

Food Establishment Inspection Report

Score: 96

Establishment Name: MR. PUEBLA TACOS (WCID #603)

Establishment ID: 4092030345

Location Address: 7700 BLANEY FRANKS RD.

City: APEX State: North Carolina

Zip: 27539 County: 92 Wake

Permittee: CARLOS PACHECO MONTALVO

Telephone: (919) 758-5330

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/01/2025 Status Code: A

Time In: 11:45 AM Time Out: 1:15 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

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
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	1	<input checked="" type="checkbox"/>	
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/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/ <input checked="" 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 checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/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 checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/N/A/ <input checked="" type="checkbox"/> 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"/> IN/ <input checked="" type="checkbox"/> OUT/N/A/ <input checked="" type="checkbox"/> 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/ <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/ <input checked="" 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 checked="" type="checkbox"/> IN/ <input checked="" 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 checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/ <input checked="" type="checkbox"/> N/A	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/ <input checked="" 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 checked="" type="checkbox"/> IN/ <input checked="" 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 checked="" type="checkbox"/> IN/ <input checked="" 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"/> IN/ <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0
34	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT/N/A/ <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: proper original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	<input checked="" type="checkbox"/>	0
41	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	0
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/ <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN/ <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/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"/> IN/ <input checked="" 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:					4



Comment Addendum to Inspection Report

Establishment Name: MR. PUEBLA TACOS (WCID #603)

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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.

- 2 Observation: The person in charge is not a certified food manager. Ensure that the PIC (person in charge) is a certified food manager.
2-102.12 (A) Certified Food Protection Manager (C)
(A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
- 22 Observation: TCS (temperature control safety) food items on the prep roll top refrigerator and the reach in 1 door were observed above 41F. Pico mix (46F), cheese (49F), guacamole (51F) on prep refrigerator and cheese (51F) in reach in refrigerator. The refrigeration units are not holding 41F or below to disallow TCS food products from exceeding 41F during cold holding. CDI: Tcs products were moved to ice hold due to refrigeration unit(s).
3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)
Maintain TCS foods in cold holding at 41F or less. -P
- 33 Observation: The refrigeration equipment on the mobile truck is insufficient due to inoperability of the units to maintain air temperature of 41F or below. Repair or replace equipment to ensure 41F or below is maintained for all TCS (temperature control safety) food products.
4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf)
Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. -Pf
- 36 Observation; There is not a thermometer in the prep refrigerator to continually monitor air temperature.
4-204.112 Temperature Measuring Devices - Functionality (C)
(B) Provide and position correctly an air thermometer in cold/hot holding equipment.
- 38 Observation: The front service door is not screened and window is used for food distribution. The service window is left open during operation. All openings shall be protected to prevent flying insects from entering the mobile truck. Consider small fans around windows and/or screening.
6-202.15 Outer Openings, Protected (C)
Protect outer openings of establishment from insect or rodent entry.
- 40 Observation: Staff are not wearing hair coverings during production tasks. Ensure that all staff have a hair covering to prevent hair from physically contaminating the food product.
2-402.11 Effectiveness - Hair Restraints (C)
Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.

Observation: Staff are wearing watches and other jewelry items on wrists during production. Only one single finger band is approved during food production tasks.
2-303.11 Prohibition - Jewelry (C)
Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 41 Observation: In use wiping clothes that are wiping food contact surfaces of equipment, utensils are not being stored in a sanitizer between use. **REPEAT**
3-304.14 Wiping Cloths, Use Limitations (C)
(B) Hold in-use wiping cloths in properly concentrated sanitizer between uses.
- 47 Observation: The reach in refrigerator gasket is in poor repair. Replace or repair gasket that is torn on door.
4-501.11 Good Repair and Proper Adjustment - Equipment (C)
Maintain equipment in good repair.
- 49 Observation: The coolers stored on truck have accumulation debris. Hot water heater (wall), hand sink, signage have debris accumulation. Increase cleaning frequencies of these areas to preclude debris accumulation.
4-602.13 Nonfood Contact Surfaces (C)
Non food contact surfaces of equipment shall be cleaned frequently to preclude accumulation of soil residues.

Additional Comments

Develop process for transport of cold holding products to on-site. If refrigerators are not running during transport, transport all food on ice to prevent TCS (temperature control safety) food items from temperature abuse. A verification for the refrigeration units will occur by 5/11/25.