

Food Establishment Inspection Report

Score: 93

Establishment Name: LA IDEAL MEAT MARKET-RESTAURANT

Establishment ID: 3034011882

Location Address: 111 ADAMS STREET

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 05 / 13 / 2015 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 45 ^{am} _{pm} Time Out: 04 : 30 ^{am} _{pm}

Total Time: 2 hrs 45 minutes

Permittee: LA IDEAL, INC.

Category #: IV

Telephone: (336) 992-4067

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

Water Supply: Municipal/Community On-Site Supply

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	0	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							7			



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City: KERNERSVILLE State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: valdezsagitario62@hotmail.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: LA IDEAL, INC.

Email 3:

Telephone: (336) 992-4067

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	reach in	39	Item servsafe	Pablo Valdez 9-13-16	00			
lettuce	make unit	43	chlorine	three comp sink	100			
diced	make unit	43	chlorine	wiping cloth bucket	50			
raw beef	cooler drawer	45	hot water	three comp sink	140			
ham	walk in cooler	45						
ham	display case	44						
raw chicken	meat case	41						
raw beef	meat case	41						

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 2-301.14 When to Wash - P: Food employee washing intestines in prep sink then wiped hand on apron and donned a glove without washing hands. Food employee washed hands, then turned off the faucet without using a paper towel. Food employees shall wash hands at any time when contamination occurs. CDI: Employee discarded gloves and washed hands correctly using paper towel to turn off faucet.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P:REPEAT: Beef taken from commercial packaging in freezer being stored above case of tomatoes. / Piece of raw chicken laying on shelf in walk in cooler. Food shall be protected from cross contamination by storing in order of final cook temperature once removed from commercial packaging and stored in wrappings, packages or covered containers. CDI: Products re-arranged. Chicken discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P. : 0 pts. Five tongs and 1 spoon soiled. Food-contact surfaces and utensils shall be clean to sight and touch. CDI: Items placed in sink to be washed.



Person in Charge (Print & Sign): Pablo *First* Valdez *Last*

[Signature]

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. One small pot of refried beans (almost empty) not holding temperature at 109F. Potentially hazardous food shall be held at 135F or above. CDI: Beans discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Sliced tomatoes in make unit 52F. Potentially hazardous foods shall be held at 45F or below. CDI: Tomatoes placed on ice bath and cooled below 45F before placing in make unit. After slicing tomatoes, move to refrigeration and cool to 45F or below before moving to make unit. The make unit is only designed to hold items at their current temperature.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C. : REPEAT: Most ingredients labeled except for cooking oil and salt. Ingredients that are not easily recognizable, like pasta, shall be labeled with common name of food. CDI: Oil and salt labeled.//3-602.11 Food Labels - PF: Packaged cheeses and meats sliced in-house have labeling indicating the weight, price and date of packaging. Food packaged in a food establishment shall have label information that includes (1) the common name of the food, (2) If made from two or more ingredients, a list of ingredients in descending order or predominance by weight including a declaration of artificial colors or flavors and chemical preservatives, (3) an accurate declaration of the quantity of the contents, (4) the name and place of business of the manufacturer, packer, or distributor, (5) the name of the food source of each major allergen. Include any additional requirements in labels.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Sanitizer bucket with wet wiping cloths sitting on floor. When not in-use, wet wiping cloths shall be submerged in a sanitizer solution and placed off the floor, but a surface to not contaminate equipment, utensils, linens or single-service and single-use articles. CDI: Bucket removed from floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Some plates stacked wet. After washing, rinsing, and sanitizing, equipment and utensils shall be air-dried. CDI: Plates sent to be re-washed.//4-903.12 Prohibitions - C: Mixing bowls being stored in water heater room. Cleaned and sanitized equipment may not be stored in mechanical rooms. Move to approved storage areas.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. Bucket being re-used for mixing food ingredients. Single-service and single-use articles shall not be reused. Discard containers once use for original purpose/ingredient has ended.//4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Two stacks of single-service meat trays not inverted. Invert or keep in original protective plastic to prevent contamination. CDI: Articles covered.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Repair leak in customer freezer with packaged meats. Manager states repairman has been contacted.



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Spell

- 53 6-501.16 Drying Mops - C: 0 pts. Two mops being stored head up. Mops shall be stored head down so the handles are not contaminated by soiled mop water. Invert mops.
- 54 6-501.110 Using Dressing Rooms and Lockers - C: 0 pts. Cell phone located on storage shelving above ingredients. Locker rooms and employee-designated areas shall be used for the storage of personal items.//6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in ftcd): 30 at single burner stove, 34-43 at stove, 46-47 at prep table by grill, 30 at fridge next to grill, 39-45 at cutting board prep table on meat market side. Increase lighting to 50 ftcd in these areas.



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