

# Food Establishment Inspection Report

Score: 87

Establishment Name: MONTE REAL

Establishment ID: 3034012086

Location Address: 1022 BETHANIA RURAL HALL RD

Inspection  Re-Inspection

City: RURAL HALL State: NC

Date: 09 / 10 / 2019 Status Code: A

Zip: 27045 County: 34 Forsyth

Time In: 10 : 30  am  pm Time Out: 01 : 30  am  pm

Permittee: MONTE REAL INC.

Total Time: 3 hrs 0 minutes

Telephone: (336) 969-1970

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: 9

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
<b>Supervision .2652</b>								
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 .2652</b>								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>								
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 .2653</b>								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 .2653</b>								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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 .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	<input checked="" type="checkbox"/>	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	<input checked="" type="checkbox"/>	
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 .2653, .2654</b>								
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	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	
<b>Physical Facilities .2654, .2655, .2656</b>								
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					13			



# Comment Addendum to Food Establishment Inspection Report

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 City: RURAL HALL State: NC  
 County: 34 Forsyth Zip: 27045  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: MONTE REAL INC.  
 Telephone: (336) 969-1970

Establishment ID: 3034012086  
 Inspection  Re-Inspection Date: 09/10/2019  
 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
servsafe	A. Hernandez 2/28/22	00	beef	cooling previous night	45
hot water	3-compartment sink	123	cheese	reheat from cooled	167
quat sani	3-comp sink (ppm)	150	chicken	reheat from cooled	201
hot water	dish machine	165	mozzarella	make unit	41
pico	cooling previous night	48	sausage	reach-in cooler	39
chicken	cooling previous night	45	ham	reach-in cooler	49
lettuce	cooling previous night	45	raw steak	upright cooler	40
queso	cooling previous night	45	steak	cold drawers	40

## 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.



- 2 2-103.11 (M) Person in Charge-Duties - PF - Written employee health policy did not include any of the 5 major illnesses or symptoms. The person in charge shall ensure that employees are aware of the 5 major foodborne illnesses and symptoms. CDI: Complete written employee health policy provided to establishment for employees to study and reference. 0 pts.
  
- 6 2-301.12 Cleaning Procedure - P / 2-301.14 When to Wash - P - Employee returned from outside of building and changed gloves without washing hands. Another employee contacted an employees hands after the second employee returned from outside, and then donned gloves without washing hands. One employee used bare hands to turn off handwashing sink faucet after washing hands. Employees shall wash hands after touching bare human body parts other than clean hands, and after engaging in other activities that contaminate the hands. Employees may use a clean barrier such as a paper towel to prevent recontamination of hands. CDI: Employees rewashed or washed hands in all cases. // 2-301.15 Where to Wash - PF - Employee washed hands in 3-compartment sink. Employees may not wash hands in a sink used for warewashing. CDI: Employee rewashed hands in handwashing sink.
  
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Employee filled detergent bucket at handwashing sink. A handwashing sink may not be used for purposes other than handwashing. CDI: Educated employee on proper use of handwashing sinks. 0 pts.

Lock Text



Person in Charge (Print & Sign): Ana First Last  
Hernandez

Regulatory Authority (Print & Sign): Michael First Last  
Frazier REHSI

REHS ID: 2737 - Frazier, Michael

Verification Required Date: 09 / 11 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3382



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



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - REPEAT - Avocado being stored inside plastic container containing raw shell eggs. Ready-to-eat foods shall be protected from contamination by raw animal foods by arranging foods in equipment so that contamination cannot occur. CDI: PIC voluntarily discarded avocado. Half-credit due to progress since previous inspection.
  
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - A margarita glass dipper, immersion blender, can opener blade, a plastic pan and several metal pans were soiled with food debris. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: PIC sent items to warewashing area to be cleaned.
  
- 18 3-501.14 Cooling - P - Pico (48F), chicken (45F), lettuce (45F), cheese dip (45F), and ground beef (45F) prepared or cooked the night prior to inspection failed to cool to 41F in the required time. Potentially hazardous foods shall be cooled from 135F to 41F in 6 hours, and from 135F to 70F in 2 hours. Foods prepared at ambient temperature shall be cooled to 41F within 4 hours. CDI: PIC voluntarily discarded pico, and was educated on how to properly cool other foods. Failure to cool was likely due to ambient temperature of walk-in cooler, which failed to reach lower than 44F during inspection.
  
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - Ham in reach-in cooler measured 49F. Potentially hazardous foods in cold holding shall be maintained at a temperature of 41F or less. CDI: PIC voluntarily discarded ham.
  
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - REPEAT - Milk opened Sunday, chicken soup cooked on an unknown date, ham opened on an unknown date and several meats in 6-door freezer were lacking date marks. Ready-to-eat, potentially hazardous foods held for 24 hours in the food establishment shall be marked to indicate the date of preparation, disposition, or consumption on premises. CDI: PIC voluntarily discarded all foods.
  
- 26 7-201.11 Separation-Storage - P - Bottle of bleach being stored on prep table in front of kitchen. Container of hand sanitizer being stored on shelving above spices and utensils. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: PIC moved both items to suitable storage. 0 pts.
  
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF - Walk-in cooler is operating at an ambient temperature of 44F, and is incapable of maintaining food at 41F or less. EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. VR: Verification required: Repair cooler within 24 hours of this inspection and contact Michael Frazier at 336-703-3382 or fraziemb@forsyth.cc when repairs are complete.



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Spell

- 36 6-501.111 Controlling Pests - C - Numerous cockroaches observed throughout establishment. The premises shall be maintained free of insects. // 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Dead cockroach observed on top of open container of ham in reach-in cooler. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 37 3-305.12 Food Storage, Prohibited Areas - C - Several containers of salsa were stored under a leaking water line at the condenser in the walk-in cooler. This also led to the containers being stored in standing water in the pan they were placed on under the condenser. Food may not be stored under leaking water lines. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Several boxes of tortillas stored on floor of dry storage room. Food shall be stored at least 6 inches above the floor.
- 38 2-303.11 Prohibition-Jewelry - C - Employee preparing food while wearing a bracelet. Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Numerous metal pans stacked wet. Employee observed towel-drying metal pans. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining, and may not be cloth dried.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Container of metal to-go trays being stored on floor in dry storage room. Single-service items shall be stored at least 6 inches above the floor. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Metal panel tearing away on front of walk-in cooler. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed in bottom of freezer containing plates and ice cream at front of kitchen. Non-food contact surfaces and utensils shall be clean to sight and touch. 0 pts.



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- 49 5-202.14 Backflow Prevention Device, Design Standard - P - The atmospheric backflow preventer at the canwash is not sufficient to handle the continuous pressure applied to the water system by the nozzle attached to the hose. A backflow or backsiphonage prevention device installed on a water supply system shall standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI: PIC removed nozzle from hose. 0 pts.
- 52 5-501.113 Covering Receptacles - C - Top dumpster door open. If kept outside, trash receptacles shall be kept covered with tight-fitting lids or doors. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - Hole in wall at can wash. Broken wall panel above walk-in cooler. Physical facilities shall be maintained in good repair. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - REPEAT - No coved base in restrooms. Floor and wall junctures shall be coved and sealed.



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✓  
Spell

