

Food Establishment Inspection Report

Score: 99

Establishment Name: TULUM BAR & GRILL

Establishment ID: 3034010132

Location Address: 411 CHERRY ST

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: TULUM BAR AND GRILL

Telephone: (336) 448-5486

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/10/2025

Status Code: A

Time In: 12:20 PM

Time Out: 6:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	X
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					1



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TULUM BAR & GRILL
 Location Address: 411 CHERRY ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: TULUM BAR AND GRILL
 Telephone: (336) 448-5486

Establishment ID: 3034010132
☒ Inspection ☐ Re-Inspection Date: 06/10/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: MARCOS.GONZALEZ618@GMAIL.COM
 Email 2: MARCOS.GONZALEZ618@GMAIL.COM
 Email 3: MARCOS.GONZALEZ618@GMAIL.COM

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/Grill (Final Cook)	190	Beef Stock/Hot Holding	145	Salsa/Server Chip Cooler	44
Pico/Make Unit	41	Chicken/Hot Holding	160		
Tomatoes/Make Unit	41	Ground Beef/Hot Holding	164		
Shrimp/2-door cooler	39	Yellow Rice/Hot Holding	165		
Beef/2-door cooler	40	White Rice/Hot Holding	168		
Flan/2-door cooler	40	Refried Beans/Hot Holding	160		
Salsa Verde/2-door cooler	40	Black Beans/Hot Holding	158		
Beef/2-door reach-in	40	Black Beans/Walk-in Cooler	40		
Shrimp/2-door reach-in	41	Refried Beans/Walk-in Cooler	53		
Salmon/2-door reach-in	40	Refried Beans/Walk-in Cooler	47		
Steak/2-door reach-in	40	Chicken Stock/Walk-in Cooler	53		
Chorizo/2-door reach-in	40	Pico/Walk-in Cooler	40		
Pico/2-door cooler	38	Chorizo/2-door Upright Cooler	40		
Pico/2-door cooler	39	Beef/2-door Upright Cooler	40		
Beef/Hot Holding	140	Sanitizer (Chlorine)/3-comp sink	50		
Yellow Rice/Hot Holding	164	Hot Water/3-comp sink	135		
White Rice/Hot Holding	168	Sanitizer (Chlorine)/Dish Machine	100		
Sanitizer (Chlorine)/Bucket	50	Ambient Air/1-door upright (Server Cooler)	32		
Pork/Hot Holding	135	Ambient Air/2-door reach-in cooler	37.4		
Chicken Stock/Hot Holding	140	Dressing/1-door upright (Server Cooler)	41		

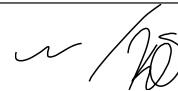
First
 Person in Charge (Print & Sign): Marcos

Last
 Padilla



First
 Regulatory Authority (Print & Sign): Nora Sykes

Last
 Kolachi Oparanozie



REHS ID: 2664 - Sykes, Nora

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3161

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

Page 2 of Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TULUM BAR & GRILL

Establishment ID: 3034010132

Date: 06/10/2025 **Time In:** 12:20 PM **Time Out:** 6:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Marcos Gonzalez	23626091	Food Service	03/26/2023	03/26/2028

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.

- 15 3-302.11 (A)(2) Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - In the drawers under the grill: the chicken had to be moved in front of the pastor, the bacon had to be moved behind the chorizo, the pastor in the same drawer had to be moved in front of raw mushrooms, the beef had to be moved in front of raw squash. In the 2-door cooler: raw, uncooked eggs over sliced raw onions. Food shall be protected from cross-contamination by separating raw animal foods during storage, preparation, holding, and display. CDI - Person In Charge (PIC) put the foods in the correct order.
- 16 4-601.11 Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - There were several soiled knives with food debris on them. There were soiled plastic and metal pans with sticker residue on them. CDI - REHSI placed them at the 3-comp sink to be washed, rinsed, and sanitized.
- 20 3-501.14 Cooling (P) Two pans of guacamole containing tomatoes (46- 47F), cut lettuce (46F), shredded cabbage (502F) prepped greater than 4 hours prior did not cool within the required time frame. The following foods cooked the previous day did not cool to 41F or below after cooling overnight: refried beans (47-53F) and chicken stock(53F). TCS foods prepared with room temperature or cold ingredients must cool to 41F within 4 hours of preparation. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F CDI - All the foods were voluntarily discarded.
- 22 3-501.16 (P) - The salsa in a large container and smaller cups of salsas in the 1-door cooler was 44F. Maintain TCS foods in cold holding at 41F or less. CDI - PIC voluntarily discarded the salsas. Ensure not to block air flow.
- 33 3-501.15 Cooling Methods (Pf) - Two pans of guacamole in thick portions in make unit recently made and cooling. One pan of lettuce covered and in make unit cooling. One pan of cabbage in top of make unit recently prepped and cooling. Refried beans and chicken stock in walk in overnight in thick portions and large plastic tub. These foods did not meet cooling parameters with the methods used. Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans, (2) Separating the food into smaller or thinner portions, (3) Using rapid cooling equipment, (4) Stirring the food in a container placed in an ice water bath, (5) Using containers that facilitate heat transfer, (6) Adding ice as an ingredient, or (7) other effective methods. CDI - Guacamole moved to walk in to cool but did not get to 41F within the required 4 hours. All of these items voluntarily discarded.
- 43 3-304.12 (A)(F) In-Use Utensils, Between-Use Storage (C) - The handles inside the powder garlic and salt were touching the food seasoning. During pauses in food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Ice wands on the shelves beside raw ground beef in the 3-door upright freezer. Store cleaned utensils in a clean and dry location.
- 47 4-501.11(A) Good Repair and Proper Adjustment - Equipment (C) - There was a broken gasket on the 2-door cooler. Equipment shall be maintained in a good state of repair and condition that meets the requirements.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) The ceiling tiles have water damage above the 3-door freezer unit. In the men's restroom, there is also water damage on the ceiling. Physical facilities shall be maintained in good repair.

Additional Comments

- The person in charge (PIC) will be updating their menu in the coming month. Send to inspector for courtesy review prior to printing.
- REHS advises removing the chemical dispenser at the 3-comp sink if not being used.