Food Establishment Inspection Report

Score: 92

Establishment Name: EL TORERO MEXICAN RESTAURANT Establishment ID: 3034011331

Date: 06 / 26 / 2013 Status Code: A

Time In: 03 : 30 ○ am ⊗ pm Time Out: 05 : 30 ○ am ⊗ pm

Total Time: 2 hrs 0 minutes

Category #: IV

Establishment Type: Full-Service Restaurant

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 5904 UNIVERSITY PARKWAY

City: WINSTON SALEM

State: NC Zip: 27105

County: 34 Forsyth

Permittee: EL PANTANO INC

Telephone:

⊗ Inspection
○ Re-Inspection

Wastewater System:
⊗ Municipal/Community
○ On-Site System

Water Supply:
⊗ Municipal/Community
○ On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
R= Repeat Violation
VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

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

Food Establishment Inspection Report, continued

Establishment Name: EL TORERO MEXICAN RESTAURANT Establishment ID: 3034011331

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

   IN= In Compliance, OUT= Not in compliance
   N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

   CDI= Corrected during Inspection
   R= Repeat Violation
   VR= Verification Required

   Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First	*Last*
Heriberto	Mata

Person in Charge (Print)

Heriberto Mata M

Person in Charge (Signature)

First	*Last*
Kenneth	Michaud

Regulatory Authority (Print)

Kenneth Michaud REHS

Regulatory Authority (Signature)

Contact Number: (____) ____ - _____

Verification Required Date: ___ / ___ / _____

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: _____

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				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	○ IN ○ OUT ⊗ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	○ IN ⊗ OUT ○ N/A ○ N/O	Approved thawing methods used	○ 1 ○ 0.5 ⊗ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ⊗ 1 ○ 0	○	○	○
38	⊗ IN ○ OUT	Personal cleanliness	○ 1 ○ 0.5 ○ 0	○	○	○
39	⊗ IN ○ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ○ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	⊗ IN ○ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ○ 1 ○ 0	○	○	○
46	⊗ IN ○ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ○ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	○ 1 ⊗ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ⊗ 0.5 ○ 0	○	○	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	⊗ IN ○ OUT	Physical facilities installed, maintained & clean	○ 1 ○ 0.5 ○ 0	○	○	○
54	⊗ IN ○ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ○ 0	○	○	○
		Total Deductions:	8			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TORERO MEXICAN RESTAURANT

Establishment ID: 3034011331

Date: 06/26/2013

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 5904 UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: EL PANTANO INC

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sliced	Make unit	45	Refried beans	Walk in cooler	39	Hot water	Prep sink	147
Guacamole	Make unit	44	Cheese dip	Walk in cooler	40	Chlorine	Bottle in ppm	50
Sour cream	Make unit	42	Raw beef	Walk in cooler	36	Rinse cycle	Dish machine	168
Rice	Hot bar	192	Raw chicken	Walk in cooler	44			
Refried beans	Hot bar	156	Sausage	Grill cooler	42			
Chicken	Hot bar	158	Raw shrimp	Grill cooler	33			
Taco meat	Hot bar	172	Raw chicken	Grill cooler	41			
Cheese	Ice bath	44						

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

1 2-101.11 Assignment - Manager was not present at beginning of inspection - under new Food Code, managers must be ANSI food safety certified and be present for inspection by Jan 1, 2014

6 2-301.14 When to Wash - Observed employee handle personal drink and then attempt to continue to prepare food for customers - employees must wash hands and replace gloves (if gloves are to be worn) when returning to work, especially after handling personal items such as drinks, tobacco products, going to the bathroom or touching a contaminated surface - informed employee that he must remove and throw away gloves, wash hands and place new gloves on

8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - Empty pitcher found in handsink in kitchen area - handsinks must be accessible at all times during hours of operation - manager removed pitcher

11 3-101.11 Safe, Unadulterated and Honestly Presented - 1/4 gallon milk had expired in vegetable cooler -

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TORERO MEXICAN RESTAURANT Establishment ID: 3034011331

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.

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Dried cheese found on cheese grader, some finger prints found around rim of bar glasses and soda fountain nozzles in bar had slime/grime build-up - clean and sanitize food contact surfaces and utensils as often as necessary so they are clean and free from debris/grime build-up - manager had items cleaned and sanitized before returning them to proper locations

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - Pans of cheese dip, refried beans and other potentially hazardous ready to eat items were not date marked and held for more than 24 hours - all potentially hazardous ready to eat items that are held for more than 24 hours must be properly date marked by date discarded/consumed and held for no more than 4 days if held at 41 to 45 deg F or 7 days if held at 41 deg F or less

26 7-201.11 Separation-Storage - Bottles of sanitizer were found stored on ledges above clean plates at hot bar and on ledge over food near grill - chemicals must not be stored above or around food contact/prep areas - manager moved bottles to bottom shelving where they are below any food contact/prep areas

33 3-501.13 Thawing - Octopus thawing in stagnant water in prep sink - when thawing in water, must be under cold running water where water is no more than 70 deg F - manager released water in drain and ran cold water over items to properly thaw in sink

37 3-305.11 Food Storage-Preventing Contamination from the Premises - Uncovered pans of flan in walk in cooler - make sure to adequately cover food items in walk in cooler as to prevent possible cross contamination from premises

47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed inside fryer and on hood screens so they are free from grease build-up

51 5-501.17 Toilet Room Receptacle, Covered - Women's restroom missing covered trash receptacle - must have covered trash receptacle in women's restroom

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TORERO MEXICAN RESTAURANT Establishment ID: 3034011331

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.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TORERO MEXICAN RESTAURANT Establishment ID: 3034011331

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