

Food Establishment Inspection Report

Score: 84.5

Establishment Name: BARBERITOS SOUTHWESTERN GRILLE

Establishment ID: 3034012499

Location Address: 220 MARKET VIEW DR SUITE B

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: JEL FOOD GROUP, INC.

Telephone: (336) 992-1209

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/04/2022 Status Code: A

Time In: 9:30 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 3

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	IN <input checked="" type="checkbox"/> N/A				X
Certified Food Protection Manager		<input checked="" type="checkbox"/>	0		
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	<input checked="" type="checkbox"/>	0	
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	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/>				
Hands clean & properly washed		4	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	<input checked="" type="checkbox"/>	0	
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	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> N/A N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	X
16	IN <input checked="" type="checkbox"/>				
Food-contact surfaces: cleaned & sanitized		<input checked="" type="checkbox"/>	1.5	0	X 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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> N/A N/O				
Proper reheating procedures for hot holding		3	1.5	X	X
20	IN <input checked="" type="checkbox"/> N/A N/O				
Proper cooling time & temperatures		3	1.5	X	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"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
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	IN <input checked="" type="checkbox"/> OUT				
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	<input checked="" type="checkbox"/> OUT N/A				
Toxic substances properly identified stored & used		2	1	0	
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	IN <input checked="" type="checkbox"/>				
Proper cooling methods used; adequate equipment for temperature control		1	<input checked="" type="checkbox"/>	0	X
34	IN <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	IN <input checked="" type="checkbox"/>				
Thermometers provided & accurate		1	<input checked="" type="checkbox"/>	0	X
Food Identification .2653					
37	IN <input checked="" type="checkbox"/>				
Food properly labeled: original container		2	1	<input checked="" type="checkbox"/>	
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	IN <input checked="" type="checkbox"/>				
Single-use & single-service articles: properly stored & used		1	<input checked="" type="checkbox"/>	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"/>				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/>				
Non-food contact surfaces clean		<input checked="" type="checkbox"/>	0.5	0	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"/> 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	IN <input checked="" type="checkbox"/>				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					15.5



Comment Addendum to Food Establishment Inspection Report

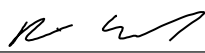


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Establishment ID: 3034012499
 Inspection Re-Inspection **Date:** 08/04/2022
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: dlemons@barberitos.com
Email 2:
Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Steak	reheat at grill	190						
Chicken	reheat grill	185						
Pico	walk in cooler	41						
cheese	prep line	41						
rice	hot holding cabinet	137						
pinto beans	hot holding cabinet	135						
black beans	walk in cooler	39						
cooked chicken	walkn in cooler	40						
queso	reheat	165						
sanitizer	utensil sink	400						
hot water	throughout except restrooms	124						

	<i>First</i>	<i>Last</i>		
Person in Charge (Print & Sign): Rick		Cranford		
	<i>First</i>	<i>Last</i>		
Regulatory Authority (Print & Sign): Richard		Ward		
REHS ID: <u>1634 - Ward, Richard</u>		Verification Required Date: <u>08/14/2022</u>		
REHS Contact Phone Number: <u>(336) 703-3159</u>		Authorize final report to be received via Email: 		

Comment Addendum to Inspection Report

Establishment Name: BARBERITOS SOUTHWESTERN GRILLE

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Date: 08/04/2022 **Time In:** 9:30 AM **Time Out:** 1:30 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 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) The person in charge did not demonstrate proper knowledge of risks inherent to the food operation during the inspection by (A) Not having violations that were priority items, (B) Being a certified food protection manager who has shown proficiency of required information by passing a test that is part of an accredited program or (C) Responding to the inspectors questions as they relate to the specific food operation. Questions were asked about operation and the food employees did not have knowledge of the following when asked (1) No understanding of proper cold holding temperatures (2) No understanding of hot holding temperatures (3) No understanding of where, when, and how to wash hands. (4) No understanding of the temperature that time control for safety foods have to be reheated to or time in which this must occur. (5) No knowledge of how often in use utensils need to be cleaned and sanitized. CDI the Person in charge and employees were educated on these issues as well as other requirements for foodservice operations.
2-103.11 (A) - (P) (Pf) The person in charge did not know who was responsible for checking deliveries but said the truck was dropping off deliveries after hours. (F) Employees shall verify that foods delivered to the food establishment during non operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at required temperatures. There were also issues with cooling of foods (H), sanitizing utensils (K) (O) Food employees being 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 Education provided to person in charge about these requirements.
- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT Manager was asked about having the food safety managers certification upon arrival. The manager said she was working on her certification and that she was leaving another employee in charge. The employee that was in charge did not have the certification. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 3 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF The person in charge was asked if the facility had a policy for making sure employees understood the symptoms that would prevent them from coming to work or the foodborne illnesses that must be reported. The person in charge did not have knowledge of the policy or where you could find it. The person in charge must ensure that employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law to the person in charge about their health and activities as they relate to diseases that are transmissible through food as specified in 2-201.11(A). CDI Education and copy of employee health policy provided to the operator.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Person in charge was asked if the facility had a plan for cleaning up vomit or diarrhea in the establishment. The policy was in place during last inspection, but current person in charge had no knowledge of this policy. 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 the 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 Example plan provided to the person in charge.
- 8 2-301.14 When to Wash (P) One employee arrived to work and begin working with food and utensils without washing hands. A second employee went to restroom but did not wash hands upon returning into the kitchen. Food employees shall clean their hands and exposed portions of their arms as specified under 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment, utensils, and unwrapped single service and single use articles and (B) after using the toilet room. CDI Employees asked to wash hands immediately.
2-301.12 Cleaning Procedure (P) When ask to wash hands when required to correct the previous violation, the employee went to utensil sink to wash hands. Employee was directed back to lavatory to wash hands properly in the proper location. Employee kept hands under the water as he washed hands. Employees shall apply cleaning compound and rub hands together vigorously for at least 10-15 seconds. CDI Employee educated on proper handwashing procedure.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf) No hand soap provided at the lavatory in the front line. The dispenser in the women's restroom was in poor repair and not dispensing soap. Each handwash sink or group of two adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI Soap provided at both locations.
5-202.12 Handwashing Sinks, Installation (C) Hot water provided to the restrooms was only 77 degrees. A handwashing sink shall be equipped to provide at a temperature of at least 100 degrees through a mixing valve or combination faucet.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Food shall be protected from contamination by (8) Separating fruits and vegetables before they are washed as specified under 3-302.15 from ready to eat food. Unwashed produce stored above black beans, cooked chicken, and sauces inside walk in cooler. CDI foods re-arranged to get unwashed produce away from ready to eat foods.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT Several pans, knives, utensils, pans, cheese grader, choppers, small slicers, etc had food debris and greasy film on them. Food contact surfaces shall

