

Food Establishment Inspection Report

Score: 85

Establishment Name: MONTE DE REY OF WALKERTOWN

Establishment ID: 3034012305

Location Address: 3018 OLD HOLLOW RD

City: WALKERTOWN State: North Carolina

Zip: 27051 County: 34 Forsyth

Permittee: MONTE DE REY OF WALKERTOWN INC.

Telephone: (336) 595-3033

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/18/2022 Status Code: A

Time In: 11:15 AM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 12

No. of Repeat Risk Factor/Intervention Violations: 1

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	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0		
2	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	IN <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		<input checked="" type="checkbox"/>	2	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> T N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	IN <input checked="" type="checkbox"/> T				
Food in good condition, safe & unadulterated		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	IN <input checked="" type="checkbox"/> T N/A N/O				
Required records available: shellstock tags, parasite destruction		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> T N/A N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper date marking & disposition		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
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	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> T N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> T N/A N/O				
Approved thawing methods used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	<input checked="" type="checkbox"/>	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					15



Comment Addendum to Food Establishment Inspection Report

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 City: WALKERTOWN State: NC
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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: MONTE DE REY OF WALKERTOWN INC.
 Telephone: (336) 595-3033

Establishment ID: 3034012305
 Inspection Re-Inspection Date: 05/18/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: m.hdz71@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
rice	steam table	150						
refried beans	REHEAT	168						
ground beef	steam table	164						
shredded lettuce	prep cooler	40						
pico de gallo	prep cooler	39						
cooked chicken	walk-in cooler	39						
refried beans	walk-in cooler	39						
salsa	glass front cooler	39						
raw beef	small prep cooler	44						
Cl sanitizer	dish machine (ppm)	100						
hot water	prep sink	153						
ServSafe	Juan Mata 8/13/26	0						

Person in Charge (Print & Sign): Juan *First* *Last* JUAN MATA
 Regulatory Authority (Print & Sign): Aubrie *First* *Last* Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie Verification Required Date: 05/19/2022

Comment Addendum to Inspection Report

Establishment Name: MONTE DE REY OF WALKERTOWN

Establishment ID: 3034012305

Date: 05/18/2022 **Time In:** 11:15 AM **Time Out:** 3:45 PM

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.

