

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: TORTILLERIA LA FE

Establishment ID: 3034020828

Location Address: 3087 WAUGHTOWN ST.

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: TORTILLERIA LA FE, LLC

Telephone: (336) 293-7156

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 01/25/2023 Status Code: A

Time In: 10:55 AM Time Out: 1:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	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 OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	X X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	0	X X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X X
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"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
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
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0	X
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0 X
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"/> OUT	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					3.5



# Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27107  
 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: 01/25/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: tortilleriafews@gmail.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	Yuridia Justo 3/19/23	0	salsa verde	cooling 11:50	53			
pork	final cook	188	salsa verde	cooled 30 min	50			
pork in sauce	final cook	182	pork	walk in cooler	44			
rice	final cook	173	corazon	walk in cooler	44			
beans	hot holding	143	chicken	walk in cooler	44			
rice	hot holding	148	beans	walk in cooler	44			
poblanos	hot holding	139	res	walk in cooler	44			
pork verde sauce	hot holding	161	queso fresco	meat case	41			
shrimp	hot holding	153	chorizo	meat case	41			
fish	hot holding	143	guacamole	counter cooler	41			
ribs	hot holding	175	hot water	3 comp sink	134			
roasted chicken	hot holding	183	chlorine sanitizer	3 comp sink greater than	200			
pork	cooling 11:35	81	chlorine sanitizer	diluted	50			
pork	cooled 30 min	72	chlorine sanitizer	bucket	100			
poblanos	cooling 11:45	44	ambient air	walk in cooler	43			
poblanos	cooled 30 min	42						
higado	cooling 11:45	55						
higado	cooled 30 min	49						
chicharonnes	cooling 11:50	74						
chicharonnes	cooled 30 min	61						

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

Last  
 Gallardo  
 Last  
 Pleasants

REHS ID: 2809 - Pleasants, Lauren

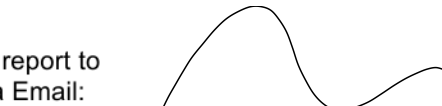
REHS Contact Phone Number: (336) 703-3144

Verification Required Date:

Authorize final report to  
 be received via Email:









North Carolina Department of Health & Human Services

Page 1 of        Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** TORTILLERIA LA FE

**Establishment ID:** 3034020828

**Date:** 01/25/2023 **Time In:** 10:55 AM **Time Out:** 1:25 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (A-4) (C) - Several pots and containers of Manteca stored without lids on shelving in the dry storage room. Containers with meat stored uncovered in the walk in cooler. Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. CDI- Lids and covers added to containers.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - Chlorine sanitizer in the 3 compartment sink measured greater than 200 ppm. Chlorine sanitizing solutions shall measure 50-200 ppm. CDI- Water added and it measured 50 ppm.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) -REPEAT- In the walk in cooler, pork, Corazon, chicken, frijoles, res, and carnitas measured 44F. TCS foods shall be maintained cold at 41F or below. Ambient air temperature measured 43F. CDI - Walk in cooler thermostat turned to lower temperature around 37-38F and air temperature had dropped to 40 by end of inspection.
- 33 3-501.15 Cooling Methods (Pf) REPEAT with improvement- Chicharrones were cooling in deep container. Use shallow pans, smaller portions, rapid cooling equipment, ice water baths, or other effective methods to cool foods quickly. CDI - Chicharrones transferred to shallow metal container and met cooling time and temperature criteria.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) REPEAT- Stacks of metal pans and bus tubs stored as clean were still wet. Allow utensils to adequately air dry before stacking.
- 47 4-205.10 Food Equipment, Certification and Classification (C) REPEAT- Igloo coolers are being used to store tortillas. Remove coolers and acquire NSF commercial equipment.  
  
4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Three mesh strainers were broken and no longer smooth and easily cleanable. Discard multiuse food equipment if it becomes damaged, no longer smooth, and contains imperfections that inhibit cleaning. CDI- Strainers voluntarily discarded.  
  
4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Lower shelf of masa prep table is rusted and needs to be reconditioned. Shelf brackets are rusted above the 3 compartment sink. Rewrap line from the fan box in the walk in cooler. Recaulk the left side prep sink to the wall. Maintain equipment in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Cleaning needed on upright freezer doors and in external crevices of the saw. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C)- Repair the leak at the middle valve on the left side faucet of the 3 compartment sink. Maintain plumbing in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Seal holes in the wall above the prep handwashing sink. Swing doors to different kitchen areas are splitting and damaged. Maintain physical facilities in good repair.  
  
6-501.12 Cleaning, Frequency and Restrictions (C) - Ceiling cleaning needed in the dry storage room of cobwebs and dust. Dust present on the ceiling tiles above the walk in cooler. Physical facilities shall be maintained clean.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) - Employee phone stored on a prep surface with the slicer. Store personal employee items in designated locations to prevent contamination.