

Food Establishment Inspection Report

Score: 98

Establishment Name: PALENQUE MEXICAN GRILL

Establishment ID: 3034012113

Location Address: 621 NORTH MAIN STREET SUITE F

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: PALENQUE MEXICAN GRILL INC.

Telephone: (336) 992-1011

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 05/17/2024 Status Code: A

Time In: 10:20 AM Time Out: 12:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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	<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"/> IN OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	X
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"/> OUT/N/A/N/O	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	0
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	1.5	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	1.5	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	0.5	0
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"/> IN 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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
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: 2					



Comment Addendum to Food Establishment Inspection Report

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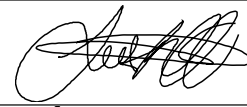
Establishment ID: 3034012113
☒ Inspection ☐ Re-Inspection Date: 05/17/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: palenqueofkernersville@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
eggs + churizo/final cook	178	beef /reheat for hot hold	176		
salsa /prep finish 10:36	68	beans /reheat for hot hold	167		
salsa /cooling walk in freezer 11:50	55	lettuce/walk in cooler	39		
chicken soup/final cook	208	tomatoes /walk in cooler	37		
rice/steam table	170	ground beef /walk in cooler	51		
ground beef /steam table	179	queso /walk in cooler	37		
chicken/steam table	165	beans /walk in cooler	40		
black beans /steam table	158	bleach sanitizer /dish machine - ppm	50		
white rice /steam table	175	bleach sanitizer/3 comp sink - ppm	50		
lettuce/make top	39	hot water /3 comp sink	137		
cheese /make top	41	steak /final cook	176		
tomatoes /make top	41	shrimp/final cook	176		
pico/make top	37	tomatoes /cooler drawers	34		
poblanos/reach in cooler	38	raw steak /cooler drawers	39		
tamale /reach in cooler	39	raw shrimp /cooler drawers	37		
carnitas /reach in cooler	39				
taquitos /reach in cooler	41				
shrimp/reach in cooler	41				
chicken nuggets /reach in cooler	38				
salsa /reach in cooler	30				

First
 Person in Charge (Print & Sign): Jose
 First
 Regulatory Authority (Print & Sign): Shannon

Last
 Hernandez
 Last
 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:



North Carolina Department of Health & Human Services

Page 2 of Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: PALENQUE MEXICAN GRILL

Establishment ID: 3034012113

Date: 05/17/2024 **Time In:** 10:20 AM **Time Out:** 12:40 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jose Ruiz Hernandez	20740946	Food Service	06/26/2021	06/26/2026

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.

- 9 3-301.11 Preventing Contamination from Hands (P) (Pf). Food employee observed cutting limes and lemons with bare hands.
**(B) Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
CDI: The fruit was voluntarily discarded and employee washed hands and donned gloves to finish cutting the other fruits.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Raw bacon in the reach in cooler on a container of ready to eat tamales and ceviche talipa on top of cooked shrimp.
**(A) Food shall be protected from cross contamination by: (1) separating raw animal foods during storage, preparation, holding, and display from: (b) cooked, ready-to-eat food. (A) Food shall be protected from cross contamination by: (2) separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding and display by: (b) arranging each type of food in equipment so that cross contamination of one type with another is prevented.
CDI: the containers were rearranged in the units.
- 20 3-501.14 Cooling (P). Ground beef cooked the night before was in the walk in cooler at 51F..
**(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 135 F to 41F or less.
CDI: The ground beef was voluntarily discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P). Taquitos were dated 5/10 and 5/8. Person In Charge (PIC) stated they were made on 5/16 and they were placed back in the original pan.
**(A) A food shall be discarded if it: (3) is inappropriately marked with a date or day that exceeds a temperature and time combination in 3-501.17.
CDI: Food was voluntarily discarded. Discussed with PIC the importance of making sure the pan is changed when new food is made.
- 33 3-501.15 Cooling Methods (Pf). The ground beef in the walk in cooler, cooling from the night before was at 51F with condensation build up on the lid, indicating the food was not properly cooled.
**(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 food was voluntarily discarded.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C). Lids were stored in a soiled container under the counter in the clean dish area.
**(A) Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) in a clean, dry location.