Employee was eating at a prep table.

An Employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, Utensils, and Linens; unwrapped Single-Use and Single-Use Articiles; or other items needing protection can not result.

CDI - Employee moved food to the office and then clean and sanitized the prep table.

47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)

Rusting is occurring on shelving in the display case.

(A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2 of the 2017 FDA Food Code.

49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)(0pts) Additional cleaning needed on the inside of the 2 door freezer.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

51 5-205.15 System Maintained in Good Repair.

Handwash faucet is leaking.

A PLUMBING SYSTEM shall be: (B) Maintained in good repair.

55 6-101.11 Surface Characteristics - Indoor Areas (C)(0pts)

Grout becoming low in high traffic areas.

Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted