

# Food Establishment Inspection Report

Score: 97

Establishment Name: TORTAS Y TACOS EL JAROCHO (WCID #597)

Establishment ID: 4092030330

Location Address: 820 E WILLIAMS ST

City: APEX State: North Carolina

Zip: 27539 County: 92 Wake

Permittee: MONICA GUILLERMO SALINAS

Telephone: (919) 210-6361

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 10/21/2024 Status Code: A

Time In: 9:55 AM Time Out: 11:00 AM

Category#: III

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

**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</b> .2652  |   |  |     |                                       |                                       |
| 1   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A  | PIC Present, demonstrates knowledge, & performs duties   | 1   | 0                                     |                                       |
| 2   | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A  | Certified Food Protection Manager  | 1   | 0                                     |                                       |
| <b>Employee Health</b> .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                                     |
| <b>Good Hygienic Practices</b> .2652, .2653                         |   |  |     |                                       |                                       |
| 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</b> .2652, .2653, .2655, .2656 |   |  |     |                                       |                                       |
| 8   | <input checked="" type="checkbox"/> OUT   | Hands clean & properly washed  | 4   | 2                                     | 0                                     |
| 9   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> X | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed      | 4   | 2                                     | 0                                     |
| 10  | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A                            | Handwashing sinks supplied & accessible  | 2   | 1                                     | <input checked="" type="checkbox"/> X |
| <b>Approved Source</b> .2653, .2655                                 |   |  |     |                                       |                                       |
| 11  | <input checked="" type="checkbox"/> OUT   | Food obtained from approved source   | 2   | 1                                     | 0                                     |
| 12  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X                              | 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X <input type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction                              | 2   | 1                                     | 0                                     |
| <b>Protection from Contamination</b> .2653, .2654                   |   |  |     |                                       |                                       |
| 15  | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> X | Food separated & protected   | 3   | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> X |
| 16  | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   | Food-contact surfaces: cleaned & sanitized   | 3   | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> 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</b> .2653            |   |  |     |                                       |                                       |
| 18  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> X | Proper cooking time & temperatures   | 3   | 1.5                                   | 0                                     |
| 19  | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> X                             | Proper reheating procedures for hot holding  | 3   | 1.5                                   | 0                                     |
| 20  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> X | Proper cooling time & temperatures   | 3   | 1.5                                   | 0                                     |
| 21  | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> X                             | Proper hot holding temperatures  | 3   | 1.5                                   | 0                                     |
| 22  | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> X                             | Proper cold holding temperatures   | 3   | 1.5                                   | 0                                     |
| 23  | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> X                             | Proper date marking & disposition  | 3   | 1.5                                   | 0                                     |
| 24  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X <input type="checkbox"/> N/A | Time as a Public Health Control; procedures & records  | 3   | 1.5                                   | 0                                     |
| <b>Consumer Advisory</b> .2653                                      |   |  |     |                                       |                                       |
| 25  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X                              | Consumer advisory provided for raw/undercooked foods   | 1   | 0.5                                   | 0                                     |
| <b>Highly Susceptible Populations</b> .2653                         |   |  |     |                                       |                                       |
| 26  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X                              | Pasteurized foods used; prohibited foods not offered   | 3   | 1.5                                   | 0                                     |
| <b>Chemical</b> .2653, .2657  |   |  |     |                                       |                                       |
| 27  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X                              | Food additives: approved & properly used   | 1   | 0.5                                   | 0                                     |
| 28  | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A                            | Toxic substances properly identified stored & used   | 2   | 1                                     | <input checked="" type="checkbox"/> X |
| <b>Conformance with Approved Procedures</b> .2653, .2654, .2658     |   |  |     |                                       |                                       |
| 29  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X                              | 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</b> .2653, .2655, .2658                            |   |  |     |     |    |
| 30  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X                              | 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> X                              | Variance obtained for specialized processing methods   | 2   | 1   | 0  |
| <b>Food Temperature Control</b> .2653, .2654                              |   |  |     |     |    |
| 33  | <input checked="" type="checkbox"/> OUT   | Proper cooling methods used; adequate equipment for temperature control                                | 1   | 0.5 | 0  |
| 34  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> X | Plant food properly cooked for hot holding   | 1   | 0.5 | 0  |
| 35  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> X | Approved thawing methods used  | 1   | 0.5 | 0  |
| 36  | <input checked="" type="checkbox"/> OUT   | Thermometers provided & accurate   | 1   | 0.5 | 0  |
| <b>Food Identification</b> .2653  |   |  |     |     |    |
| 37  | <input checked="" type="checkbox"/> OUT   | Food properly labeled: original container  | 2   | 1   | 0  |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657 |   |  |     |     |    |
| 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 <input type="checkbox"/> N/A  | Washing fruits & vegetables  | 1   | 0.5 | 0  |
| <b>Proper Use of Utensils</b> .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  |
| <b>Utensils and Equipment</b> .2653, .2654, .2663                         |   |  |     |     |    |
| 47  | <input checked="" type="checkbox"/> OUT   | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5 | 0  |
| 48  | <input checked="" type="checkbox"/> OUT   | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5 | 0  |
| 49  | <input checked="" type="checkbox"/> OUT   | Non-food contact surfaces clean  | 1   | 0.5 | 0  |
| <b>Physical Facilities</b> .2654, .2655, .2656                            |   |  |     |     |    |
| 50  | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A  | Hot & cold water available; adequate pressure  | 1   | 0.5 | 0  |
| 51  | <input checked="" type="checkbox"/> OUT   | Plumbing installed; proper backflow devices  | 2   | 1   | 0  |
| 52  | <input checked="" type="checkbox"/> OUT   | Sewage & wastewater properly disposed  | 2   | 1   | 0  |
| 53  | <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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  |
| <b>TOTAL DEDUCTIONS:</b> 3  |   |  |     |     |    |





## Comment Addendum to Inspection Report

**Establishment Name:** TORTAS Y TACOS EL JAROCHO (WCID #597)

**Establishment ID:** 4092030330

**Date:** 10/21/2024 **Time In:** 9:55 AM **Time Out:** 11:00 AM

### 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.

- 10 6-301.11; Handwashing Cleanser, Availability; Hand soap was not available at the hand sink. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI- soap was provided. (Pf)
- 15 3-304.15(A); Food employee observed cracking a raw shelled egg and then proceeded to handle other ready to eat food items. Discard gloves after a task is complete or any time they are damaged or soiled. CDI- education given and gloves were discarded. -P
- 16 4-601.11(A); A few dishes being stored as clean observed with food debris and residue accumulation present. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- dishes were placed in the bin with other dirty dishes to be washed back at the commissary. -Pf.
- 28 7-204.11; The chlorine sanitizer in the spray bottle was too strong (strip turned dark purple and immediately turned white again). Provide sanitizer at correct concentrations, diluting as required. CDI- sanitizer was diluted with water.-P

### Additional Comments

MFU Location: 5100 Thriftwood Dr Apex, NC; the truck is usually parked near the construction site office. Hours of operation 10am-1pm.