### Food Establishment Inspection Report

Establishment Name: TACO DEL MAR BAPTIST

| Date: <u>Ø 1</u> / <u>Ø 7</u> / <u>2 Ø 1 3</u> Status Code: A |  |  |  |  |  |  |
|---|--|--|--|--|--|--|
| Time In: <u>Ø 2</u>   | : <u>1 Ø ⊗ am</u> Time Out: <u>Ø 4</u> : <u>1 Ø ⊗ am</u> |  |  |  |  |  |
| Total Time:   | 2 hrs 0 minutes  |  |  |  |  |  |
| Category #:   | II   |  |  |  |  |  |
| Establishment Type. Fast Food Restaurant                      |  |  |  |  |  |  |

#### Instructions:

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

| Location Address: 300 MEDICAL CENTER BLVD |  |  |  |  |  |  |  |
|---|--|--|--|--|--|--|--|
| City: _WINSTON SALEM                      |  |  |  |  |  |  |  |
| State: NC Zip: 27157                      |  |  |  |  |  |  |  |
| County: 34 Forsyth                        |  |  |  |  |  |  |  |
| Permittee: _NEWSOME KITE INVESTMENTS      |  |  |  |  |  |  |  |
| Telephone:                                |  |  |  |  |  |  |  |
| ⊗Inspection                               |  |  |  |  |  |  |  |
| ○Re-Inspection                            |  |  |  |  |  |  |  |
| Wastewater System:                        |  |  |  |  |  |  |  |
| ⊗Municipal/Community                      |  |  |  |  |  |  |  |
| ○On-Site System                           |  |  |  |  |  |  |  |
| Water Supply:                             |  |  |  |  |  |  |  |
| ⊗Municipal/Community                      |  |  |  |  |  |  |  |
| On-Site 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: 3034012179

Foodborne Illness Risk Factors and Public Health Interventions

Score: 99.5

sk factors: Contributing factors that increase the chance of developing foodborne illness

