

Food Establishment Inspection Report

Score: 94.5

Establishment Name: PLAYA AZUL
 Location Address: 2802 B REYNOLDA ROAD
 City: WINSTON SALEM State: NC
 Zip: 27106 County: 34 Forsyth
 Permittee: PLAYA AZUL INC
 Telephone: (336) 448-2020
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012760
 Inspection Re-Inspection
 Date: 07/22/2021 Status Code: U
 Time In: 11:25 AM Time Out: 2:10 PM
 Total Time: 2 hrs 45 min
 Category #: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 5
 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.								
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	3	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	3	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	3	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.								
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	3	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	3	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	3	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	3	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	3	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	3	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0	3	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	3	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0	3	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	3	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	3	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	3	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	3	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	3	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	3	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0	3	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0	3	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	3	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	3	
Total Deductions:					5.5			



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: PLAYA AZUL INC
 Telephone: (336) 448-2020

Establishment ID: 3034012760
 Inspection Re-Inspection Date: 07/22/2021
 Comment Addendum Attached? Status Code: U
 Water sample taken? Yes No Category #: IV
 Email 1: CDEIMOS13@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
Food protection manager	Eduardo Sanchez 9/24/24	0.0	ground beef	drawer cooler	39.0			
hot water	3 comp sink	132.0	shrimp	drawer cooler	39.0			
hot water	dish machine	127.0	shredded cheese	make unit	41.0			
chlorine sanitizer nm	dish machine	10.0	pico	make unit	38.0			
chlorine sanitizer nm	3 comp sink	100.0	black beans	WIC	38.0			
wings	final cook	181.0	cheese dip	WIC	40.0			
steak	final cook	169.0	diced tomatoes	WIC	41.0			
rice	final cook	209.0	raw hamburger	food delivery	41.0			
barbacoa	final cook	183.0						
al pastor	final cook	185.0						
carnitas	reheat for hot holding	179.0						
rice	reheat for hot holding	168.0						
beans	reheat for hot holding	167.0						
cheese dip	reheat for hot holding	171.0						
lettuce	cooling make unit	45.0						
lettuce	cooled 30 min	41.0						
guacamole	cooling make unit	50.0						
guacamole	cooled 30 min	47.0						
cheese dip	ice bath	41.0						
shredded chicken	steam table	146.0						

Person in Charge (Print & Sign): Eduardo Sanchez
 Regulatory Authority (Print & Sign): Lauren Pleasants

Eduardo Sanchez

Lauren Pleasants REHS1

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 08/01/2021

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Manager and employees could only name a few symptoms of foodborne illnesses, and did not have an employee health policy accessible for employees to reference. The permit holder shall require food employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. Reportable symptoms and illnesses include: vomiting, diarrhea, jaundice, sore throat with a fever, and lesions or open wounds with pus on the hands and arms, Norovirus, Hepatitis A, Shigella, E. coli, and Salmonella. CDI- Copy of employee health policy provided to establishment. 0 pts.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P - Container of baby spinach wilted and becoming slimy in walk in cooler. Food shall be safe and unadulterated as specified under 3-601.12. Ensure foods are safe and unadulterated. CDI- Spinach voluntarily discarded. 0 pts.

3-202.15 Package Integrity - PF - One can of tomato puree with dent in top seam and large dent in side. 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- Can segregated to send back to supplier.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In drawer grill cooler, chorizo stored behind tomatoes. Store raw animal foods to prevent cross contamination with ready-to-eat foods. In walk in cooler, unwashed produce stored above ready-to-eat foods. Separate fruits and vegetables before they are washed as specified under 3-302.15 from ready-to-eat foods. CDI- Containers switched. VERIFICATION required on rearrangement of walk in cooler storage within 10 days. Contact Lauren Pleasants by 8/1/21 at (336)703-3144 or pleasaml@forsyth.cc when arrangement is complete.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Chlorine sanitizer in dish machine measured 10ppm. A chemical sanitizer shall meet criteria specified under 7-204.11, and chlorine shall measure between 50-200 ppm. Contact Ecolab to assess sanitizing issue. CDI- Utensils will be sanitized in 3 compartment sink until dish machine is repaired.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - The following utensils soiled with food residue: mixer blade, can opener, 4 plastic lids, and 1 metal lid. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at dish machine to be rewashed.