- 1 2-103.11 PIC shall ensure rules in the code for food safety and handling are met. Handwashing violations, issues with food temperatures, storage, date marking, etc during inspection today.
- 3 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Employee Health Agreement was updated in October to include non-typhoidal salmonella as a reportable illness. The person in charge shall ensure that food employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. CDI - REHS provided updated copy of employee health agreement.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have a written plan. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI - education about this new requirement; REHS provided example cleanup plan.
- 8 2-301.12 Cleaning Procedure (P) 2-301.14 When to Wash (P) - Employee washed hands while wearing single-use gloves. Food employees shall clean their hands and exposed portions of their arms using the following cleaning procedure: rinse under clean, running warm water; apply soap; rub hands together vigorously for 10-15 seconds while paying attention to fingernails and areas between the fingers; thoroughly rinse under clean, warm, running water; use a clean barrier such as a paper towel to turn off faucet. Food employees shall wash their hands immediately before engaging in food prep, after handling soiled equipment or utensils, when changing tasks, before donning gloves to work with food, etc. REPEAT from previous inspection dated 8/31/21. CDI - employee rewashed hands after discarding gloves.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) At beginning of inspection, towel was in front hand sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI - towel removed by PIC.
6-301.14 Handwashing Signage (C) front hand sink does not have a handwashing sign posted. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. CDI - REHS provided sign to post.
- 13 3-202.15 Package Integrity (Pf) 3 #10 cans in dry storage with dents on seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - cans removed; discussion with PIC.
- 14 3-402.11 Parasite Destruction (P) Salmon was purchased from a grocery store and packaging was discarded, so it could not be verified if the salmon is farm raised or frozen to destroy parasites. It is asterisked on the menu with option to order undercooked. Before service or sale in ready to eat form, partially cooked fish shall be frozen and stored at -4F or below for a minimum of 7 days in a freezer; or be aquacultured. VERIFICATION REQUIRED - PIC agreed to not serve salmon undercooked until documentation can be provided.
- 15 3-304.15 (A) Gloves, Use Limitation (P) Employee entered walk-in cooler with gloved hands, contacting the handle of the door, exited, and resumed food prep without washing hands. If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI - PIC spoke to employee, gloves removed and hands washed.
3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Storage issues in walk-in units - for example, cooler had raw chorizo on shelf above peppers, unwashed cilantro over ready to eat pico de gallo. Freezer had raw meat packaged in the establishment over cooked foods. Food shall be protected from cross contamination by separating raw animal foods during storage, prep, holding, and display from ready to eat food, and fruits and vegetables before they are washed by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI - Foods in walk-in cooler were rearranged during inspection; continue to work on storage in the walk-in freezer.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Food debris present on multiple plastic and metal containers, can opener blade, majority of knives. Food contact surfaces shall be clean to sight and touch. CDI - placed at sink for re-cleaning.
4-501.114 Maintain sanitizer at correct concentrations when being used to sanitize. P Spray bottle labeled "sanitizer" contained a liquid that did not register on CI test strip. A chemical sanitizer shall be used in accordance with EPA -registered label use instructions. CDI - discarded.
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Minor amount of buildup on shield of ice machine. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins and makers, at a frequency necessary to preclude accumulation of soil or mold.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Small work top cooler holding raw meats was not maintaining food at 41F or below as required; temps ranged from 43-48F. Multiple foods purchased from grocery stored were sitting out at room temp at beginning of inspection; they were still sitting out 15-20 minutes later and temped at 54F (pork loin) to 65F (imitation crab); bag of frozen breaded chicken had thawed. Time/temperature control for safety food held cold shall be maintained at 41F or below. Food sitting out were discarded. Maintenance called to repair work top cooler and will be at restaurant by 5 pm; raw meats were placed in ice baths as a temporary fix. VERIFICATION REQUIRED for operation of cooler by tomorrow, Thursday May 19.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Multiple ready to eat foods lacking dates today, such as fully cooked breaded chicken, previously frozen mixed vegetables, lunchmeat in prep cooler; flan, refried beans in walk-in cooler; cooked meats and sauces in Ziploc bags, tamales in walk-in freezer. Ready to eat, time/temperature control for safety (TCS) foods prepared/opened and held in an establishment for >24 hours must be date marked. This includes food you prepare then freeze - date with prep date, then when removed from freezer add thaw date.
- 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Spinach with prep date of 5/09. Once TCS exceed approved time limit (7 days including day of opening/prep), they must be discarded. CDI - spinach discarded.
- 28 7-102.11 Common Name - Working Containers (Pf) 2 unlabeled spray bottles of liquid. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - one bottle discarded; other identified as grill cleaner and labeled.
- 35 3-501.13 Thawing (Pf) Fully thawed tilapia in closed vacuum packaging. Large containers of raw beef and chicken sitting on drainboard of prep sink at beginning of inspection; temp range of 38-50F. Time/temperature control for safety (TCS) food shall be thawed: under refrigeration that maintains the food at 41F or less; completely submerged under running water that is 70F or below with sufficient water velocity; as part of the cooking process. Reduced oxygen fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment before thawing under refrigeration. CDI - beef and chicken placed back in cooler, tilapia discarded, discussion about thawing methods.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Gallon of milk, container of cilantro on floor in walk-in cooler. Bags of tortillas stored in front of hand sink, exposed to splash from hand washing. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor. CDI - food relocated to shelving, tortillas moved away from hand sink.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Cooks have multiple soiled towels hanging from aprons. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer or placed in soiled towel bin to prevent cross contamination.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Metal containers nested together were still wet, salsa dispenser on clean dish rack with standing water. Allow dishes to air dry.
- 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Mixer wand contacting soiled/damaged wall by walk-in freezer. Lemon squeezer hangin from conduit. Ice scoop contacting dusty metal panel. Bin used to store misc. lids and utensils with standing water and buildup in its base. Blender stored on top of dusty/soiled drink cooler. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Gaskets are torn/damaged and need replacement, esp. for small prep cooler holding raw meats - the gasket is so badly damaged that the door will not close tightly. Shelving is rusting in walk-in cooler, glass front cooler. Soda machine will dispense beverages with ice bin open - reactivate switch to protect the ice. Dish machine trays are rough/worn. Equipment shall be maintained in good repair.
- 4-501.12 Cutting Surfaces (C) yellow cutting board has deep cuts/rough finish and needs replacement. Surfaces such as cutting boards shall be resurfaces if they can no longer be cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Knives with pitted/chipped blades, taped/melted handles; wire strainer with loose wires protruding; damaged rubber spatula; rusted tortilla press. Multi-use food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CDI - discarded.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) Shared dumpster area behind restaurant need to be cleaned - the receptacles used by this establishment were in good repair, but there is an accumulation of trash/litter around the grease receptacle that came from neighboring establishment. Clean spilled grease from around receptacle. A storage area for refuse shall be maintained free of unnecessary items, and clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean floor under/behind equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.

Additional Comments

Per 15A NCAC 18A .2660, "The person in charge of the food establishment shall keep the grade card posted at the designated location at all times. The grade card shall be located in a conspicuous place where it may be readily observed by the public upon entering the food establishment."

Please make corrections, and call to request a re-inspection when you are ready. From the day the re-inspection is requested, it will be conducted within 15 calendar days.

