

Food Establishment Inspection Report

Score: 93.5

Establishment Name: MI PUEBLO #8

Establishment ID: 3034011447

Location Address: 2905 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: MI PUEBLO NO 8 INC

Telephone: (336) 722-5772

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/27/2025 Status Code: A

Time In: 12:20 PM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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 OUT/N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
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"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	X	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	X	1.5	0
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"/> OUT/N/A	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 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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
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"/> IN 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"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
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"/> IN	Plumbing installed; proper backflow devices	2	1	X
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"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN	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:					6.5



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Page 1 of Food Establishment Inspection Report, 12/2023



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 05/27/2025

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: luis@mipueblomexgrill.com

Email 2: mp8@mipueblomexgrill.com

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beans/stovetop	204	grilled chicken/middle steam table	139	hot water/dishmachine	140
birria ramen/hot hold well (corner)	187	grilled chicken soup/middle steam table	152		
barbacoa/hot hold well (corner)	165	rice/middle steam table	161		
carnitas/hot hold well (corner)	165	beans/middle steam table	200		
frijoles/hot hold well (corner)	175	chicken taco/middle steam table	174		
rice/hot hold well (corner)	165	beef taco/middle steam table	176		
ambient air/produce cooler	30	lettuce/left make unit	36		
cheese/meat cooler	40	tomato/left make unit	40		
salsa/meat cooler	39	cheese/left make unit	40		
pico/right flip top	39	guacamole/cooling at 12:56; 1:18	44		
cheese/right flip top	38	guacamole/cooling at 1:46	36		
corn/right flip top	39	pico/cooling at 1:06; 1:36	43-44		
ramen/right flip top	40	pico/cooling at 2:19	30		
corn salad/right flip top	38	tomatoes/refrigerated drawers	50		
cheese/upright glass cooler	34	pepper/refrigerated drawers	49		
ceviche/upright glass cooler	41	ambient air/refrigerated drawers	47		
steak/final cook	172	queso/reheat on stove	165		
shrimp/final cook	176	hot water/3 compartment sink	145		
taco meat/hot holding cabinet	145	chlorine sanitizer/3 compartment sink	50 ppm		
taco chicken/hot holding cabinet	148	chlorine sanitizer/dishmachine	50 ppm		

First
Person in Charge (Print & Sign): Javier

Last
Arteaga Cano

First
Regulatory Authority (Print & Sign): Daygan

Last
Shouse

Jafet

Daygan Shouse

REHS ID: 3316 - Shouse, Daygan

Verification Dates: Priority: 05/28/2025

Priority Foundation: _____

Core: _____

REHS Contact Phone Number: (336) 703-3141

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____

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DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

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Date: 05/27/2025 **Time In:** 12:20 PM **Time Out:** 4:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Javier Arteaga Cano		Food Service	06/10/2023	06/10/2028

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 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In walk in produce cooler, unwashed produce was stored above ready to eat sauces. Food shall be protected from contamination by separating fruits and vegetables before they are washed from ready to eat foods. CDI: Sauces moved to ready-to-eat shelf in produce cooler. REPEAT, but different item noted from last inspection.
- 20 3-501.14 Cooling (P) Pico in left flip top unit was 43-44 F at 1:06 pm and did not change by 1:36 pm. Guacamole in right reach in cooler was 44 F at 12:56 and did not change by 1:18. Time/ temperature control for safety (TCS) foods shall be cooled within 4 hours to 41 F or less if prepared from ingredients at ambient temperature. CDI: Pico moved to walk in freezer and cooled to 30 F by 2:19. Guac moved to middle of make unit and cooled to 36 F by 1:36 pm. It is recommended by REHS that domestic coolers shall not be used for cooling or cold holding, as they may not allow foods to reach 41 F or below within 4 hours.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Raw shrimp, chicken, sausage, and beef in the low boy refrigeration unit. Person in charge stated items had been in the unit since 11:00. Air temperature of unit was 47 F degrees. TCS foods held cold shall be held at a temperature of 41 degrees or below. Temporary Time as a Public Health Control (TPHC) procedure in place for salsa and foods in refrigerator to be voluntarily discarded at 3 pm and all foods in refrigerator unit and salsa was voluntarily discarded by 3 pm. REPEAT.
- 33 3-501.15 Cooling Methods (Pf) Guacamole was 44 F and pico was 43-44 F in their make units on cook line. The temperature did not move when checked again about 20 minutes later. Cooling shall be accomplished by placing food into shallow containers, separating the food into smaller thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as ingredient, or other effective methods. CDI: Guacamole cooled to 36 F by 1:46 pm in middle of make unit and pico cooled to 30 F by 2:19 pm in walk in cooler.
4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Low boy refrigeration unit with air temperature of 47 F and products in unit at 49-50 F. Equipment for cooling and heating food shall be in sufficient number and capacity to provide temperatures as specified in chapter 3 of the code. VERIFICATION REQUIRED; REHS will revisit establishment tomorrow morning (5/28) to insure unit is holding at correct ambient temperature of 35-38 F. Call Daygan Shouse at (336) 462-3669 or email shousedm@forsyth.cc when refrigerator is in proper repair. REPEAT.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Finish is coming off prep table and steam table shelving near cook line. Drink dispenser at server station continues to dispense once lid to ice machine is opened, exposing ice. Green shelving throughout with rusting that needs to be repainted or replaced. Equipment shall be maintained in a state of good repair and condition. REPEAT.
4-205.10 Food Equipment, Certification and Classification (C) The domestic refrigerator used for salsa is not approved by ANSI accredited program or has documentation to show that it is constructed equivalent to 4-1 and 4-2 of the code and needs to be removed. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Cleaning needed inside reach in freezer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 System Maintained in Good Repair (C) Leak found at faucet of the produce sink. A plumbing system shall be maintained in good repair.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) Dumpster lid missing from regular dumpster. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Recaulk around walls of all bathroom toilets and urinals. Recaulk around walls where handwashing sink is attached in produce area. Repair hole in wall to right of produce sink. Physical facilities shall be maintained in good repair.
6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning is needed on walls underneath warewashing. Physical facilities shall be cleaned as often as necessary to keep them clean.