

Food Establishment Inspection Report

Score: 87.5

Establishment Name: LOS POTROS CARNICERIA Y TAQUERIA

Establishment ID: 3034011900

Location Address: 400 E BODENHAMER ST STE F

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: LOS POTROS CARICERIA Y TAQUERIA INC.

Telephone: (336) 993-5670

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

Date: 05/23/2023 Status Code: A

Time In: 11:25 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

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"/> IN OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	X
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"/> IN OUT	Hands clean & properly washed	X	2	0 X X
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
Approved Source .2653, .2655					
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
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	X	1.5	0 X X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
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"/> 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 OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	X	0 X X
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
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
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN 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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	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"/> IN OUT	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/> IN OUT	Contamination prevented during food preparation, storage & display	X	1	0 X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN OUT	Wiping cloths: properly used & stored	X	0.5	0 X
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 OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN OUT	Plumbing installed; proper backflow devices	2	X	0 X X
52	<input checked="" type="checkbox"/> IN OUT	Sewage & wastewater properly disposed	2	1	X
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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:		12.5			



Comment Addendum to Food Establishment Inspection Report

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Location Address: 400 E BODENHAMER ST STE F

☒ Inspection ☐ Re-Inspection Date: 05/23/2023

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27284

Water sample taken? ☐ Yes ☒ No Category #: IV

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

Email 1: olegariopujols@gmail.com

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

Email 2:

Permittee: LOS POTROS CARICERIA Y TAQUERIA INC.

Email 3:

Telephone: (336) 993-5670

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
corn	walk in cooler cooling 11:34	109	hot water	3 comp sink	130			
corn	walk in cooler cooling 11:55	73	bleach sanitizer	3 comp sink - ppm	100			
salsa	walk in cooler	38	ham	display cooler	43			
chicken	walk in cooler	38	turkey	display cooler	42			
lettuce	flip top	39	shrimp	display cooler	44			
toamtoes	flip top	41	cheese	display cooler	43			
lettuce	reach in cooler	41	pork	display cooler	40			
cheese	reach in cooler	43	smoked pork chop	display cooler	29			
tripe	reheat for hot holding	185	beef	display cooler	36			
tounge	reheat for hot hodling	182	fajita	display cooler	40			
beans	hot holding	170	beef	display cooler	36			
steak	hot holding	145	chicken breast	display cooler	43			
chicken	hot holding	185	drumsticks	display cooler	42			
pork	hot holding	176						
beef + pork	hot holding	185						
rice	hot holding	169						
hot dog	low boy reach in cooler	49						
chicken	low boy reach in cooler	52						
ambient	low boy reach in cooler	56						
steak	cook to	202						

First
Person in Charge (Print & Sign): Dicarlo

Last
Pujols

[Signature]

First
Regulatory Authority (Print & Sign): Shannon

Last
Craver

[Signature]

REHS ID: 2848 - Craver, Shannon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3137

Authorize final report to
be received via Email: *[Signature]*



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: LOS POTROS CARNICERIA Y TAQUERIA

Establishment ID: 3034011900

Date: 05/23/2023 **Time In:** 11:25 AM **Time Out:** 1:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jose Pujols	19885033	Food Service	10/07/2020	10/07/2025

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 drinks were sitting on the prep table under the microwave.
**(A) 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 service and single use articles; or other items needing protection can not result.
- 8 2-301.14 When to Wash (P). Observed food employee crack an egg with gloved hands and then starting other tasks without washing hands.
**Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service animals or aquatic animals as specified in 2-403.11(B); (D) after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with ready-to-eat food; (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.
CDI spoke with PIC and employees about this and hands were washed.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). There was a pan of raw breaded chicken and raw breaded steak in the low boy reach in cooler were on the top shelf above ready to eat tortillas. There was also ground pork on the top shelf of the display unit above whole cuts of pork. ***Ground meats have a cook to temperature of 155F while whole cuts of pork and beef have a cook to temperautre of 145F; meaning these foods need to be rearranged.***
**(A) Food shall be protected from cross contamination by: (1) separating raw animal foods during storage, preparation, holding, and display from: (b) cooked ready to eat food.
CDI the food was rearranged and a handout was given.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). The low boy reach in cooler is not holding foods at 41F or less and the smaller display unit is holding foods around 43F (temperatures listed on page 2).
**(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.
CDI: The foods in the low boy were placed in the walk in cooler to cool to 41F or less and a service company has been called to service the unit.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf). The ham and hot dogs in the low boy reach in cooler were not dated for when they were opened.
**(A) Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.
CDI: the dates were added to the food and a hand out was given.
- 38 6-202.15 Outer Openings, Protected (C). The back door is not staying closed.
**(A) Outer openings shall be protected against the entry of insects and rodents by: (3) Solid, self closing, tight fitting doors.
- 39 3-307.11 Miscellaneous Sources of Contamination (C). There is frozen meats in the walk in freezer stored in grocery bags. Please obtain bun rack covers, that are food grade or made to cover food, if food is to be stored in bags in the freezer. Spoke with PIC about using bun rack covers instead of grocery bags.
**Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). There was a wet wiping cloth on the cutting board of the flip top. Wet wiping cloths need to be stored in a bucket of sanitizer when not in use.
**(B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114 between 50 and 100 ppm for chlorine sanitizer.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The Low boy reach in cooler has an ambient of 56F. The shelves in the walk in freezer are rusted and the gaskets on the reach in cooler under the flip top are torn and need to be

replaced.

** (A) Equipment shall be maintained in a state of repair and condition.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). The shelf beside the lowboy reach in cooler holding plates and utensils need to be cleaned.

** (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

- 51 5-203.14 Backflow Prevention Device, When Required (P). The hose at the canwash has a spray nozzle hooked up to it without proper backflow prevention devices.

** A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by: (A) Providing an air gap as specified under § 5-202.13; or (B) Installing an approved backflow prevention device as specified under § 5-202.14.

CDI: the nozzle was removed.

- 52 5-403.12 Other Liquid Wastes and Rainwater (C). The unit in the walk in cooler is leaking condensate into a bucket on the floor. This needs to be repaired.

** Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.