

Food Establishment Inspection Report

Score: 95

Establishment Name: EL REY DEL TACO TAQUERIA

Establishment ID: 3034012493

Location Address: 1225 W CLEMMONSVILLE RD

City: WINSTON-SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: EL REY DEL TACO TAQUERIA LLC

Telephone: (336) 997-9541

☒ 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: 10:25 AM Time Out: 12:50 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"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	0	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 OUT/N/A/N/O	Proper cooling time & temperatures	3	0	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	0	X
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 OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	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"/> 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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	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"/> 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"/> IN OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Comment Addendum Attached? ☒ Category #: IV

Email 1: patygo453@gmail.com

Email 2:

Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
el pastor/final cook	166	chicken/reach in cooler	38		
rice /steam table	150	hot water /3 comp sink	135		
beans /steam table	174	bleach sanitizer /3 comp sink - ppm	100		
yellow rice /steam table	145	egg /final cook	174		
birria /steam table	164	pastor /cooling 11:26	132		
steak /steam table	155	pastor /cooling reach in freezer 11:41	100		
tomatoes /make top	40				
lettuce /make top	41				
pico/make top	40				
repollo/make top	41				
hot dog/make top	41				
pork /reach in cooler	40				
tripe /reach in cooler	39				
chicken /reach in cooler	39				
bluw corn/reach in cooler	39				
canteloupe fresca/reach in cooler	38				
rice /reach in cooler	61				
tomatillo salsa /reach in cooler	39				
tongue /reach in cooler	40				
birria /reach in cooler	27				

Person in Charge (Print & Sign): *First* Jasmine

Last Hernandez

Jasmine H

Regulatory Authority (Print & Sign): *First* Shannon

Last Craver

Shannon Craver

REHS ID: 2848 - Craver, Shannon Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (743) 236-0012

Authorize final report to be received via Email:

[Signature]



North Carolina Department of Health & Human Services

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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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Establishment ID: 3034012493

Date: 06/10/2025 **Time In:** 10:25 AM **Time Out:** 12:50 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Lilian Campos de Granados	25017986	Food Service	01/09/2024	01/09/2029

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). There are containers with stickers and sticker residue on them stored on the clean utensil racks. This has improved.
**(A) Equipment food contact surfaces and utensils shall be clean to sight and touch.
CDI: the containers were placed at the three compartment sink to be washed.
- 20 3-501.14 Cooling (P). Rice in the reach in cooler was at 61F. This rice was placed in the cooler last night, to cool, and had not been removed.
**(A) Cooked time/temperature control for safety food shall be cooled: (1) within 2 hours from 135F to 70F; and (2) within a total of 6 hours from 135F to 41F or less.
CDI: the rice was discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P). Chorizo and eggs was in the reach in cooler and dated 5/23. All other foods were dated.
**(A) A food shall be discarded if it: (1) exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen.
CDI: the food was voluntarily discarded.
- 33 3-501.15 Cooling Methods (Pf). Foods (pork and repollo) in deep containers were in the reach in cooler and sitting on the counter cooling. Recommendation of making smaller batches of food more often to aide in the cooling process.
**(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 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: The pork was placed on a sheet pan in the walk in cooler and in 15 minutes dropped from 132F to 100F. The repollo was placed in the prep sinks in an ice water bath and was constantly stirred. and cooled to 41F by 12:30
- 54 5-501.113 Covering Receptacles (C). The doors were open on the dumpster.
**Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: (B) with tight fitting lids or doors if kept outside the food establishment.