Food Establishment Inspection Report

Establishment Name: TACO RIENDO #3 Establishment ID: 3034011558

Date: <u>Ø 2</u> / <u>28</u> / <u>2 Ø 1 3</u> Status Code: A					
Time In: $\underline{\emptyset \ 1} : \underline{5 \ \emptyset \ \otimes}^{\bigcirc \ am}_{\ pm}$ Time Out: $\underline{\emptyset \ 3} : \underline{4 \ 5 \ \otimes}^{\bigcirc \ am}_{\ pm}$					
Total Time: 1 hr 55 minutes					
Category #: IV					
Establishment Type: Full-Service Restaurant					

Instructions:

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

Location Address:	3619 REYNOLDA ROAD
City: WINSTON S	ALEM
State: NC	Zip: 27106
County: 34 Forsyt	h
	ELA ANTUNEZ & ADAN AUTUNTZ
Telephone:	
⊗Inspection	
○Re-Inspection	
Wastewater Syst	
⊗Municipal/Com	munity
○On-Site System	n
Water Supply:	
⊗Municipal/Com	munity
On-Site System	n

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

Score: 87.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mpliance Statu	OUT	CDI	R	VR			
Su	pervision	.2652						
1		PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0		
Em	Employee Health .2652							
2	⊗ ○ IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ○ 3 1.5 0	0	0	0		
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	O O O 3 1.5 0	0	0	0		
Go	od Hygienic P	Practices .2652, .2653						
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	0 0 0 2 1 0	0	0	0		
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0		
Pre		amination by Hands .2652, .2653, .2655, .2656	6					
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0		
7	O & O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ⊗ ○ 3 1.5 0	8	0	0		
8	O & IN OUT	Handwashing sinks supplied & accessible	○ ○ ⊗ 2 1 0	8	0	0		
Ap	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0		
10	O O & IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Pro	otection from	Contamination .2653, .2654						
13	○ ⊗ ○ ○ IN OUT N/A N/O	Food separated & protected	○ ⊗ ○ 3 1.5 0	0	0	0		
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 0 ○ 8 ○ 3 1.5 0	0	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	000	0	0	0		
Po	tentially Haza	rdous Food Time/Temperature .2653						
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	0 0 0 3 1.5 0	0	0	0		
17	OOO ⊗ IN OUT N/A N/O	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0		
18	0.80.00		○ ⊗ ○ 3 1.5 0	0	0	0		
19	O & O O IN OUT N/A N/O	Proper hot holding temperatures	○ ○ ⊗ 3 1.5 0	8	0	0		
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0		
21	⊗ ○ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	0 0 0 3 1.5 0	0	0	0		
22			0 0 0 2 1 0	0	0	0		
Со	nsumer Advis	ory .2653						
23	O O & IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0		
Hiç	hly Susceptil	le Populations .2653						
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	○ ○ ○ 3 1.5 0	0	0	0		
Ch	emical	.2653, .2657						
25	O O & IN OUT N/A	Food additives: approved & properly used	O O O 1 0.5 0	0	0	0		
26	O 🗞 O	Toxic substances properly identified stored, & used	○ ⊗ ○ 2 1 0	0	0	0		
Со	nformance wi	th Approved Procedures .2653, .2654,	.2658					
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c} \bigcirc \bigcirc$	0	0	0		

Food Establishment Inspection Report, continued

Establishment Name: TACO RIENDO #3 Establishment ID: 3034011558

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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

- 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".
- 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".

Person in Charge (Print)

Person in Charge (Signature)

Regulatory Authority (Print)

