

Food Establishment Inspection Report

Score: 90.5

Establishment Name: LA TILI SUPERMARKET

Establishment ID: 3034011889

Location Address: 827 E SPRAGUE ST

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: ROCHA FAMILY INVESTMENTS, LTD

Telephone: (336) 999-8376

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 09/28/2022 Status Code: A

Time In: 1:45 PM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Food separated & protected	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/> 1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Proper cooling time & temperatures	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O <input checked="" type="checkbox"/> T	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Non-food contact surfaces clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: ROCHA FAMILY INVESTMENTS, LTD
 Telephone: (336) 999-8376

Establishment ID: 3034011889
 Inspection Re-Inspection Date: 09/28/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: latili827@yahoo.com
 Email 2: janet.rocha96@gmail.com
 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	Angelica Rocha 8/18/26	0	lengua	walk in cooler	41			
hot water	3 comp sink	149	beans	walk in cooler	39			
quat sanitizer	3 comp sink	0	cheese	meat case	41			
quat sanitizer	remade	200	steak	meat case	41			
chlorine sanitizer	spray bottle- greater than	200						
chlorine sanitizer	remade	200						
steak	final cook	151						
al pastor	final cook	185						
Milanesa pollo	final cook	186						
tripa	walk in cooler	47						
tomatoes	make unit	41						
ham	reach in	34						
beans	steam table	136						
rice	steam table	148						
lengua	drawer cooler	34						
chorizo	drawer cooler	38						
beef with potatoes	stove top	88						
beef with potatoes	reheat	171						
cream cheese mix	upright cooler	40						
cabbage	upright cooler	38						

First
 Person in Charge (Print & Sign): Janet
First
 Regulatory Authority (Print & Sign): Lauren

Last
 Rocha
Last
 Pleasants




REHS ID: 2809 - Pleasants, Lauren
 REHS Contact Phone Number: (336) 462-7783

Verification Required Date: 10/08/2022

Authorize final report to
 be received via Email: _____




Comment Addendum to Inspection Report

Establishment Name: LA TILI SUPERMARKET

Establishment ID: 3034011889

Date: 09/28/2022 **Time In:** 1:45 PM **Time Out:** 4:00 PM

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.

- 10 6-301.12 Hand Drying Provision (Pf) - No paper towels available in the men's restroom. Each handwashing sink shall be provided with disposable towels or an approved hand-drying device. CDI- Dispenser refilled.
- 15 3-304.15 (A) Gloves, Use Limitation (P) - Food employee washed gloved hands in the handwashing sink. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI- Employee removed gloves and rewashed hands before donning new gloves.
- 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Raw pork stored hanging over box of tortillas in the walk in cooler. Raw animal foods shall be stored underneath ready-to-eat foods according to final cooking temperatures. CDI- Box moved to a different shelf.
- 16 4-602.12 Cooking and Baking Equipment (C) REPEAT. Several sheet pans for desserts and bakery with grease deposits and carbon build up around edges of sheet pans. The food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) REPEAT. Quat sanitizer at three compartment sink measuring 0ppm, while actively being used to sanitize equipment and utensils. Maintain quat sanitizer 200-400ppm or as recommended by manufacturer. // Spray bottle of chlorine sanitizer measured greater than 200ppm. Chlorine sanitizing solutions shall measure 50-200 ppm. CDI: Quat sanitizer remade at 3 compartment sink at 200ppm. Spray bottle remade and measured 200 ppm chlorine.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - Slicer soiled with food residue in the meat prep area. Dough cutter soiled with food residue. Food-contact surfaces shall be clean to sight and touch. VERIFICATION required within 10 days by 10/8/22 on cleaning of slicer and dough cutter. Contact Lauren Pleasants at (336) 462-7783 when complete.
- 20 3-501.14 Cooling (P) - One large metal pan of tripa was cooked the previous day and measured 47F. TCS foods shall be cooled from 135-70F within 2 hours, and from 135-41F within 6 hours. CDI- Container of tripa voluntarily discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Pan of beef and potatoes on grill measured 88F. TCS foods shall be maintained hot at 135F or above. CDI- Beef and potatoes reheated to 171F.
- 33 3-501.15 Cooling Methods (Pf) - Covered shredded lettuce placed directly into make unit reach in cooler after prep. Large metal pan of tripa did not meet time and temperature cooling criteria as specified under 3-501.14. TCS foods shall be cooled rapidly using one or more of the following methods: smaller thinner portions, containers that facilitate heat transfer, shallow pans, stirring foods in an ice water bath, adding ice as an ingredient, using rapid cooling equipment, storing vented/uncovered during the cooling process, or other effective measures. CDI- Ice added to lettuce. Tripa was voluntarily discarded.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) -Repeat with improvement- Meat being stored in the walk in cooler and walk in freezer on shelves with no cover. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT . Lower shelves of prep tables with oxidation. In the walk in cooler, wrap the condensate lines from the fan box with smooth PVC wrapping. At the mixer table, the front right leg is sitting on cardboard and missing the bottom leg attachment. Repair or replaced damaged mixer table. Repair the broken latch and replace the torn gasket on the hot holding cabinet. Replace the cracked left door on the left side meat case. Repair meat cases to prevent ice buildup. Equipment shall be maintained cleanable and in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf)- One large saute pan with dents and rough finish. Multiuse food-contact surfaces shall be smooth and free of cracks, pits, imperfections. CDI- Pan was discarded.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning needed on the following equipment, including but not limited to: lower prep shelf at cook line that is lined with cardboard; prep table by hot holding cabinet; inside shelves of the hot holding cabinet; floors in walk in cooler and walk in freezer; outer surfaces of mixers and dough portioner; lower cabinets of meat cases; and lower shelves of prep tables. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C) - Repair broken mixing faucet at the 3 compartment sink. Repair

loose faucet of the kitchen handwashing sink. Plumbing shall be maintained in good repair.

- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - Repeat- Additional cleaning needed on the handwashing sinks and the base of toilets in the men's restroom. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Throughout establishment floors require additional cleaning to include under and between equipment, edges along baseboards and walls around bakery and behind stand mixers. Ceiling vents need cleaning throughout. Wall cleaning needed in bakery area and by cook line handwashing sink. Physical facilities shall be maintained clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Replace peeling baseboard in front of the walk in cooler. Physical facilities shall be maintained cleanable and in good repair.