Food Establishment Inspection Report

Score: 98

Establishment Name: MI PUEBLO MEXICAN RESTAURANT

Establishment ID: 3034011479

Location Address: 644 S STRATFORD ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC

Date: 12/04/2019 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 11:45 ☒am ☐pm **Time Out:** 02:20 ☐am ☒pm

Permittee: MI PUEBLO MEXICAN REST INC

Total Time: 2 hrs 35 minutes

Telephone: (336) 765-5174

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: 3

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐		☐
					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	☒	☒		☐
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	1	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	☒	☒		☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	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	1.5	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	1	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	0.5	0	☐		☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐		☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐		☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐		☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐		☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐		☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐		☐
40	☐	☒	☐		Washing fruits & vegetables	1	☒	0	☐		☐
					Proper Use of Utensils .2653, .2654						
41	☐	☒			In-use utensils: properly stored	1	0.5	☒	☐		☐
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	1	0	☐		☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐		☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐		☐
					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	0.5	☒	☐		☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐		☐

Total Deductions: 2

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Page 1 of 3   Food Establishment Inspection Report, 3/2013

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Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM   State: NC

☒ Inspection   ☐ Re-Inspection   Date: 12/04/2019

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27103

Water sample taken? ☐ Yes ☒ No   Category #: IV

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

Email 1:

Permittee: MI PUEBLO MEXICAN REST INC

Email 2:

Telephone: (336) 765-5174

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	178	mozz cheese	make unit 1	40	ServSafe	Angel L. 2/14/24	00
steak	final cook	166	lettuce	make unit 2	40			
pork	final cook	169	tomatoes	make unit 2	39			
rice	hot holding	144	shrimp	cold drawer	40			
beans	hot holding	140	beef	walk in cooler	40			
queso	hot holding	143	hot water	three comp sink	140			
chicken soup	hot holding	140	cl sani	three comp sink	100			
pico	make unit 1	39	cl sani	dishmachine	100			

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 went from dirty dishes to clean dishes without washing hands. Employees shall wash hands when going from raw to ready to eat foods, when changing task, before donning new gloves, and going from dirty to clean equipment, and utensils. CDI- PIC spoke with employee, employee took gloves off and washed hands properly. There were no other issues regarding handwashing during inspection.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - (P)- In front glass cooler, raw chicken stored above fish. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display store meat items based on proper cooking temperatures with the highest temperature at the bottom. CDI- stacking order was corrected.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - (P)-REPEAT- (improvement from last inspection). Multiple plates, two bowls, one glass and two metal containers soiled with food residue. Food contact surfaces, equipment and utensils shall be clean to sight and touch. CDI- all items were sent to be rewashed.

Lock Text ○

Person in Charge (Print & Sign):   *First* Angel   *Last* Lopez

Regulatory Authority (Print & Sign):   *First* Shannon   *Last* Maloney

REHS ID: 2826 - Maloney, Shannon

Verification Required Date: ___ / ___ /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 3

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Page 2 of 3   Food Establishment Inspection Report, 3/2013

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39   3-304.14 Wiping Cloths, Use Limitation - Two wet wiping cloths stored on grill line. Hold in-use wiping cloths in sanitizer between uses.// 4-101.16 Sponges Use Limitation - Glass rimmer for drinks located at bar contains a sponge to wet the glass. Sponges may not be used in contact with cleaned and sanitized or in use food contact surfaces.

40   3-302.15 Washing Fruits and Vegetables - Multiple avocados being cut and prepared with stickers on them. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form. Wash fruits and vegetables prior to use.

41   3-304.12 In-Use Utensils, Between-Use Storage - Three sets of tongs stored on side of oven on grill line. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored 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.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Additional cleaning required on plastic racks in walk in cooler. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - Regrout floors near grill where grout is low in between tiles. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

54   6-501.110 Using Dressing Rooms and Lockers - Two cell phones stored above food preparation areas. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

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Page 3 of 3   Food Establishment Inspection Report, 3/2013

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Page 4 of N/A **Food Establishment Inspection Report, 3/2013**

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Page 5 of ___N/A___ Food Establishment Inspection Report, 3/2013

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Page 6 of ___N/A___ Food Establishment Inspection Report, 3/2013