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Pink and black buildup observed on shield of ice machine. Ice machines shall be cleaned at a frequency necessary to prevent the accumulation of soil or mold, and by manufacturer's instructions. Increase cleaning frequency of ice machine.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Chile rellenos and poblanos dated 7/11/21 exceeded date marking requirements of 7 days at 41F or less. A food specified under 3-501.17 shall be discarded if it exceeds the temperature and time combination specified under 3-501.17. CDI- Foods voluntarily discarded by PIC. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - A few wet wiping cloths observed on prep surfaces. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114, and laundered daily. Store wet wiping cloths in sanitizer. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Handle scoops in contact with ice in drink machine bin and ice machine. During pauses in food preparation or dispensing, utensils shall be stored with handles out of food and in a clean, protected location. CDI- Scoops stored with handles out of ice. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Metal pans stacked wet. Allow cleaned and sanitized utensils to air dry before stacking. Do not towel dry.

4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Bin of clean lids and utensils stored underneath soiled drainboard of dish machine area. Speaker stored on bin of clean utensils in dry storage. Clean equipment and utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. CDI- Bin moved to shelf above sanitized drainboard. Speaker removed from utensil bin.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair dish machine to maintain proper sanitization temperatures. Repair upright freezer to prevent ice buildup. Repair or replace unused cooler. Weld cracks in 3 compartment sink at wash and sanitizer basins. Repair restroom cabinets to close properly. Replace loose toilet seat in men's restroom. Remove rust from lower shelves of prep tables. Complete welding on left side prep sink cracks. Continue to work on items in transitional permit comment addendum. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on hinges and crevices of make unit reach in cooler, on prep table underneath oven, on hood and water lines, on stainless steel wall panels, Univex chopper. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. 0 pts.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P - Hose at can wash with pistol grip spray nozzle and no backflow prevention device rated for continuous pressure. If spray nozzle is to remain attached, a backflow prevention device rated for continuous pressure shall be installed at valve for that hose. CDI- Spray nozzle removed and will be removed after each use.

5-205.15 (B) System maintained in good repair - C - Repair leak at 3 compartment sink faucets. Repair 3 comp sink faucets to turn off at all points, not just the center valve. Repair leak at meat prep sink. Repair leaking urinal flusher in men's restroom. Plumbing shall be maintained in good repair. 0 pts.

- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet soiled in men's restroom. Maintain plumbing fixtures clean. Increase cleaning frequency.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C - Dumpster has a broken lid. Receptacles for waste shall be maintained in good repair. Call waste management company to replace dumpster.
- 5-501.113 Covering Receptacles - C- Dumpster door left open. Maintain receptacles for waste with tight-fitting lids or doors. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Continue repairs on transitional permit comment addendum. Replace broken tiles in can wash and at the bar. Recaulk meat prep sink to wall to be more easily cleanable. Replace cover for light fixture above can wash. Repair wall damage behind paper towel dispenser in women's restroom. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C - Floor perimeter cleaning needed in walk in cooler and underneath hood equipment. Wall cleaning needed in men's restroom. Physical facilities shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting measured the following foot candles at these locations: 24 fc at steam table, 23-37 fc under hood, 45 fc at 3 compartment sink, 27 fc at back prep table, and 34 fc at prep sinks. The light intensity shall be at least 50 foot candles at a surface where a food employee is working with food, working with utensils, or working with equipment such as knives, slicers, grinders, or saws where employee safety is a factor. Increase lighting in these areas and replace lightbulbs that are missing. 0 pts.