

Food Establishment Inspection Report

Score: 92

Establishment Name: QDOBA MEXICAN GRILL
Location Address: 945 HANES MALL BLVD
City: WINSTON SALEM **State:** NC
Zip: 27103 **County:** 34 Forsyth
Permittee: Q-PIEDMONT RESTAURANTS, LLC
Telephone: (336) 235-2900 / (336) 909-2034

Establishment ID: 3034012126
☒ Inspection ☐ Re-Inspection
Date: 07/01/2015 **Status Code:** A - Open For Business
Time In: 11:20 AM **Time Out:** 2:15 PM
Category#: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 1
No. of Repeat Risk Factor/Intervention Violations:

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

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"/>	<input type="checkbox"/>	PIC present, Demonstration - Certification by accredited program, and performs duties	2	<input type="checkbox"/>	0	
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management and food employee knowledge, and conditional employee; responsibilities and reporting.	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction and exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	No discharge from eyes, nose, and mouth	1	.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean and properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or a pre-approved alternate properly followed	3	1.5	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks, supplied and accessible	2	1	0	
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe and unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected	3	1.5	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned and sanitized	3	1.5	X	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures	3	1.5	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a Public Health Control: procedures and records	2	1	0	
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	.5	0	
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used	1	0.5	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored, and used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	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.									
	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"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	X	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	1	0.5	0	
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects and rodents not present; no unauthorized animals	2	X	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled	1	X	0	X
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use and single-service articles: properly stored and used	1	X	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	2	X	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; test strips	1	.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food-contact surfaces clean	X	.5	0	
Physical Facilities .2654, .2655, .2656									
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure	2	X	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied and cleaned	1	X	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained	X	.5	0	X
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained and clean	X	.5	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation and lighting requirements; designated areas used	1	.5	0	
TOTAL DEDUCTIONS:						8.0			



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Establishment ID: 3034012126
☒ Inspection ☐ Re-Inspection Date: 07/01/2015
 Comment Addendum Attached ? ☐ Status Code: A
 Category#: IV
 Email 1: jhorton@yadtel.net; qdoba107@bellsouth.net
 Email 2: _____
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken/ cook line	154.0	quacamole/ service line	42.0	sanitizer (qu/ bucket (ppm)	200.0
beef/ cook line	157.0	lettuce/ service line	44.0	sanitizer (q/ three comp sink (ppm)	300.0
shredded/ cook line	160.0	tomato/ service line	41.0	hot water/ three comp sink	140.0
black beans/ cook line	160.0	chicken/ hot hold	158.0	ambient air/ drink cooler	41.0
pinto beans/ cook line	162.0	rice/ hot hold	157.0		
rice/ cook line	150.0	Chicken/ walk in	43.0		
mexican rice/ cook line	151.0	beans/ walk in	45.0		
queso/ cook line	158.0	beef/ walk in	40.0		

Observations and Corrective Actions

Violatons cited in this report must be corrected within the time frames below , or as stated in sections 8-405.11 of the food code.