| Public Health Interventions: Control measures to prevent foodborne illness or injury. |                                |                |   |              |                    |   |   |            |
|---|--------------------------------|----------------|---|--------------|--------------------|---|---|------------|
| Со  | Compliance Status OUT CDI R VR |                |   |              |                    |   |   |            |
| Supervision .2652   |                                |                |   |              |                    |   |   |            |
| 1   |                                | ⊗ ○<br>UT N/A  | PIC Present; Demonstration-Certification by accredited program and perform duties | O<br>2       | <b>⊗</b><br>0      | 0 | 0 | 0          |
| En  | ploye                          | e Health       | .2652   |              |                    |   |   |            |
| 2   | O<br>IN                        | ⊗<br>OUT       | Management, employees knowledge; responsibilities & reporting                     |              | ○ <b>⊗</b><br>.5 0 | 8 | 0 | 0          |
| 3   | ⊗<br>IN                        | OUT            | Proper use of reporting, restriction & exclusion                                  |              | ) ()<br>.5 0       | 0 | 0 | 0          |
| Go  | od Hy                          | gienic F       | Practices .2652, .2653  |              |                    |   |   |            |
| 4   | ⊗<br>IN                        | OUT            | Proper eating, tasting, drinking, or tobacco use                                  |              | 0                  | 0 | 0 | 0          |
| 5   | ⊗<br>IN                        | OUT            | No discharge from eyes, nose, and mouth   |              | 5 0                | 0 | 0 | 0          |
| Pre   | eventin                        | ng Cont        | amination by Hands .2652, .2653, .2655, .2656                                     | 5            |                    |   |   |            |
| 6   | ⊗<br>IN                        | OUT            | Hands clean & properly washed   | 0 0          | 2 0                | 0 | 0 | 0          |
| 7   |                                | O O            | O (   | ) ()<br>.5 0 | 0                  | 0 | 0 |            |
| 8   | ⊗<br>IN                        | OUT            |   | 0            | 0                  | 0 | 0 |            |
| Ap  | •                              | d Sourc        | e .2653, .2655  |              |                    |   |   |            |
| 9   | ⊗<br>IN                        | OUT            | Food obtained from approved source  | 0 0          | 0                  | 0 | 0 | 0          |
| 10  |                                | O & CUT N/O    | Food received at proper temperature   |              | 0                  | 0 | 0 | 0          |
| 11  | ⊗<br>IN                        | OUT            | Food in good condition, safe & unadulterated                                      |              | 0 0                | 0 | 0 | 0          |
| 12  | O O<br>IN OUT                  | ⊗ ○<br>N/A N/O | Required records available: shellstock tags, parasite destruction                 |              | 0                  | 0 | 0 | 0          |
| Pro   | otectio                        | n from         | Contamination .2653, .2654  |              |                    |   |   |            |
| 13  | ⊗ ○<br>IN OUT                  | O O<br>N/A N/O | Food separated & protected  | ) (<br>3 1   |                    | 0 | 0 | 0          |
| 14  | ⊗<br>IN                        | OUT            | Food-contact surfaces: cleaned & sanitized  | 3 1          | ) ()<br>.5 0       | 0 | 0 | 0          |
| 15  | ⊗<br>IN                        | OUT            | Proper disposition of returned, previously served, reconditioned, & unsafe food   |              | 0 0                | 0 | 0 | 0          |
| Po  |                                |                | rdous Food TIme/Temperature .2653   |              |                    |   |   |            |
| 16  |                                | O O<br>N/A N/O | Proper cooking time & temperatures  | 3 1          | ) ()<br>.5 0       | 0 | 0 | 0          |
| 17  |                                | O O<br>N/A N/O | Proper reheating procedures for hot holding                                       |              | .5 0               | 0 | 0 | 0          |
| 18  | -                              | O O<br>N/A N/O | Proper cooling time & temperatures  | 3 1.         | 5 0                | 0 | 0 | 0          |
| 19  |                                | O O<br>N/A N/O | Proper hot holding temperatures   | 3 1          | ) ()<br>.5 0       | 0 | 0 | 0          |
| 20  | -                              | O O<br>N/A N/O | Proper cold holding temperatures  |              | .5 O               | 0 | 0 | 0          |
| 21  | ⊗ ○<br>IN OUT                  | O O<br>N/A N/O | Proper date marking & disposition   |              | ) ()<br>.5 0       | 0 | 0 | 0          |
| 22  | O O<br>IN OUT                  | ⊗ ○<br>N/A N/O | Time as a public health control: procedures & records                             |              | 0 0                | 0 | 0 | 0          |
| Со  | nsume                          | er Advis       | 3   |              |                    |   |   |            |
| 23  | IN O                           | ⊃ ⊗<br>UT N/A  | Consumer advisory provided for raw or undercooked foods                           |              | ) ()<br>.5 0       | 0 | 0 | 0          |
| Hiç   |                                | •              | ple Populations .2653   |              |                    |   |   |            |
| 24  | ⊗ (<br>IN O                    | O O<br>UT N/A  | Pasteurized foods used; prohibited foods not offered                              | 3 1          | ) ()<br>.5 0       | 0 | 0 | 0          |
| Ch  | emical                         |                | .2653, .2657  |              |                    |   |   |            |
| 25  | IN O                           | O O<br>UT N/A  | Food additives: approved & properly used  |              | ) ()<br>.5 0       | 0 | 0 | 0          |
| 26  | ⊗ (<br>IN O                    | 2 ′            | 0 0   | 0            | 0                  | 0 |   |            |
| Со  | nforma                         |                | th Approved Procedures .2653, .2654,  | .265         | 8                  |   |   |            |
| 27  |                                | ○ <b>⊗</b>     | Compliance with variance, specialized process,                                    | Ŏ (          | 0                  |   |   | $\bigcirc$ |

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

#### Food Establishment Inspection Report, continued

Establishment Name: TACO DEL MAR BAPTIST Establishment ID: 3034012179

| I | nstr | uctio | ns co | ontin           | ned. |
|---|------|-------|-------|-----------------|------|
|   | เมอน | uctio | 13, 6 | <i>-</i> 111111 | ucu. |

