Food Establishment Inspection Report

Establishment Name: LUG	CHA LIBRE ICE CREAM & CHURRES	Establishment ID: 3034010345
Location Address: 2021 GRIFFITH RD, STE 400 City: WINSTON SALEM State: North Carolina Zip: 27103 County: 34 Forsyth Permittee: NISSI ENTERPRISES LLC Telephone: (336) 893-7428 Sinspection Re-Inspection		Date: 05/24/2023 Status Code: Time In: 1:00 PM Time Out: _2 Category#: II
	○ Re-Inspection	FDA Establishment Type: Fast Food R
Wastewater System: ⊗ Municipal/Community Water Supply:	On-Site System	No. of Risk Factor/Intervention Violation
Municipal/Community	On-Site Supply	

Date: 05/24/2023 Time In: 1:00 PM	_Status Code: A _Time Out: _2:30 PM
Category#: II	
FDA Establishment Type	: Fast Food Restaurant
No. of Risk Factor/Interve	

Good Retail Practices

Score: 97

	Within pay community Conforce cappiy										
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		Г	CDI	R	٧R		
Supervision .2652						_					
1	Ė	оит		П	PIC Present, demonstrates knowledge, &	1		0			
Ŀ	Ĺ				performs duties	⊢					
2	_	о)(т		Ш	Certified Food Protection Manager	X		0		Х	
E	Ė	loye	e H	ealti	h .2652 Management, food & conditional employee;						
3	×	OUT			knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
_			gieı	nic F	Practices .2652, .2653			-			
7	12.3	OUT OUT		\dashv	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	0			\dashv
_			na C	Conf	tamination by Hands .2652, .2653, .2655, .2656	_	0.5				
8	_	OUT	·9 ·		Hands clean & properly washed	4	2	0			
9		оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			\dashv
A	ıqq	ove	d Se	ourc	ee .2653, .2655	_					
	-	оит			Food obtained from approved source	2	1	0			
-	٠,	оит		NXO	Food received at proper temperature	2	1	0			
13	X	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	ì X⁄a	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n fr	om	Contamination .2653, .2654						
15	įΧ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653						
-	-	OUT		\rightarrow		3	1.5	0			
		оит			Proper reheating procedures for hot holding	3	1.5	0			
		OUT		,	Proper cooling time & temperatures	3	1.5	-			\Box
-	1 -	OUT OUT	-	$\overline{}$	Proper hot holding temperatures Proper cold holding temperatures	3	1.5	0			-
⊢	-	о х (т	-	\rightarrow	Proper date marking & disposition	3	1.5	X	Х		
	\vdash	OUT		$\overline{}$	Time as a Public Health Control; procedures & records	3	1.5	0			
Consumer Advisory .2653											
_	П	оит			Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
н	gh	ly Sı	ısc	epti	ble Populations .2653	_					
		оит			Pasteurized foods used; prohibited foods not offered	3	1.5	0			
CI	her	nica			.2653, .2657			_			
	_	OUT			Food additives: approved & properly used	1	0.5	0			
28	IN	о х (т	N/A		Toxic substances properly identified stored & used	2	1	X	Х		
C	onf	orm	anc	e w	ith Approved Procedures .2653, .2654, .2658						
29	IN	оит	ŊΧ		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

					and physical objects into foods.						
Compliance		nce	Status		OUT		CDI	R	VR		
Sa	afe	Food	d an	d Wa	.2653, .2655, .2658						
30	-	OUT	1)X (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	ratur	e Control .2653, .2654						
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34		оит	_	_	Plant food properly cooked for hot holding	1	0.5	0			
5	/	_	N/A	N/O	Approved thawing methods used	1	0.5	0			
6	X	оит		Ш	Thermometers provided & accurate	1	0.5	0			
Fo	ood	Ide	ntific	catio	n .2653						
7	X	оит			Food properly labeled: original container	2	1	0			
Pı	reve	entic	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
8	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
9	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
0	IN	о) (т			Personal cleanliness	1	0.5	X			
1	-	OUT		Ш	Wiping cloths: properly used & stored	1	0.5	0			
2	×	оит	N/A		Washing fruits & vegetables	1	0.5	0			L
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
3	IN	о) (т			In-use utensils: properly stored	1	0.5	X			
4	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
5	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
6	M	оит			Gloves used properly	1	0.5	0			
U1	tens	sils a	and	Equi	ipment .2653, .2654, .2663						
7	IN	•) (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	ò%s	0		х	
8	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
9	X	OUT			Non-food contact surfaces clean	1	0.5	0			
Pi	hys	ical	Faci	ilities	.2654, .2655, .2656						
0	M	оит	N/A	П	Hot & cold water available; adequate pressure	1	0.5	0			
1	IN	о∕ұт			Plumbing installed; proper backflow devices	2	Ж	0		Χ	
2	×	OUT			Sewage & wastewater properly disposed	2	1	0			
3	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
4	IN	о) (т			Garbage & refuse properly disposed; facilities maintained	1	ò‱	0		х	
5	IN	о х (т		\sqcup	Physical facilities installed, maintained & clean	1	0.5	X			L
6	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0		L	L
_						3					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010345 Establishment Name: LUCHA LIBRE ICE CREAM & CHURRES Location Address: 2021 GRIFFITH RD, STE 400 Date: 05/24/2023 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:JHOAN101193@GMAIL.COM Water Supply: Municipal/Community On-Site System Permittee: NISSI ENTERPRISES LLC Email 2: Email 3:JHOAN101193@GMAIL.COM Telephone: (336) 893-7428 Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Location Temp 24 Walkin Ambient 38 Ambient Low Reachin 41 Low Reachin Milk 114 Hot Water Three-Comp Upright Cooler 36 Ambient 135 Corn Reheat First Last Person in Charge (Print & Sign):

First

Last

Regulatory Authority (Print & Sign): Ebonie

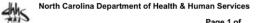
Wilborn

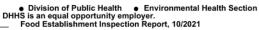
REHS ID:3122 - Wilborn, Ebonie

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: LUCHA LIBRE ICE CREAM & CHURRES Establishment ID: 3034010345

Date: 05/24/2023 Time In: 1:00 PM Time Out: 2:30 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) Employee present does not currently hold any food protection certifications. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) No date mark on milk or opened cheese sauce. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI Person in charge stated items were opened today.
- 28 7-201.11 Separation Storage (P) Butane fuel and sanitizer cleaner stored above clean utensils on clean dish shelf. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI Chemicals moved to a safe location.
- 40 2-303.11 Prohibition Jewelry (C) Employee wearing watch. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Scoop handle found inside flour, sugar, sprinkles and other toppings on front line. Store in-use utensils in a clean, dry place, in food with handles out.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) REPEAT Fan blade in walk-in cooler exposed and needs to be covered. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted. Equipment shall be maintained in good repair.
 - 4-501.12 Cutting Surfaces (C) Cutting boards have black spots present inside deep cuts. Cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded.
- 51 5-205.15 System Maintained in Good Repair (C) REPEAT Wash sink leaks under the basin at three-comp. Maintain a plumbing system in good repair.
- 54 5-501.113 Covering Receptacles (C) REPEAT Dumpster doors left open. One door is missing. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed on vent inside men's bathroom. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.