

# Food Establishment Inspection Report

Score: 97

Establishment Name: EL TORERO MEXICAN RESTAURANT

Establishment ID: 3034011331

Location Address: 5900 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: EL PANTANO INC

Telephone: (336) 377-3339

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 05/08/2024 Status Code: A

Time In: 12:15 PM Time Out: 3:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
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		
<b>Employee Health .2652</b>					
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	
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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	
<b>Approved Source .2653, .2655</b>					
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	
<b>Protection from Contamination .2653, .2654</b>					
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	1.5	X	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
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"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	X	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN/OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN/OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	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"/> IN/OUT				
Approved thawing methods used		X	0.5	0	X
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN/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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN/OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
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	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN/OUT				
Plumbing installed; proper backflow devices		2	X	0	X
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	
<b>TOTAL DEDUCTIONS:</b>					<b>3</b>



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 5900 UNIVERSITY PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: EL PANTANO INC  
 Telephone: (336) 377-3339

Establishment ID: 3034011331  
 Inspection  Re-Inspection Date: 05/08/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: munozheriberto41@yahoo.com  
 Email 2: rogeliommllc@gmail.com  
 Email 3: \_\_\_\_\_

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
eggs cooling @ 12:25/walk in cooler	68	cooked chicken/walk in cooler	31		
eggs cooling @ 1:40/walk in cooler	51	raw shrimp/walk in cooler	35		
rice/on top of oven	177	raw beef/walk in cooler	36		
ground beef /on top of oven	170	cut lettuce/produce walk in	39		
cheese dip/on top of oven	112	salsa /produce walk in	42		
cheese dip/reheat	167	raw chicken/produce walk in	29		
rice/steam table	165	salsa/salsa unit	45		
refried beans/steam table	165	hot water/3-comp	123		
cheese dip/steam table	183				
lettuce/make unit	41				
diced tomato/make unit	39				
pico/make unit	41				
shredded beef/make unit inside	38				
raw shrimp @ 12:36/make unit inside	63				
raw shrimp @ 2:10 /make unit inside	60				
raw steak/make unit inside	38				
chicken /final cook	186				
shrimp/final cook	187				
cheese dip/walk in cooler	32				
black beans/walk in cooler	32				

Person in Charge (Print & Sign): *First* Rogelio Munoz *Last* Mata  
 Regulatory Authority (Print & Sign): *First* Leslie *Last* Easter

  


REHS ID: 1908 - Easter, Leslie Verification Dates: Priority: 05/10/2024 Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3138 Authorize final report to be received via Email: \_\_\_\_\_

# Comment Addendum to Inspection Report

**Establishment Name:** EL TORERO MEXICAN RESTAURANT

**Establishment ID:** 3034011331

**Date:** 05/08/2024 **Time In:** 12:15 PM **Time Out:** 3:05 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Rogelio Munoz Mata		Food Service		01/27/2026

## 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Chip baskets soiled with grease and food debris. Food contact surfaces shall be clean to sight and touch. CDI - baskets rewashed in dish machine.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Cheese dip on top of oven (w/o direct heat) was 112-118F. Hot TCS foods shall be maintained at 135F or above. CDI - Cheese dip reheated quickly in pot on stove to 165F due to being prepared earlier today.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Salsa 45F in salsa unit. Maintain TCS foods in cold holding at 41F or less. CDI - Individual salsas moved to bar cooler with ambient of 33.2F; bulk salsa containers moved to walk in coolers.
- 33 3-501.15 Cooling Methods (Pf) Large metal pan of raw shrimp in make unit prepared earlier today did not cool quickly enough. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths, active stirring and rapid cooling equipment. Cold air must flow around product to remove the heat. CDI- Small portion of shrimp kept in make unit; remainder sent to walk in cooler to cool quickly.
- 35 3-501.13 Thawing- REPEAT- Fish in sealed individual packages were thawing while still closed. If fish are in reduced oxygen package labeled with instructions to remain frozen, packages must be removed during the thawing process.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Several dry goods (taco season, garlic, etc.) where scoop handle was inside of product. During pauses in food prep or dispensing, utensils shall be stored in the food with their handles above the top of the food.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). Salsa refrigeration unit has large amount of ice build up around fans; ambient temperature 46.5. Equipment shall be maintained in good repair.
- 51 5-203.14 Backflow Prevention Device, When Required (P). Iced tea maker does not have a backflow prevention device on this water line. Backflow prevention is needed on each water using fixture. Verification of proper backflow prevention device required by Friday, 5/10/24.
- 5-205.15 (B) System maintained in good repair. Leak at cold water valve on left faucet of 3-comp sink. Maintain a plumbing system in good repair.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C)- Excessive grease spillage around grease receptacle and surface below. Maintain this area clean.
- 5-501.114 Using Drain Plugs (C). Cardboard dumpster lacking a drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.