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".
- 8. 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:

Aphley Vewsome
Person in Charge (Print)

Person in Charge (Signature)

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (\_\_\_\_)\_\_\_-

Verification Required Date: \_\_\_/ \_\_\_/

REHS ID: 1766 - Bethel, Craig

No. of Risk Factor/ Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations:

OUT

54

#### **Good Retail Practices** Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. Compliance Status CDI R VR Safe Food and Water .2653, .2655, .2658 ○ ○ ○ 1 0.5 0 OUT 0 28 Pasteurized eggs used where required $\circ$ 0 O O O 29 0 0 0 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 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 ⊗ ○ ○ ○ IN OUT N/A N/O 32 Plant food properly cooked for hot holding 0 0 0 0 0 0 1 0.5 0 **8** O 0 Approved thawing methods used 0 0 IN OUT N/A N/O 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 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 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 ⊗ IN OUT 0 0 0 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 OUT ○ ○ ○ 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT 41 0 0 In-use utensils: properly stored ⊗ IN 000Utensils, equipment & linens: properly stored, dried & handled 0 0 42 0 OUT 1 0.5 0 Single-use & single-service articles: properly OUT 43 0 0 0 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 $\bigcirc \bigcirc \bigcirc$ $\bigcirc$ $\bigcirc$ $\bigcirc$ 1 0 Equipment, food & non-food contact surfaces approved, 45 0 $\bigcirc$ OŬT 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 ○ **⊗** ○ 1 0.5 0 0 0 0 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 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 Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained OUT 00053 Physical facilities installed, maintained & clean 0 0 0 1 0.5 0

North Carolina Department of Health & Human Services ● Division of Public Health

Environmental Health Section ● Food Protection Program

**Total Deductions:** 

Meets ventilation & lighting requirements;

0 0 0 1 0.5 0

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|  |                              | <u> </u>         |
|--|------------------------------|------------------|
| Establishment Name: TACO DEL MAR BAPTIST   | Establishment ID: 3034012179 | Date: 01/07/2013 |
| Location Address: 300 MEDICAL CENTER BLVD  |                              | Status Code: A   |
| City: WINSTON SALEM State: NC  |                              | Category #:II    |
| County: <u>34 Forsyth</u> Zip: <u>27157</u>  |                              | Email 1:         |
| Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System |                              | Email 2:         |
| Permittee: NEWSOME KITE INVESTMENTS  |                              | Email 3:         |
| Telephone:   |                              |                  |

| Temperature Observations |                                 |             |                  |                        |             |      |          |      |
|--------------------------|---------------------------------|-------------|------------------|------------------------|-------------|------|----------|------|
| Item<br>hot water        | Location three compartment sink | Temp<br>129 | Item<br>shredded | Location serving line  | Temp<br>160 | Item | Location | Temp |
| wash water               | three compartment sink          | 113         | ground beef      | serving line           | 165         |      |          |      |
| sour cream               | serving line                    | 36          | shredded         | serving line           | 41          |      |          |      |
| quacmolie                | serving line                    | 36          | shredded         | serving line           | 44          |      |          |      |
| spanish rice             | serving line                    | 183         | air temp         | walk-in cooler         | 40          |      |          | ·    |
| black beans              | serving line                    | 176         | air temp         | walk-in freezer        | 7           |      |          |      |
| refried beans            | serving line                    | 198         | shredded         | hot holding            | 180         |      |          |      |
| red beans                | serving line                    | 183         | air temp         | front 2 door pull unit | 41          |      |          |      |

**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.

Reminder that a two point deduction will deducted starting Jan. 1, 2014. Those facilities that have not passed an accedited managers food safety course.

Must have a signed copy of the employee health policy by next inspection.

Cleaning needed on the undersides of work surfaces and under the drink machine along the drink line. Cleaning needed on the insides of pull drawers.



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Observations and Corrective Actions
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**Observations and Corrective Actions** 

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