Gentact Number: (<u>336</u>) <u>703</u> - <u>3135</u>

Verification Required Date: ___/ ___/

REHS ID: 1958 - Allred, Christy

No. of Risk Factor/ Intervention Violations: 8 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 .2653, .2655, .2658 Safe Food and Water ○ ○ ○ 1 0.5 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 0 0 0 29 Water and ice from approved source OUT O O & IN OUT N/A Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653...2654 ⊗ OUT Proper cooling methods used; adequate equipment for temperature control O **&** O 1 0.5 0 0 0 O O S Plant food properly cooked for hot holding 0 0 0 1 0.5 0 32 0 0 0 0 0 0 1 0.5 0 ⊗ ○ 0 33 Approved thawing methods used 0 0 IN OUT N/A N/O 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 Insects & rodents not present; no unauthorized animals 0 0 36 <u></u> 8 Contamination prevented during food preparation, 37 0 0 \bigcirc OUT storage & display ⊗ OUT ○ **⊗** ○ 1 0.5 0 38 Personal cleanliness 0 0 0 ⊗ IN OUT 0 0 0 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 OUT ○ ○ ○ 1 0.5 0 Washing fruits & vegetables 40 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT 0 41 In-use utensils: properly stored 0 000 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 8 Single-use & single-service articles: properly \bigcirc IN 43 0 0 0 OUT 1 0.5 0 stored & used OIN 8 0 0 44 Gloves used properly 0 OUT 1 0.5 0 **Utensils** and Equipment .2653, .2654, .2663 ⊗ OUT ○ ⊗ ○ 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used ⊗ IN OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 46 0 0 test strips OUT 0 0 0 1 0.5 0 0 0 0 47 Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 OUT $\bigcirc \bigcirc \bigcirc$ 0 Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 49 Plumbing installed; proper backflow devices 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed 1 0 ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 ⊗ OUT **⊗** ○ ○ 1 0.5 0 Garbage & refuse properly disposed; 52 8 0 facilities maintained OUT 00053 Physical facilities installed, maintained & clean 0 0 0 1 0.5 0 OUT 0 0 0 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0 **Total Deductions:**

North Carolina Department of Health & Human Services ○ Division of Public Health Environmental Health Section ○ Food Protection Program

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Location Address: 3619 REYNOLDA ROAD		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: <u>34 Forsyth</u> Zip: <u>27106</u>		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: RAFAELA ANTUNEZ & ADAN AUTUNTZ		Email 3:
Telephone:		

Temperature Observations								
Item ham	Location make unit	Temp 41	Item tripe	Location steam table	Temp 135	Item	Location	Temp
cheese	make unit top	42	salsa	upright cooler	40			
carnitas	grill HH	135	cheese	upright cooler	41			
beef	under counter cooler	42	hot water	utensil sink	141			
chicken	under counter cooler	42						
beans	steam table	140						
beef	steam table	139						
chicken	steam table	141						

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.

0-pts. It will be mandatory for a person in charge to be servsafe certified beginning January 2014.



- Observed employee's bare hands in contact with ready to eat foods. Gloves, utensils, or deli papers need to provide separation between bare hands and ready to eat foods. CDI-Employees were instructed to begin wearing gloves.
- 8 0-pts. There were some soiled linens in one of the hand sinks. CDI-they were moved.

There were three bus pans of cooked meat on the floor, a container of fruit juice was in the prep sink while the sink was being scrubbed with soap. Do not put food on the floor, do not clean/prep food in the same asink at the same time. Be more careful about handling foods in way to prevent potential contamination. CDI-foods were moved.



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Observed employee rinse of soiled ladle with water then use it to dispense soup for a customer. Soiled utensils must be washed, rinsed, and sanitized before using. There was no measurable chemical concentration in the sanitizer bottles. The utensil sink needed cleaning. CDI-sanitizer was remixed to 50-100ppm.

- The bus tubs of cooked meat were cooked before lunch and at 2:30 they were still 85-95F. Cooked foods need to cool from 135F to 70F within 2 hours and from 70F to 45F in 4 hours. It should take foods no longer that 6 hour total to cool.
- 19 0-pts. The steamtable was working well but there was a pan of chorizo beneath the steam table at 85-90F.
- There were several unlabeled chemical bottles. Sanitizer bottle stored above food prep areas. All chemical bottle must be labeled. All chemicals including sanitizer need to be stored below food contact surfaces.
- Food will not cool properly in large bus tubs. Safe cooling methods involve putting food in small/shallow pand in ice baths, using ice wands, and rapidly cooling in the freezer.
- Unsafe food handling practices observed today including cooling foods in large pans on the floor, a pan of room temp chorizo beneath the steam table, potentially getting soap into a container of fruit juice. Employees need to be more careful when handling foods to ensure that they do it safely.
- None of the employees handling food were wearing hair restraints. Employees must wear hair restraints when handling food (ball cap, wrap around visor, or hairnet).

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43	0-pts. There were a couple of unwrapped single service beverage cup sitting on the front hand sink. The drinking surface of the
	cups must be protected until they are individually dispensed.

- Observed 2 employees washing gloved hands in the prep sink. Once a pair of gloves have been used, they need to be disposed of and a fresh clean pair need to be put on after the employee has washed their hands.
- Need to replace chipping wire racks in the coolers (repeat).
- Repeat. The can wash is clogged and cannot be used.

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