

Food Establishment Inspection Report

Score: 94

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: 09/17/2025 Status Code: A

Time In: 5:00 PM Time Out: 7:10 PM

Category#: III

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
Supervision .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		
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"/> 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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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"/> N/A <input type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Food separated & protected		3	1.5	0	
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cold holding temperatures		3	1.5	0	X
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	
24	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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					
30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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"/> N/A				
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		X	0.5	0	X
Food Identification .2653					
37	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	X	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	X	0	X
39	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	X	X
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	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	X
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 type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TORTAS Y TACOS EL JAROCHO (WCID #597)
Location Address: 820 E WILLIAMS ST
City: APEX **State:** NC
County: 92 Wake **Zip:** 27539
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: MONICA GUILLERMO SALINAS
Telephone: (919) 210-6361

Establishment ID: 4092030330
 Inspection Re-Inspection **Date:** 09/17/2025
 Educational Visit **Status Code:** A
Comment Addendum Attached? **Category #:** III
Email 1:
Email 2:
Email 3: MGSALINAS24@HOTMAIL.COM

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
rice/pork/hot-hold	146/155				
beef/refried beans/hot-hold	160/137				
beef fat/shell eggs/cold-hold, tall silver	41.5/45				
cheese/pulled chicken/cold-hold, tall silver	48/52				
cheese empanadas, prep/cooling/cold-hold, tall silver	49-61				
chorizo/chicken/cold-hold, tall silver	48/49				
rice/cold-hold, tall silver	43				
hot water, handwashing/hand sink	100+				
sanitizer, chlor (ppm)/santi-spray	800-1000				

Person in Charge (Print & Sign): *First* Monica *Last* Guillermo Salinas

Regulatory Authority (Print & Sign): *First* Joanne *Last* Rutkofske

REHS ID: 2556 - Rutkofske, Joanne **Verification Dates:** Priority **Priority Foundation:** 09/27/2025 **Core:**

REHS Contact Phone Number: (919) 623-0459 **Authorize final report to be received via Email:**

Comment Addendum to Inspection Report

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

Establishment ID: 4092030330

Date: 09/17/2025 **Time In:** 5:00 PM **Time Out:** 7:10 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Monica Guillermo Salinas		Food Service		

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.

- 22 3-501.16(A)(2) and (B); Priority; Cold-Holding: Several TCS foods in the tall silver unit cold-holding above 41F as shown in above grid. Maintain cold Temperature Control for Safety (TCS) foods at 41F and less. CDI- TCS foods exceeding 41F voluntarily discarded by PIC during inspection. Have this unit serviced and temperature reduced. Recommend maintaining a temperature log, taking temperatures of foods at the Commissary to ensure 41F and less before loading onto the food truck. [REPEAT]
- 28 7-202.12; Priority; Sanitizer concentration too high, tested at 800-1000ppm chlorine. POISONOUS OR TOXIC MATERIALS shall be Used according to LAW, Food Code, and Manufacturer use directions included in labeling. Maintain chlorine sanitizer at 50-200ppm. CDI- Sanitizer adjusted during inspection and retested to verify 50-200ppm.
- 36 4-302.12; Priority Violation; PIC unable to locate a food probe thermometer and with no spare available. FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified in Food Code. VR-VERIFICATION REQUIRED. Obtain a functioning food probe thermometer within 10 days and text a picture of the operating digital thin-probe food thermometer to your REHS Joanne Rutkofske at 919-623-0459 for verification of correction. Recommend to keep a spare thermometer on the truck. [REPEAT]
- 37 3-302.12; Core; Labeling missing on squeeze bottle of oil. Working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. Add labeling to these items. Educational material provided. [REPEAT]
- 38 6-202.15; Core; MFU Rear and side doors tied wide open and order windows left fully open with no screens in place and live flies observed. If the windows or doors of a FOOD ESTABLISHMENT are kept open for ventilation or other purposes, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; Properly designed and installed air curtains to control flying insects; or Other effective means. Add mesh screens or keep windows/doors closed. [REPEAT]
- 39 3-307.11; Core; Flour tortillas stored directly in plastic grocery bag, and some stored loose in cooler. Grocery bags are not designed/approved for direct food contact. FOOD shall be protected from contamination. CDI- Food moved to approved food storage containers and bag discarded during inspection.
- 44 4-903.11(A), (B) and (D); Core; Several utensils stored as clean at utility sink hanging into handwashing area and blocking access to the hand soap. Cleaned EQUIPMENT and UTENSILS shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and At least 15 cm (6 inches) above the floor. CDI- Utensils moved during inspection.
- 47 4-205.10; Core; Ninja blender and Black&Decker blender labeled for Household Use Only. When asked, PIC stated they are used for making salsa, salsa made at Commissary, but having issues with theft at Commissary. Except for toasters, stand mixers, microwave ovens, water heaters, and hoods, FOOD EQUIPMENT shall be used in accordance with the manufacturers intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. Replace the blenders with Commercial ANSI rated blenders.

Additional Comments

-VR-VERIFICATION REQUIRED. Obtain a functioning food probe thermometer within 10 days and text a picture of the operating digital thin-probe food thermometer to your REHS Joanne Rutkofske at 919-623-0459 for verification of correction.

-Bulk food items observed of the MFU, including head of lettuce and large bag of chili peppers. Produce must be washed before cutting. Your Permit states that food preparation is to be done at the COMMISSARY so the food is ready for cooking or service. Prepare produce items at the Commissary.