Food Establishment Inspection Report

Establishment Name: TAQUERIA GUADALAJARA 2

Date: 12/19/2012 Status Code: A			
ime In: $01 : 45 \overset{\bigcirc}{\otimes} pm$ Time Out: $05 : 45 \overset{\bigcirc}{\otimes} pm$	am om		
otal Time: 4 hrs 0 minutes			
ategory #: IV	_		
Establishment Type:			

Instructions:

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

Location A	Address: 980 PETERS CREEK PARKWAY				
City: WI	NSTON SALEM				
State: NC	Zip: 27103				
County: _	34 Forsyth				
	: TAQUERIA GUADALAJARA #2 INC				
Telephon	e:				
⊗Inspect	⊗Inspection				
○Re-Inspection					
Wastewater System:					
	pal/Community				
○On-Site	e System				
Water Su	pply:				
⊗Munici;	pal/Community				
○On-Site	e 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".

Establishment ID: 3034011586

Foodborne Illness Risk Factors and Public Health Interventions

Score: 83

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.								
Co	mpliance Statu	OUT	CDI	R	VR			
Su								
1	O & O IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0		
En	nployee Health	.2652						
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ⊗ 3 1.5 0	8	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	$\bigcirc \bigcirc \bigcirc \bigcirc$ 2 1 0	0	0	0		
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0		
Pro		amination by Hands .2652, .2653, .2655, .2656	6					
6	O & IN OUT	Hands clean & properly washed	○ ⊗ ○ 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 1 0 $	0	0	0		
10	O O & IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 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	8	8		
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 0	8	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	000	0	0	0		
Po	tentially Hazar	rdous Food Time/Temperature .2653						
16	O & O O IN OUT N/A N/O	Proper cooking time & temperatures	○ ⊗ ○ 3 1.5 0	0	0	0		
17	⊗ ○ ○ ○ IN OUT N/A N/O	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0		
18	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0		
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0		
20	○ ⊗ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	⊗ ○ ○ 3 1.5 0	0	8	8		
21	○ ⊗ ○ ○ IN OUT N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0		
22	O O & O IN OUT N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Со	Consumer Advisory .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	Highly Susceptible Populations .2653							
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0		
Ch	emical	.2653, .2657						
25	⊗ ○ ○ IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0		
26	O 🗞 O	Toxic substances properly identified stored, & used	○ ⊗ ○ 2 1 0	8	0	0		
Со	Conformance with Approved Procedures .2653, .2654, .2658							
27	O O &	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	999		0	0		

Food Establishment Inspection Report, continued

Establishment Name: TAQUERIA GUADALAJARA 2 Establishment ID: 3034011586

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

- 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".

Signature Block:

Person in Charge (Print)

Person in Charge (Signature)

Sot Sheed Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3141</u>

Verification Required Date: 12/20/2012

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: ______ 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 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653...2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 31 0 0 0 1 0.5 0 32 Plant food properly cooked for hot holding 0 0 0 IN OUT N/A N/O 0 0 0 1 0.5 0 ⊗ ○ ○ ○ IN OUT N/A N/O 33 Approved thawing methods used 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 35 0 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 ⊗ IN 0 0 OUT 0 Insects & rodents not present; no unauthorized animals 0 36 OUT Contamination prevented during food preparation, 37 0 0 \bigcirc storage & display OUT O O O 38 Personal cleanliness 0 0 0 OIN. ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 ○ ○ ○ 1 0.5 0 40 Washing fruits & vegetables 0 0 OUT **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT 0 0 41 In-use utensils: properly stored 080 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 ΙŇ OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ 0 0 44 Gloves used properly 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT Equipment, food & non-food contact surfaces approved, $\bigotimes \bigcirc \bigcirc$ cleanable, properly designed, constructed, & used 45 8 \bigcirc cleanable, properly designed, constructed, & used ⊗ IN OUT 0 0 0 Warewashing facilities: installed, maintained, & used; 46 0 0 0 test strips OUT 0 0 0 1 0.5 0 0 0 0 47 Non-food contact surfaces clean **Facilities Physical** .2654, .2655, .2656 $\bigcirc \bigcirc \bigcirc \bigcirc$ 2 1 0 OUT Hot & cold water available; adequate pressure 0 0 0 48 OIN 8 49 Plumbing installed; proper backflow devices 0 0 0 OUT OUT 50 0 0 0 Sewage & waste water properly disposed 1 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained O 8 $\circ \otimes \circ$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 ⊗ IN 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: 980 PETERS CREEK PARKWAY		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: <u>34 Forsyth</u> Zip: <u>27103</u>		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: TAQUERIA GUADALAJARA #2 INC		Email 3:
Telephone:		

	Temperature Observations							
Item raw beef	Location wic	Temp 46	Item guacamole	Location sandwich unit - bottom	Temp 46	Item churrizo	Location cook temp	Temp 163
raw chicken	wic	45	rice	steam table	145	pico de gallo	small sandwich unit	40
raw fish	wic	45	refried beans	steam table	145	milk	3 door fridge	41
diced	sandwich unit	46	chicken	steam table	145			
raw chicken	sandwich unit - bottom	46	shredded	steam tab le	145			
raw beef	sandwich unit - bottom	46	ground beef	steam table	145			
raw shrimp	sandwich unit - bottom	45	questo	steam table	137			
ham	sandwich unit - bottom	46	chicken	cook temp	165			

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.

