

# Food Establishment Inspection Report

Score: 90.5

Establishment Name: Taqueria La LUS mobile unit

Establishment ID: 06040030013

Location Address: 746 SE Third Street

City: Shaw Hill State: North Carolina

Zip: 28580 County: Greene

Permittee: Anna Davis

Telephone: 252-747-3544

- Inspection       Re-Inspection

**Wastewater System:**

- Municipal/Community       On-Site

**Water Supply:**

- Municipal/Community       On-Site

Date: 6-11-16 Status Code: A  
 Time In: 11:20 Time Out: 11:55  
 Category#: 2  
 FDA Establishment Type: Retail  
 No. of Risk Factor/Intervention Violations: \_\_\_\_\_  
 No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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	IN OUT N/A	PIC Present; Demonstration - Certification by accredited program & performs duties	2	0		
Employee Health .2652						
2	IN OUT	Management, employees knowledge; responsibilities & reporting	3	1.5	0	
3	IN OUT	Proper use of reporting, restriction & exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653						
4	IN OUT	Proper eating, tasting, drinking or tobacco use	2	1	0	
5	IN OUT	No discharge from eyes, nose or mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	IN OUT	Hands clean & properly washed	4	2	0	
7	IN OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	
8	IN OUT N/A	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655						
9	IN OUT	Food obtained from approved source	2	1	0	
10	IN OUT N/O	Food received at proper temperature	2	1	0	
11	IN OUT	Food in good condition, safe & unadulterated	2	1	0	
12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654						
13	IN OUT N/A N/O	Food separated & protected	3	1.5	0	
14	IN OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0	
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653						
16	IN OUT N/A N/O	Proper cooking time & temperatures	3	1.5	0	
17	IN OUT N/A N/O	Proper reheating procedures for hot holding	3	1.5	0	
18	IN OUT N/A N/O	Proper cooling time & temperatures	3	1.5	0	
19	IN OUT N/A N/O	Proper hot holding temperatures	3	1.5	0	
20	IN OUT N/A N/O	Proper cold holding temperatures	3	1.5	0	
21	IN OUT N/A N/O	Proper date marking & disposition	3	1.5	0	
22	IN OUT N/A N/O	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653						
23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653						
24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657						
25	IN OUT N/A	Food additives: approved & properly used	1	0.5	0	
26	IN OUT N/A	Toxic substances properly identified stored & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658						
27	IN OUT N/A	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						
28	IN OUT N/A	Pasteurized eggs used where required	1	0.5	0	
29	IN OUT	Water and ice from approved source	2	1	0	
30	IN OUT N/A	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654						
31	IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	IN OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0	
33	IN OUT N/A N/O	Approved thawing methods used	1	0.5	0	
34	IN OUT	Thermometers provided & accurate	1	0.5	0	
Food Identification .2653						
35	IN OUT	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	IN OUT	Insects & rodents not present; no unauthorized animals	2	1	0	
37	IN OUT	Contamination prevented during food preparation, storage & display	2	1	0	
38	IN OUT	Personal cleanliness	1	0.5	0	
39	IN OUT	Wiping cloths: properly used & stored	1	0.5	0	
40	IN OUT N/A	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654						
41	IN OUT	In-use utensils: properly stored	1	0.5	0	
42	IN OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
43	IN OUT	Single-use & single-service articles: properly stored & used	1	0.5	0	
44	IN OUT	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663						
45	IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	2	1	0	
46	IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
47	IN OUT	Non-food contact surfaces clean	1	0.5	0	
Physical Facilities .2654, .2655, .2656						
48	IN OUT N/A	Hot & cold water available; adequate pressure	2	1	0	
49	IN OUT	Plumbing installed; proper backflow devices	2	1	0	
50	IN OUT	Sewage & waste water properly disposed	2	1	0	
51	IN OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
52	IN OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
53	IN OUT	Physical facilities installed, maintained & clean	1	0.5	0	
54	IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>						<u>9.5</u>



# Comment Addendum to Food Establishment Report

Establishment Name: Laqueria Laquis Md.  
 Location Address: 746 SE Third Street  
 City: Snow Hill State: NC  
 County: Greene Zip: 28580  
 Wastewater System:  Municipal/Community  On-Site  
 Water Supply:  Municipal/Community  On-Site  
 Permittee: Ana Rojas  
 Telephone: 252-747-3544

Establishment ID: 06040036013  
 Inspection  Re-Inspection  
 Visit  
 Verification  
 Name Change  
 Status Change  
 Pre-Opening Visit  
 Other \_\_\_\_\_

Date: 6-11-16  
 Status Code: A  
 Category#: 2

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef shredded	145°	Tall cooler	56°		
Beef	145°				
Chicken	145°				
Tom Peppers	45°				
Lettuce	45°				
Stew	56°				
Water	120°				
Food Prep Cooler	45°				

## Observations and Corrective Actions

Item Number	Food Code Citation	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.
1.)	2.102.11	PIC must have food safety training
13.)	3.302.11	Raw foods stored next to ready to eat foods
26.)	3.501.16(A)	Cold foods in cooler must be kept below 45°
34.)	4.302.12	Must have food temperature thermometer in mobile unit
36.)	6.501.111	Flies present.
38.)	2.402.11	Food handlers must wear hair restraints
39.)	3.304.14(B)	Wiping cloths must be stored in sanitizer
45.)	4.501.11	Cooler not holding temp.
46.)	4.302.14	No test strips in mobile unit
54.)	6.202.11	Lights not shielded & screen out of ceiling vent.

Person in Charge (Print & Sign): [Signature] Verification Required Date: 6-10-16  
 Regulatory Authority (Print & Sign): Kevin Whitley Kim Myg REHS ID: 1509  
 REHS Contact Phone Number: 252-747-8833