Item Number	Observations and Corrective Actions
14	4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Blade to dicer was soiled with food debris. Food contact surfaces shall be clean to sight and touch. Dicer blades moved to three compartment sink to be washed and sanitized. 0 pts
31	3-501.15 Cooling Methods - PF Plastic bins of black beans and pinto beans were cooling with tightly wrapped plastic wrap covering. Do not tightly wrap items while they are cooling. Keep items lightly covered to allow air exchange and temperature change.
35	3-302.12 Food Storage Containers Identified with Common Name of Food - C One spray bottle of lime juice did not have a label. Always label foods that are not readily identifiable. Label the lime juice. 0 pts
36	6-202.15 Outer Openings, Protected - C Side door to the dining room was propped open with a chair during the inspection. Outer openings shall be protected by closed doors or screens to prevent entry of pests.
42	4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Clean utensils stored on soiled shelves at dish washing area, Plastic bin soiled with grease was holding clean lids and utensils. Clean utensils shall be stored in a clean dry location.
43	4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service cups at service counter have plastic sleeves pulled down. Single service cups shall be covered by original plastic sleeves or stored in a dispenser to prevent contamination. Keep single service cups covered.
45	4-205.10 Food Equipment, Certification and Classification - C One wal mart food processor labelled "for household use only" stored under a prep table in the cooking area. Only ANSI/NSF approved equipment shall be used in the establishment. Remove the food processor. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C A screw is missing from the left side of the make unit lid, replace. One screw is missing from the cutting board on the long steam table, replace. Handle of one pizza cutter on the service line is melted and needs to be replaced. Casters on equipment on line are rusted, replace. Wire shelving in walk in cooler is starting to chip and rust, replace rusted components. Wire shelves in the prep line reach in cooler are rusted, replace. Caulking on the grill hood is starting to chip and peel out, replace damaged caulking. One knob for the grill is missing, replace. Cutting boards are badly stained, attempt to remove stains, replace cutting boards that cannot be cleaned. Rubber feet of dicer and slicer are missing, replace. Small leak present on sprayer handle of scrap sink spray arm, If leak cannot be repaired then replace the damaged sprayer handle. Equipment shall be maintained in good repair.
47	4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Food debris collecting behind the make unit lid. Mildew is present around the screw holes on cutting board of the make unit, cabinets have food debris build up and plastic bin holding sleeves of cups is greasy. Clean wire shelves in prep area to remove grease and dust, grease build up present inside cabinet and sides of fryer and on sides of the grill. Castors on cooking equipment have grease build up. Thermometer have greasy residue on its handles, clean. Shelves around three compartment sink have debris and dust build up, plastic bins above three comp sink have heavy grease residue in handles and lip of the bins. Food debris present on shelves in walk in cooler. Utensil and condiment bins in the dining room have dust build up with salt and pepper accumulating in the bins. Non food contact surfaces shall be maintained clean.



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Observations and Corrective Actions

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Item Number	Observations and Corrective Actions
48	5-103.11 Capacity-Quantity and Availability - PF Cold water not provided to the hand sink in the dish washing area. Hot water measures at 120F. A hand sinks must be provided with hot and cold water to allow for handwashing without scald hazards. Repair sink to allow cold water to be provided. Contact Joseph Chrobak (336-703-3164) at the forsyth county health department when repairs are completed no later than 7/10/2015
51	6-501.18 Cleaning of Plumbing Fixtures - C Urinal needs to be cleaned. / seats of the toilets are worn and need to be replaced, One tank lid in the women's restroom is broken and needs to be replaced. Clean fixtures and repair damage in the restrooms.
52	5-501.114 Using Drain Plugs - C Repeat: drain plug missing on cardboard dumpster. Replace missing drain plug // 5-501.113 Covering Receptacles - C Doors to cardboard dumpster and to trash dumpster were open during the inspection. Dumpsters shall be kept closed at all times. Monitor dumpsters to ensure they are kept closed. // 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C Need trash cans available for hand sinks for the disposal of paper towels, Hand sink in dish wash area has not trash bin.
53	6-201.11 Floors, Walls and Ceilings-Cleanability - C Three compartment sink and the scrap sink need to be recaulked to the wall, Grout is worn and chipped through the establishment. Replace damaged grout. Duct tape used to hold up signs on walk in cooler, glue residue present on cooler sides, remove glue and tape to allow for easy cleaning. Repair holes in wall by restroom sink where old soap dispenser was located, Large scrape present on wall beside make unit, repair. Caulk the metal trim on the stainless wall of the service line where caulking is tearing. Refinish all cabinet doors that have worn polyurethane to allow for easy cleaning, repair the cabinet door with broken hinges. Reattach the phone line outlet cover to the wall to seal opening in stainless wall. Vent above the ice machine is out of place, reposition to be flush with the ceiling. Physical facilities shall be kept in good repair to aid in cleaning. // 6-501.12 Cleaning, Frequency and Restrictions - C Stains present on the wall behind the ice machine, Floor and baseboards of the mens restroom need to be cleaned. Floors need to be cleaned where food debris has spilled. Physical facilities shall be maintained clean.

Person in Charge (Print & Sign): _____

Regulatory Authority (Print & Sign): Joseph Chrobak

REHS ID: 2450 Chrobak, Joseph

REHS Contact Phone Number: (336)703-3164

Mural Muff

Joseph Chrobak

Verification Required Date: 07/10/2015

