

Food Establishment Inspection Report

Score: 89.5

Establishment Name: EL TORERO MEXICAN RESTAURANT

Establishment ID: 3034011331

Location Address: 5904 UNIVERSITY PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 12 / 2019 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 12 : 05 ^{am} _{pm} Time Out: 02 : 30 ^{am} _{pm}

Permittee: EL PANTANO INC

Total Time: 2 hrs 25 minutes

Telephone: (336) 377-3339

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	0	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	03	0	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	03	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:						10.5		



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: EL PANTANO INC
 Telephone: (336) 377-3339

Establishment ID: 3034011331
 Inspection Re-Inspection Date: 06/12/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	H. Munoz 1/22/23	00	tomatoes	make unit	40	tamale	walk-in cooler	40
hot water	3-compartment sink	117	lettuce	make unit	40	spinach	walk-in cooler	39
cl2 sani	bottle (ppm)	50	quesadillas	ambient storage	61	mozzarella	walk-in cooler	40
hot water	dish machine	157	cheese dip	steam table	151			
wash water	3-compartment sink	84	salsa	steam table	151			
lettuce	cooling @ 1231	74	rice	steam table	145			
lettuce	cooling @ 1323	72	beans	steam table	152			
pico	make unit	41	chicken	walk-in cooler	40			

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.

- 6 2-301.14 When to Wash - P - Employee was observed several times dispensing raw beef and shrimp with gloved hands, and then changing gloves to work with ready-to-eat peppers and onions without washing hands. Food employees shall wash hands when changing from working with raw animal foods to ready-to-eat foods. CDI: Educated employee and employee rewashed hands each time violation occurred.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee placed chips in chip drawer with bare hands. Employees may not contact ready-to-eat foods with bare hands. CDI: PIC voluntarily discarded chips.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C - Plastic container of cut peppers and onions at grill line without lid. Foods shall be protected from contamination by storing the food in packages, covered containers, or wrappings. 0 pts.

Lock Text

Person in Charge (Print & Sign): Heriberto ^{First} Munoz ^{Last}
 Regulatory Authority (Print & Sign): Michael ^{First} Frazier REHSI ^{Last}

[Signature]
[Signature]

REHS ID: 2737 - Frazier, Michael

Verification Required Date: 06 / 15 / 2019

REHS Contact Phone Number: (336) 703 - 3382



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 14 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF - Hot water sanitizing dish machine reached a maximum temperature of 157F via REHSI thermometer, and failed to activate heat label applied to utensil in machine. In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be less than 165F. VR: Verification required, contact Michael Frazier at 336-703-3382 or fraziemb@forsyth.cc when dish machine is repaired. Repair machine by 6/15/19.
- 18 3-501.14 Cooling - P - REPEAT - Lettuce cut day of inspection was measured at 74F at 12:31, and at 72F at 1:23. Potentially hazardous food shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature. CDI: PIC corrected cooling methods and placed lettuce in freezer to accelerate cooling.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Quesadillas containing mozzarella cheese were being stored at ambient temperature at the grill line and measured 61F. Potentially hazardous foods in cold holding shall be maintained at a temperature of 41F or less. CDI: PIC placed quesadillas in freezer to cool. 0 pts.
- 26 7-102.11 Common Name-Working Containers - PF - Bottle of degreaser was lacking a label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: PIC applied label to bottle. 0 pts.
- 31 3-501.15 Cooling Methods - PF - REPEAT - Lettuce being cooled in large portion in plastic container with tight-fitting plastic lids on containers. Potentially hazardous foods shall be cooled by placing food in small, thin portions, and uncovered if otherwise protected from overhead contamination. CDI: PIC removed lids and placed lettuce in freezer to accelerate cooling.
- 39 4-101.16 Sponges Use Limitation - C - Sponge in use in lime juice well of margarita glass dipper at bar. Sponges may not be used in contact with cleaned and sanitized or in use food contact surfaces. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoops in ice bins at bar and upstairs beverage area were stored so that the handles were contacting the ice. In-use utensils shall be stored between uses in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. 0 pts.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - REPEAT - Several stacks of metal pans stacked wet. After cleaning, utensils shall be air-dried or used after adequate draining.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Doors to walk-in cooler and freezer are damaged so that they do not close all the way. The handle is falling off of the door of the walk-in cooler. The door for the beer cooler at the bar is falling off. Leak present from condensation pipe in walk-in freezer. Equipment shall be maintained in good repair.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - REPEAT - Employee washing dishes in wash solution that measured 84F. A wash solution shall be maintained at a temperature of 110F unless otherwise specified by manufacturers instructions. CDI: Employee increased temperature of wash solution to 114F.
- 49 5-205.15 (B) System maintained in good repair - C - Leak present at left faucet head of 3-compartment sink. A plumbing system shall be maintained in good repair. 0 pts.



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✓
Spell



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