A person in charge that has passed an approved food manager's safety course must be present during all hours of operation. Two points will begin being deducted on 1/1/2014 if this requirement is not met.



- An employee health policy agreement must be in place and each employee must be informed and aware of the policy requirements. This must be in effect by the next inspection.
- Observed an employee washing hands in the hand washing sink without using soap. This was the only employee observed to be washing hands at any time during the inspection. Hand washing must be done frequently and as necessary. Wash hands when going from cleaning to handling food, after handling raw meats and before handling cooked or ready to eat foods, after leaving the kitchen and re-entering, after using the restroom, after touching or rubbing the head or face and any other time that hands are visibly soiled. When washing hands, the proper procedure is as follows: wet hands with warm water; dispense soap and lather for at least 15 seconds while paying attention to nail beds and between fingers; rinse in warm water; dry hands with an approved hand drying device or disposable paper towel; turn off faucet without touching the handles of the faucet.
- No bare hand contact with ready to eat foods is permitted. All handling of ready to eat foods must be done through the use of utensils or other hand barrier (such as gloves)..



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Observations	and C	orrective	Actions
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The hot water was turned off at two of the three hand sinks today. All hand sinks must be provided with at least 100°F hot water at all times in order to properly wash hands.

- In the walk-in cooler, raw chicken was stored over raw beef, rice and cooked beef tongue were stored under raw chicken and against containers of raw beef. Raw meats that are stored on shelves vertically must be stored according the required final cooking temperature. Proper storage would be chicken (165°F) on the bottom, followed by ground beef and cut steak (155°F), then Pork and seafood (145°F), and whole muscle, intact beef (130°F) on the top.
- The dish machine was indicating 0ppm of chlorine when tested, so dishes were not being properly sanitized when they were being washed. Test dish machine at multiple times throughout the day to ensure that it is properly washing and sanitizing. / The slicer, can opener and cheese grater all had dried food on them and need to be properly cleaned.
- Employee cooked chicken to 155°F and plated it for service to the customer. Raw chicken must be cooked to a minimum temperature of 165°F for 15 seconds before plating and sending to the customer. If raw animal foods are undercooked, it must be requested by the customer and a consumer advisory must be on the menu.
- In the top of the sandwich top refrigerator, sour cream was 52°F, diced tomatoes were 50°F and sliced tomatoes were 55°F. In the bottom of the unit, raw steak was 49°F. In the walk-in cooler, cooked chicken and rice were 48°F and pico de gallo and queso were 49°F. All cold food temperatures must be 45°F or below at all times during storage. Refrigeration units need to be serviced and repaired as needed.
- All potentially hazardous, ready to eat foods that are kept for more than 24 hours must be properly date marked. If refrigeration equipment that is holding temperatures of 41°F or below, items may be marked and kept for up to 7 days. If refrigeration is holding temperatures at 41-45°F, items may be kept up to 4 days.
- The chlorine sanitizer in the spray bottle on the cooking line showed 0ppm for chlorine. The proper chlorine concentration for sanitizer is 50ppm. Test sanitizer daily and mix as needed. / There were three chemical bottles that were labeled as oven/grill cleaner, but appeared to have different chemicals in each. All chemicals must be properly labeled with the chemical that is in the bottle. Recommend discarding old bottles when the chemical is used up and not refilling bottles since new chemicals are in new bottles.



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39	Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times. Additionally, the containers may not be stored on the floor.
42	Observed employee go from handling soiled dishes to handling clean dishes without washing his hands. Hands should be properly washed after handling soiled dishes and before handling clean dishes. / The metal pans that were checked were stacked while wet. Allow all dishes and utensils to completely air dry before stacking and storing.
45	The air temperature in the bottom of the sandwich top refrigerator was 45°F. In order to hold food at the proper temperature, the air temperature of the unit should be 38-40°F. Have the unit repaired immediately. / The can opener base on the prep table is damaged, jagged and dangerous. It needs to be replaced as soon as possible. / Replace rusted shelves as needed throughout the facility. The shelves removed from the walk-in cooler and placed in the upstairs dry storage room are still not approved and need to be replaced.
49	There are leaks on the plumbing of the three compartment sink and the seafood prep sink that need repaired. Also, the drain on the hand sink by the dish machine is draining very slowly and needs to be cleared.
51	A covered trash receptacle is needed in the women's restroom.
53	Floor cleaning is needed in the dry storage space. There is a lot of build up around the legs of the shelving.



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