

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: PAPA NACHOS CANTINA

Establishment ID: 3034012021

Location Address: 564 HANES MALL BLVD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 05 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 01 : 30  am  pm Time Out: 05 : 40  am  pm

Permittee: NACHO DADDY'S MEXICAN GRILL LLC

Total Time: 4 hrs 10 minutes

Telephone: (336) 331-3437

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: 6

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	NO	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input 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	1		
<b>Approved Source</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input checked="" type="checkbox"/>	<input 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			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input 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	3	13		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .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	
<b>Conformance with Approved Procedures</b> .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	NO	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1			
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .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		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input 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	1	03		
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	
<b>Utensils and Equipment</b> .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			
46	<input checked="" type="checkbox"/>	<input 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	
<b>Physical Facilities</b> .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			
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
<b>Total Deductions:</b>					<b>7.5</b>			



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA NACHOS CANTINA  
 Location Address: 564 HANES MALL BLVD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: NACHO DADDY'S MEXICAN GRILL LLC  
 Telephone: (336) 331-3437

Establishment ID: 3034012021  
 Inspection  Re-Inspection Date: 03/05/2018  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: evaristoag@hotmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	hot holding	145	Shd lettuce	make unit	39	Quat	3 compartment sink	200
Raw beef	thawing drainboard	31	Pork	reach in cooler	36	Chlorine	warewashing machine	50
Chili	on stove	150	Steak	4 drawer	38	Milk	sliding door cooler	37
Queso	hot holding	149	Carnitas	walk in cooler	43	Servsafe	CarlosFlores2/5/23	0
Rice	hot holding	154	Refd beans	cooling at 1:43pm	108	Horchatta	reach in cooler	38
Shrimp	final cook	186	Refd beans	cooling at 2:34pm	100			
Burrito sce	hot holding	146	Queso	cooling at 1:46pm	87			
Beef	hot holding	192	Questo	cooling at 2:31pm	80			

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - 0 points. Employee holding a taco while handling a lid. The same employee was eating the taco then grabbed the clean handle side of the warewashing machine. Employee shall eat, drink, or use any form of tobacco only in designated areas.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF 0 points. Employee filled pitcher with water using the handwashing sink by the shelving unit. Handwashing sink may not be used for purposes other than handwashing. CDI: Employee discarded the water in the pitcher and person in charge educated employee.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. Containers of raw pork and shelled eggs stored above open container of avocados and peppers in the reach in cooler. Store food according to cooking temperatures. CDI: Person in charge rearranged the reach in cooler.  
 //3-304.15 (A) Gloves, Use Limitation - P Food employee with single-use gloves on grabbed raw chicken. Observed food employee wiped single-use gloves on wiping cloth then grabbed clean plates and tortillas. Single-use gloves shall be used for only one task, used for no other purposes, and discarded when damaged or soiled, or when interruptions occur in the operation. Food employee shall properly wash hands before putting on food handling gloves. CDI: Person in charge removed plates, got new towel, and discarded tortillas. Employee removed gloves and



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

Regulatory Authority (Print & Sign): First Last  
 Jill Sakamoto REHSI

López

Jill Sakamoto

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 03 / 15 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3137



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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA NACHOS CANTINA

Establishment ID: 3034012021

## 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.



- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Large pot, metal pan, plates, blender, blade, and lid were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items were taken to the 3 compartment sink.
- 18 3-501.14 Cooling - P Refried beans 95 F, 107 F, and 108 F cooling on speed rack around 1:43pm in deep, metal pans, uncovered by the prep sink. Queso 87 F and 81 F cooling on speed rack around 1:46pm in deep, metal pans uncovered by the prep sink. Refried beans 89 F, 99 F, and 100 F cooling on speed rack around 2:34pm in deep, metal pans, uncovered by the prep sink. Queso 80 F and 79 F around 2:31pm cooling on speed rack in deep, metal pans, uncovered by the prep sink. Cooling down potentially hazardous foods shall be from 135 F to 70 F in 2 hours. CDI: Refried beans and queso were voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Open jug of milk in the sliding door cooler (bar). Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if held for more than 24 hours, to indicate the date or day by which food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Milk was labeled.  
//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. Open package of ham with labeled 2/26/18 in the reach in cooler. Food shall be discarded if it is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds 42 F to 45 F for 4 days OR 41 F or less for
- 31 3-501.15 Cooling Methods - PF Refried beans and quesos not covered in deep, metal pans on speed rack cooling down by the prep sink. There was no overhead protection for the queso on the top of the speed rack. 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: Refried beans and quesos were voluntarily discarded.
- 33 3-501.13 Thawing - C 0 points. Raw beef (31 F) thawing in container on the drain board of the meat prep sink. Potentially hazardous food shall be thawed: 1. Under refrigeration 45 F or less, 2. Completely submerged under running water: a. Water temperature 70 F or less, b. Sufficient water velocity, c. Thawed portions do not rise above 45 F for more than 4 hours, 3. Part of cooking process, and 4. Portion of frozen ready-to-eat food is thawed and prepared for immediate service.
- 37 3-307.11 Miscellaneous Sources of Contamination - C 0 points. Raw beef and tortillas in contact with "thank you" bags. Food shall be protected from contamination.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. Repeat. Stack of metal pans stored wet on shelving by 3 compartment sink. Sanitized equipment and utensils shall be completely air-dried prior to stacking.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA NACHOS CANTINA

Establishment ID: 3034012021

## 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.



- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Missing parts of the filter cover in the hood, oxidizing and/or rust on the legs of the prep tables. Equipment shall be maintained in good repair.
- 49 5-205.15 (B) System maintained in good repair - C Leak at the pipe under the handwashing sink by the storage shelving unit, leak at the connection of the plug handle under the meat prep sink, and leak at the hot water knob located in the can wash. Plumbing system shall be maintained in good repair.  
//5-203.14 Backflow Prevention Device, When Required - P No visible backflow prevention device for the coffee machine. A plumbing system shall be installed to preclude backflow of a contaminant into the water supply system at each point of use at the food establishment. Verification required for backflow prevention device on coffee machine by March 15, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Large crack in the can wash. Physical facilities shall be in good repair.  
//6-201.11 Floors, Walls and Ceilings-Cleanability - C Low grout between the tiles in the warewashing area and separation of caulk around one toilet in the women's restroom. Remove the black residue then recaulk between the wall and handwashing sink in the bar. Floors, floors covering, wall coverings, and walls shall be easily cleanable and smooth.
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas: 9 to 12 foot candles at ice bin (bar), 13 to 16 foot candles at the cutting board with knife at the bar, 39 to 41 foot candles at the prep table with coffee and tea, and 12 foot candles at the toilet in women's restroom (1st stall). Lighting shall be at least 20 foot candles in toilet rooms and at least 50 foot candles where food employees handle equipment, food, and/or utensils.  
//6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Phone stored on pasta located on storage shelf. Lockers or other suitable facilities shall be located in designated room or area. 0 points.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA NACHOS CANTINA

Establishment ID: 3034012021

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PAPA NACHOS CANTINA

Establishment ID: 3034012021

## 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.

✓  
Spell

