

Food Establishment Inspection Report

Score: 93.5

Establishment Name: MONTE DE REY OF HARPER

Establishment ID: 3034012012

Location Address: 4110 HARPER RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 06 / 19 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 12 : 30 ^{am} _{pm} Time Out: 04 : 00 ^{am} _{pm}

Total Time: 3 hrs 30 minutes

Permittee: MONTE DEY REY OF HARPER INC.

Category #: IV

Telephone: (336) 766-5750

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 8

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 3

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	0	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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	0	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	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	2	0	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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:						6.5		



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 Water Supply: Municipal/Community On-Site System
 Permittee: MONTE DEY REY OF HARPER INC.
 Telephone: (336) 766-5750

Establishment ID: 3034012012
 Inspection Re-Inspection Date: 06/19/2019
 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	SoteroLopez4/5/21	0	Queso	hot holding	153			
Chicken	on stove	162	Shrimp	final cook	162			
Cut lettuce	make unit	41	Queso	walk in cooler	47			
Pork tamale	reach in cooler	41	Hot water	3 compatment sink	119			
Cooked	reach in cooler	41	Hot water	warewashing machine	167			
Shrimp	walk in cooler	40	Air	reach in cooler	35			
Beef	make unit	41						
Refried beans	hot holding	156						

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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF Employee use bare hand to put slice lime on the rim of the drink at the bar. FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, SINGLE-USE gloves, or dispensing EQUIPMENT. CDI: Educated employee to not use bare hand. Person in charge placed a small tong on the tray of garnishes. 0 points.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Repeat. Employee with gloves on rinsing white cloth in the handwashing sink. A HANDWASHING SINK may not be used for purposes other than handwashing. CDI: Person in charge educated employee and removed the cloth. Employee removed gloves to washed hands.
- 12 3-402.11 Parasite Destruction - P 0 points. No letter and box of catfish for parasite destruction available. Catfish is used for ceviche on the menu referring to consumer advisory. READY-TO-EAT form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH shall be: (1) Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer; (2) Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours; or (3) Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours.
- Lock Exception: Aquacultured FISH, such as salmon, that: (a) If raised in open water, are raised in net-pens, or (b) Are raised in Text land-based operations such as ponds or tanks, and (c) Are fed formulated feed, such as pellets, that contains no live parasites
 infective to the aquacultured FISH. CDI: Container of catfish was voluntarily disposed. No catfish ceviche will be served until



Person in Charge (Print & Sign): Sotero Lopez
 Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

Lopez

J. Sakamoto REHSI

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 7



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - C 0 points. Wrapped raw chicken stored above raw steak (beef) in the walk in freezer. When package is opened, store food according to cooking temperature in the freezer. CDI: Person in charge moved the raw chicken to proper shelf in the walk in freezer.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF Repeat. 0 points. Observed asterisking on the child's plate menu for hamburger. The FOOD, if served or offered for service by CONSUMER selection from a children's menu, does not contain COMMINUTED MEAT. CDI: Person in charge scratched of the asterisks on the menus.
- 18 3-501.14 Cooling - P Containers of queso measured 43 F to 47 F in the walk in cooler with no date marking label. Queso 47 F at 1:04pm and 46 F at 1:24pm in deep container and covered located in the walk in cooler. Queso were covered and stacked in deep containers. Person in charge stated the queso finished cooking around 9pm last night. Potentially hazardous foods shall be cooled from 135 F to 70 F in 2 hours and 135 F to 41 F in a total of 6 hours. CDI: Containers of queso were voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Refried beans 42 F to 43 F in the walk in cooler with no date marking label. Cold holding potentially hazardous food shall be maintained at 41 F or less. CDI: Refried beans were voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. Refried beans 42 F to 43 F and queso 43 F to 47 F with no date marking label in the walk in cooler. Refried beans was made few days ago and queso was made yesterday per person in charge. READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. CDI: Refried beans and queso were voluntarily discarded. Gave date marking handout.
- 31 3-501.15 Cooling Methods - PF 0 points. Containers of queso measured 43 F to 47 F in the walk in cooler with no date marking label. Queso 47 F at 1:04pm and 46 F at 1:24pm in deep container and covered located in the walk in cooler. Containers of queso were covered and stacked in deep containers located in the walk in cooler. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Containers of queso were voluntarily discarded.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C 0 points. Shrimp in contact with water stored inside container located in the walk in cooler. Shrimp not received in water. UNPACKAGED FOOD may not be stored in direct contact with undrained ice.



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Spell

- 40 3-302.15 Washing Fruits and Vegetables - C Repeat. 0 points. Sticker on whole washed avocado in container above cheese in the make unit. 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. Remove the sticker on the avocados before cutting.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Rust on shelving used for storage. Damaged on curtains in the walk in cooler. Torn gasket on door of walk in cooler. Knob missing on the stove. Caulk missing in areas inside the hood system. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Residue/debris on the shelving used for dry ingredients and walk in cooler. Nonfood-contact surfaces of equipment shall be free from an accumulation of dust, dirt, food residue, and debris.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Loose faucet at the handwashing sink in the bar. Rust on the edge of the corners at the handwashing sink in the men's restroom. Plumbing system shall be maintained in good repair.
- 51 6-302.11 Toilet Tissue, Availability - PF 0 points. No toilet paper in the employee's restroom. A supply of toilet tissue shall be available at each toilet. CDI: Toilet paper was provided.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. No caulking at gap between the handwashing sink to the wall by the warewashing machine. No caulking at the gap between the drainboard for the warewashing machine to wall. Caulk loose/separated from the floor to the base of the toilet in the public restrooms. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE. 0 points.



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✓
Spell

