Food Establishment Inspection Report

Score: 90.5

Establishment Name: EL SOMBRERO MEXICAN RESTAURANT
Establishment ID: 3034010978
Location Address: 5079 UNIVERSITY PARKWAY
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 09 / 26 / 2013 **Status Code:** A
Zip: 27106 **County:** 34 Forsyth
Time In: 11 : 00 ⊗ am ○ pm **Time Out:** 12 : 55 ○ am ⊗ pm
Permittee: FELIX INC
Total Time: 1 hr 55 minutes
Telephone:
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 4
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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Supervision .2652											
1	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		☒	☐	☐	☐
Employee Health .2652											
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices .2652, .2653											
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	☒	0	☐	☐	☐
Approved Source .2653, .2655											
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☒	☐		☐	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination .2653, .2654											
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature .2653											
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☐	☒	☐	☐	Proper hot holding temperatures	3	☒	0	☒	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☐	☒	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory .2653											
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations .2653											
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical .2653, .2657											
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2	☒	0	☒	☐	☐
Conformance with Approved Procedures .2653, .2654, .2658											
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control .2653, .2654											
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☒	☐	☐	Approved thawing methods used	1	☒	0	☐	☐	☐
34	☐	☒			Thermometers provided & accurate	1	☒	0	☐	☐	☐
Food Identification .2653											
35	☐	☒			Food properly labeled: original container	2	1	☒	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	☒	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☒	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☒	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☒	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☐	☐
					Total Deductions:	9.5					

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL SOMBRERO MEXICAN RESTAURANT

Establishment ID: 3034010978

Location Address: 5079 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection Date: 09/26/2013

City: WINSTON SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27106

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: FELIX INC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Refried beans	Hot bar	161	Hot water	Three compartment sink	139			
Cooked	Hot bar	129	Chlorine	Rinse cycle in ppm	100			
Cooked	Hot bar	70						
Cooked	Walk in cooler	39						
Cooked beef	Walk in cooler	40						
Refried beans	Walk in cooler	38						
Rice	Oven	205						
Raw chicken	Delivery	34						

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.

1 2-102.12 Certified Food Protection Manager - Manager is not ANSI food safety certified - managers must be present during inspection and be ANSI food safety certified by Jan 1, 2014

Spell

8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - Front handwash sink has hot faucet handle off, manager states that they do not use sink since it does not work but uses handsink directly behind it - repair faucet handle and make necessary repairs so handsinks are operational for both rear and front kitchen

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Upon inspection, observed two pans of cooked chicken on hot bar ready to be served without maintaining 135 deg F - all hot holding items must be held at a minimum internal temp of 135 deg F - manager had employee reheat chicken to 165 deg F

Person in Charge (Print & Sign): *First* Ignacio *Last* Gongalez

Regulatory Authority (Print & Sign): *First* Kenneth *Last* Michaud REHS

REHS ID: 2259 - Michaud, Kenneth Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL SOMBRERO MEXICAN RESTAURANT Establishment ID: 3034010978

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.

Spell

26 7-201.11 Separation-Storage - Bottles of dish soap stored on ledge of ice machine and bottle of soap stored on top of microwave in kitchen - chemicals, including soap, must be stored below and away from any food contact/prep areas - this includes food service equipment - manager moved containers to bottom shelving, below any food contact/prep areas

33 3-501.13 Thawing - Pan with various raw meats being stored in basin of prep sink to thaw - when thawing, may only thaw in the following methods: under cold running water which is to not exceed 70 deg F and water overflows to drain, in a cooler, by conventional cooking process or in a microwave and immediately placed into hot oven

34 4-302.12 Food Temperature Measuring Devices - Thermometers on outside of walk in and reach in cooler broken, no thermometers exist inside coolers - must have a thermometer, accurate to within three degrees F in or on all coolers and freezers

35 3-602.11 Food Labels - A couple bottles of garlic and salt mix in kitchen were unlabeled - make sure to label all dry goods containers

36 6-202.15 Outer Openings, Protected - Rear door has gap present at bottom and sides of door and is not self closing - make sure all gaps around doors are sealed and is self closing as to help prevent pest and rodent harborage

37 3-305.11 Food Storage-Preventing Contamination from the Premises - At beginning of inspection, noticed ice was stored past rim of ice basin of soda fountain - make sure to not store so much ice in soda fountain ice basin where lid cannot close - employee removed some ice so lid can close; Open bag of rice in back storage area - make sure all opened bags of dry goods are stored in a sealed container; Various containers and pans of food uncovered in walk in cooler - make sure to cover pans of food in walk in cooler to prevent possible contamination from premises

45 4-501.11 Good Repair and Proper Adjustment-Equipment - Repair any damaged/broken equipment so all coolers and freezers operate under manufacturer's specifications; Replace broken faucet on prep sink in rear of kitchen; Condensate line needs to be wrapped in foam insulation and sealed with ProtoJack since food is stored under condensate line from cooling unit in walk in cooler; Replace missing caps on tops of storage racks in walk in cooler; Replace any torn cooler/freezer gaskets; Touch up ends of racks in reach in cooler with food grade approved paint as ends of racks are starting to rust; Have welder reweld cracks at corners of basins of two compartment sink and smoothed down so no debris/bacteria can collect in cracks; Recaulk backsplash of sinks in kitchen, especially men's room handsink and front handsink

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL SOMBRERO MEXICAN RESTAURANT Establishment ID: 3034010978

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.

Spell

46 4-501.14 Warewashing Equipment, Cleaning Frequency - Clean inside dish machine doors and under door lips as they contain alot of food debris splatter

47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed around and on equipment, especially on hood screens, inside fryer door and on storage racks - espeically in walk in cooler

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Replace broken FRP tile joint covers as many are cracked and damaged; Repair rusty/damaged walk in cooler floor
6-501.114 Maintaining Premises, Unnecessary Items and Litter - Remove any equipment, tools, baskets that are not necessary for operation of facility as they are starting to be stored on floor in dry goods room

54 6-303.11 Intensity-Lighting - Lighting low throughout facility - Lighting from 8 to 40 ft candles in kitchen - all food prep areas must have a minimum of 50 ft candles; Lighting from 4-10 ft candles in walk in cooler - lighting must be a mimium of 10 ft candles in walk in cooler

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL SOMBRERO MEXICAN RESTAURANT Establishment ID: 3034010978

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL SOMBRERO MEXICAN RESTAURANT Establishment ID: 3034010978

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.

Spell