



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 11-18-22 Time in: 2:00 p.m. Time out: 3:15 a.m. License/Permit #: Est. Type: Risk Category: Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE

Establishment Name: Tortilleria La Nortena Contact/Owner Name: * Number of Repeat Violations:
 ✓ Number of Violations COS:
 Physical Address: 3811 Wesley St City/County: Greenville Zip Code: 75401 Phone: Follow-up: Yes
 No (circle one) **A**

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							Time and Temperature for Food Safety (F = degrees Fahrenheit)						
							1. Proper cooling time and temperature						
							2. Proper Cold Holding temperature(41°F/ 45°F)						
							3. Proper Hot Holding temperature(135°F)						
							4. Proper cooking time and temperature						
							5. Proper reheating procedure for hot holding (165°F in 2 Hours)						
							6. Time as a Public Health Control; procedures & records Approved Source						
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <i>Cisco</i>						
							8. Food Received at proper temperature						
							Protection from Contamination						
							9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						
							10. Food contact surfaces and Returnables; Cleaned and Sanitized at <i>200</i> ppm/temperature <i>172</i>						
							11. Proper disposition of returned, previously served or reconditioned						
							Employee Health						
							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
							Preventing Contamination by Hands						
							14. Hands cleaned and properly washed/ Gloves used properly						
							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y <i>N</i>)						
							Highly Susceptible Populations						
							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
							Chemicals						
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
							18. Toxic substances properly identified, stored and used						
							Water/ Plumbing						
							19. Water from approved source; Plumbing installed; proper backflow device <i>City of Greenville</i>						
							20. Approved Sewage/Waste water Disposal System, proper disposal						

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							Demonstration of Knowledge/ Personnel						
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						
							22. Food Handler/ no unauthorized persons/ personnel						
							Safe Water, Recordkeeping and Food Package Labeling						
							23. Hot and Cold Water available; adequate pressure, safe						
							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						
							Conformance with Approved Procedures						
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						
							Consumer Advisory						
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)						
							Food Temperature Control/ Identification						
							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
							28. Proper Date Marking and disposition						
							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <i>stem C12</i>						
							Permit Requirement, Prerequisite for Operation						
							30. Food Establishment Permit (Current & Valid)						
							Utensils, Equipment, and Vending						
							31. Adequate handwashing facilities: Accessible and properly supplied, used						
							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT	
							Prevention of Food Contamination						
							34. No Evidence of Insect contamination, rodent/other animals						
							35. Personal Cleanliness/eating, drinking or tobacco use						
							36. Wiping Cloths; properly used and stored						
							37. Environmental contamination						
							38. Approved thawing method						
							Proper Use of Utensils						
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						
							40. Single-service & single-use articles; properly stored and used						
							Food Identification						
							41. Original container labeling (Bulk Food)						
							Physical Facilities						
							42. Non-Food Contact surfaces clean						
							43. Adequate ventilation and lighting; designated areas used						
							44. Garbage and Refuse properly disposed; facilities maintained						
							45. Physical facilities installed, maintained, and clean						
							46. Toilet Facilities; properly constructed, supplied, and clean						
							47. Other Violations						

Received by: (signature) *[Signature]* Print: *Gerardo Marriguet* Title: Person In Charge/ Owner
Inspected by: *J. McMahen R.S.* (signature) Print: *J. McMahen R.S.* Business Email:



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Establishment Name: Tortilleria La Noctenita	Physical Address: 3811 Wesley St	City/State: Greenville, TX	License/Permit #	Page <u> </u> of <u> </u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach in	40°F				
Walk in	41°F				
Pork Stew	143°F				
Carnitas	192°F				
beans	158°F				
Rice	154°F				
Chicken	171°F				
Suces	33°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
28	All food that is out of original packaging must have a name - date - discard date. Food in walk-in observed without labels and dates.
35	Cell phone in food prep area observed. Do not store personal items on food prep surfaces
39	Dishes observed being wet stacked. Dishes must air dry.
44	Dumpster observed with holes in the sides and lids that do not close tightly. Call Geus.
45	Clean area where the hot water heater is located. Holes in walls and damaged ceiling observed. Repair the ceiling and holes. Exit door observed with light coming through. Seal holes and replace gasket - weather stripping
*	Make sure that employees are testing the Chlorine properly for sanitizing food surfaces and 3-compartment sink.
*	Cover plug behind mop sink or install GFCI
*	hang mops when not in use.
*	Fire extinguisher need to be serviced.
*	Kitchen floor needs to be repainted and sealed.

Received by: (signature)	Print: Gerardo Manriquez	Title: Person In Charge/ Owner
Inspected by: (signature) J. Mcmahon R.S	Print: T. McMahon R.S	Samples: Y N # collected