be clean to the sight and touch. VR Verification Required All utensils will be re-checked with 10 days to make sure that the facility is cleaning and sanitizing utensils properly. Contact Nathan Ward at (336) 703-3159 when all items have been properly cleaned and sanitized and proper procedures implemented.

- 19 3-403.11 Reheat all TCS foods to 165F within 2 hours if food is to be hot held until service. P Queso being placed into hot holding unit for reheating. Queso checked at 10 am at 57 degrees and again at 11:30 am at 65 degrees. The two hour reheat window was 11:30 so product was not going to reach 165 degrees as required. Reheating for hot holding shall be done rapidly and may not exceed 2 hours. The reheating must also be done in equipment that is designed for reheating. CDI Queso placed onto grill and reheated to 165 before placing back into the hot holding unit for holding and service.
- 20 3-501.14 Cooling (P) Person in charge was bringing food items out of the walk in cooler for reheating. The temperature of the previously cooked chicken was 46 degrees, steak was 45 degrees, and other chicken was 43 degrees. The product had been in the walk in cooler overnight and there was no way to determine if product had cooled from the night before. All other temperatures inside the cooler were 41 or below and air temperature of unit was 39. Cooked time/temperature control for safety foods shall be cooled within 2 hours from 135 degrees to 70 degrees, and from 70 degrees to 41 degrees within an additional 4 hours. CDI products that were out of temperature were discarded and additional product was cooked that was at proper temperature in cooler on cook line.
- 33 3-501.15 Cooling Methods (Pf) Chicken and Steak inside the walk in cooler that was placed into the unit the previous night for cooling did not reach proper temperature of 41 degrees within 6 hours. Cooling shall be accomplished in accordance with 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 food into shallow pans (2) separating food into thinner portions,(3) using rapid cooling equipment, (4) Stirring the food in the container placed in an ice water bath, (5) using containers that facilitate heat transfer (6) Adding ice as an ingredient or (7) other effective means. CDI product that did not cool properly was discarded.
- 36 4-302.12 Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods.-Pf No food thermometer being used to check reheating temperatures, cold holding, etc. The person in charge did not know where the thermometer was located. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3. VR A thermometer for measuring food temperatures must be provided within 10 days. Please contact Nathan Ward at (336) 703-3159 or email wardrn@forsyth.cc for verification.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Sugar did not have label in large bin. Sauces in stand up refrigeration unit did not have proper identification. These sauces had been placed into additional containers. Except for containers holding food that can be readily and unmistakably such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the establishment shall be identified with the common name of the food.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Single service cups were stacked above the lip of the dispensers at the front counter exposing the lips of the cups to sneeze contamination. Single service and single use articles shall be stored as specified under (A) of this section and shall be kept in the original protective package or stored by other means that protects from contamination until used.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat Replace rusted shelving in left upright cooler along cook line, recondition or replace rusted casters on equipment. Remove peeling sticker on rice warmer. Equipment shall be in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT Clean the fronts, sides, legs and undersides of all equipment including door hinges, carbon on grill, shelving, undersides of prep tables, etc to remove food buildup. Non food contact surfaces shall be kept free of an accumulation of dirt, food residue, and other debris.
- 55 6-501.11 Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair. REPEAT Baseboards around kitchen, and prep areas is coming loose and needs to be repaired. Grout is low between tiles in the prep areas. Back door needs to be repainted.
6-501.12 Cleaning, Frequency and Restrictions (C) Floors need to be cleaned throughout the kitchen to remove black stains and food debris buildup under and behind equipment and along baseboards.

Additional Comments

Grade card shall remain where posted as required by state law. Facility can request re-inspection when items have been properly addressed. The department has 15 days to complete the inspection once the official request is made. Call (336) 703-3159 or email wardrn@forsyth.cc to get re-inspection requested.