

# Food Establishment Inspection Report

Score: 90Establishment Name: TAQUERIA GUADALAJARA 2Establishment ID: 3034011586Location Address: 980 PETERS CREEK PARKWAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 10 / 10 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 10 : 00 ☒ am ☐ pmTime Out: 01 : 45 ☐ am ☒ pmTotal Time: 3 hrs 45 minutesPermittee: TAQUERIA GUADALAJARA #2 INCCategory #: IVTelephone: (336) 724-9299FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 4Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations:       

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/O	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				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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/O	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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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				<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>X</u>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
Total Deductions:										10	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TAQUERIA GUADALAJARA 2

Location Address: 980 PETERS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: TAQUERIA GUADALAJARA #2 INC

Telephone: (336) 724-9299

Establishment ID: 3034011586

☒ Inspection ☐ Re-Inspection Date: 10/10/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: reyr@light.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
nopales	walk in cooler	43	barbacoa	final cook	187	hot water	3 comp sink	125
steak	walk in cooler	35	cabeza y	final cook	190	sanitizer qa	spray bottles	300
sliced tomato	make top unit	46	cheese dip	reheat	175	sanitizer c	dish machine	50
shredded	make top unit	45	pico	make top 2	50	Serv Safe	Reynaldo Ramirez	0
shrimp	reach in cooler	50	pico	chill	45			
octopus	reach in cooler	48	pico	True Cooler	40			
pastor	reach in cooler	45	chicken	final cook	199			
salsa roja	final cook	207	tortilla	final cook	188			

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee beverage stored on prep sink. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of employee hands, the container, and exposed food, clean equipment, utensils, linens, unwrapped single service and single use articles. CDI - Employee voluntarily discarded beverage.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Bucket stored in warewashing area hand sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI - Bucket removed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Deli slicer, stainless steel food pan, wall mounted vegetable dicer, and blender container had dried food debris. Thoroughly wash, rinse, and sanitize all equipment and utensils before storing. CDI - All returned for cleaning./ 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Soil present in ice machine. Clean as often as necessary to preclude mold growth.



Person in Charge (Print & Sign): Reynaldo <sup>First</sup> Ramirez <sup>Last</sup>

Regulatory Authority (Print & Sign): Carla <sup>First</sup> Day <sup>Last</sup>

  


REHS ID: 2405 - Day, Carla

Verification Required Date: 10 / 20 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3144



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- 18 3-501.14 Cooling - P - Cooked shrimp (50F) and octopus (48F) measured more than 45F in reach in cooler. Employee stated items were cooked last night. Cooked potentially hazardous food shall be cooled within two hours from 135F to 70F and within a total of 6 hours from 135F to 45F. Shrimp and octopus exceeded these parameters. CDI - Food items voluntarily discarded.
- 33 3-501.13 Thawing - C - 0 points - Tripitas thawing under running water measuring 74F. Food may be thawed under running water if the water temperature does not exceed 70F. CDI - Food taken to walk in cooler to thaw.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 points - Crema Fresca and various sauces stored in containers without labels. Working containers holding food or food ingredients that are removed from their original packages for use i the food establishment shall be identified with the common name of the food. Label containers.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Equipment repair/replacement necessary on: broken door handle of superior make top unit (it has been repaired by screwing the handle in place; however, plastic is still broken), chipped and rusted shelves (dry storage room), peeling paint on prep table shelf, rusting interior of keg cooler, rusted chef's cart, broken casters on shelving in downstairs dry storage, broken Huskee food storage cans, legs of three compartment sink (molcajetes are not approved for repair) and casing on spray nozzle is peeling, remove foil underneath handwash sinks.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C & 4-602.13 Nonfood Contact Surfaces - C - Equipment cleaning necessary on: crevices of make top unit, around ice machine, inside of prep table drawers and bins storing misc. supplies, can opener attached to prep table,
- 49 5-203.14 Backflow Prevention Device, When Required - P - VERIFICATION VISIT REQUIRED 10-20-16 CONTACT CARLA DAY AT (336) 703-3144 OR DAYCC@FORSYTH.CC WHEN COMPLETE. - Backflow preventer is not intalled at tea machine and coffee machine water line. A backflow preventer, such as ASSE 1022, must be installed on each water line. / Spray nozzle at scrap sink falls below the flood rim. The spray nozzle must be at a minimum 1" above the flood rim. / At the can wash, a spray nozzle is attached to hose. Install a backflow preventer rated for continuous pressure applications or remove the spray nozzle after each use.
- 52 5-501.113 Covering Receptacles - C - One dumpster door open. Maintain doors closed.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors: Repeat - Paint on floor of walk in freezer is wearing. Damaged floor tiles in warewashing area.Repair. Walls: Repeat- Paint on walls in walk in cooler is wearing. Repair. Ceiling: Splash present on ceiling tiles throughout kitchen. / Repair/replace the following: chipped paint along back wall of kitchen, broken trim pieces on half wall, moldy caulk at dishmachine's drain board, rough edges along bottom panel of FRP under dishmachine. /
- 6-101.11 Surface Characteristics-Indoor Areas - C - Extra supplies and equipment are stored in upstairs unfinished space and in manager's office. The manager's office has a large hole with exposed insulation. Upstairs, the room is unfinished. The restaurant has two permitted areas for dry storage. Clean and organize items so that permitted areas are used. If the upstairs or manager areas must be used for storage, then they must meet construction standards.
- 54 6-202.11 Light Bulbs, Protective Shielding - C - 0 points - Plastic tubing surrounding lightbulbs is missing end caps and the one above 3 compartment sink is broken. Repair/Replace. /
- 6-303.11 Intensity-Lighting - C - 0 points - Increase lighting in walk in cooler and walk in freezer. Lighting in this area must measure a minimum of 10 foot candles. May need to install additional lighting.



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