

Food Establishment Inspection Report

Score: 88

Establishment Name: PANCHO VILLA'S MEXICAN RESTAURANT

Establishment ID: 3034014088

Location Address: 799 S STRATFORD ROAD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 27 / 2016 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10 : 30 am pm

Time Out: 4 : 30 am pm

Total Time: 6 hrs 0 minutes

Permittee: PANCHO VILLA'S, INC

Category #: IV

Telephone: (336) 768-6886

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 8

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 3

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			2	0	<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			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<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			4	2	0	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	<input checked="" type="checkbox"/>	<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 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	1.5	0	<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	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" 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			2	1	0	<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			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<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			1	0.5	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<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			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	0	<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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:							12			



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Inspection Re-Inspection Date: 04/27/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: PANCHO VILLA'S, INC

Email 3:

Telephone: (336) 768-6886

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Ramon Martinez Exp.	0	octopus	drawer refrigerator	53	hot water	3 comp. sink	152
beef	steam table (maximum)	169	tilapia	drawer refrigerator	50	air	refrigerator at bar	38
beans	steam table (minimum)	138	lettuce	make unit (maximum)	57	chicken	final cook	207
ground beef	hot holding	182	shrimp	make unit (minimum)	39			
queso	small refrigerator	48	guacomole	walk-in cooler (cooling)	53			
garlic & oil	small refrigerator	48	beans	walk-in cooler	45			
tomatoes	drawer refrigerator	46	air	refrigerator at wait	52			
chicken	drawer refrigerator	47	air	beer cooler at bar	40			

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.

- 8 6-301.11 Handwashing Cleanser, Availability - PF Soap was not available at the handwashing sink at the bar. A handwashing sink must be supplied with soap at all times. Soap provided to handwashing station. / Soap dispenser at the handwashing sink in the warewashing area is not functioning properly. Repair.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw pork over tortillas (packaged), raw shrimp over cake (packaged), and raw eggs over spinach in refrigeration units. Raw animal products must be stored below ready-to-eat food items. CDI-Items relocated to approved location to prevent contamination.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Tea urn, two bowls, three spoons, plates, and lids required cleaning. Utensils must be clean to sight and touch. Utensils sent to be rewashed during inspection.
 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Chlorine sanitizer in one bottle was weak at <50ppm. Maintain chlorine sanitizer at 50-100ppm.
 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Ice machine and tea urn nozzle contained mold. Clean ice machine at a frequency to preclude the accumulation of mold.

Person in Charge (Print & Sign): Veronica *First* Sanchez *Last*

Regulatory Authority (Print & Sign): Anthony *First* Williams *Last*

REHS ID: 1846 - Williams, Tony

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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- 18 3-501.14 Cooling - P Guacomole 49F and cooled for 4 hours. When cooling products with ingredients at ambient temperature, items must be cooled to 45F within 4 hours. Guacomole discarded as corrective action.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT Octopus 53F, queso 46-48F, and garlic & oil 48F in refrigeration. When cold holding PHF, maintain products at 45F or below. Products discarded as corrective action.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Opened bag of spinach and cooked shrimp were not date-marked. Refrigerated, ready to eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day of prep or discard. If food is held at or below 41F, it may be held in the establishment for 7 days. If food is held between 42-45F, it may be held for 4 days.
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Enchilada sauces, shrimp soup, cooked brocolli, and cooked beef were not discarded after 7 days. Discard items after 4 days if maintained at 41-45F or 7 days if maintained at 41F or below. Products discarded as corrective action.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Repeat: Consumer advisory has a reminder, but it does not have a disclosure. A consumer advisory must include a disclosure and a reminder. A disclosure shall include a description of the animal derived foods (ex: steak and huevos rancheros, can be cooked to order) or identification of the animal derived foods by asterisking them to a footnote. A disclosure shall include asterisking the animal derived foods requiring disclosure to a footnote that informs the consumer that items are undercooked and there is an increased risk of foodborne illness. Contact Tony Williams at williaaa@forsyth.cc for review of revised menu. Correct within 10 days.
- 26 7-102.11 Common Name-Working Containers - PF Three bottles of sanitizer were not labeled. One bottle with window cleaner labeled as chlorox. Working containers of chemicals used in the establishment must be labeled accurately with the name of the contents inside. Bottles labeled and window cleaner discarded as corrective action.
- 31 3-501.15 Cooling Methods - PF Guacomole cooled in large portion with closed lid in a plastic container. Lettuce cooled in large container in the make unit. When cooling PHF, separate into thin, small portions using metal containers to store the item cooled. Ensure refrigeration designed for cooling are used such as the walk-in cooler and freezer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Beans, rice, cooking oil, and two seasonings were not labeled. Label food containers with the name of the contents inside.



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- 36 6-501.111 Controlling Pests - PF Flies present in the facility. Large amount of flies present outside the facility in the dumpster area. Eliminate pests and their harborage areas from the premises.
- 37 3-305.12 Food Storage, Prohibited Areas - C Chicken stored on the floor in the walk-in refrigeration. Keep food stored off the floor min. 6 inches.
3-305.11 Food Storage-Preventing Contamination from the Premises - C Install splash guard for the handwashing sink in the large wait station. Tortillas, cheese, and sauces were not covered in refrigeration. Keep food items covered.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair refrigeration units along the cook line and in the wait station to maintain food temperatures at 45F or below. Repair service contacted and arrived to repair during inspection.
- 49 5-203.14 Backflow Prevention Device, When Required - P Install ASSE 1022 backflow prevention device on the water line supplying the coffee machine. Install backflow prevention on the carbonator at the wait station. Install ASSE 1024 backflow prevention on the ice machines. Another option is to provide documentation from the manufacturers that backflow prevention is built in to the units.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Clean dumpster pad.
5-501.113 Covering Receptacles - C Replace missing lid on the recycling dumpster.
5-501.114 Using Drain Plugs - C Replace missing drainplug on the recycling dumpster.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Replace damaged floor tiles.
6-501.12 Cleaning, Frequency and Restrictions - C Clean floor drain at prep sink. Clean wall next to the hanwashing sink in the front kitchen entry.
- 54 6-303.11 Intensity-Lighting - C Lighting low along the cook line and prep sinks at 26-47Ft/c. Provide 50Ft/c at all food prep areas. Lighting low at the soiled drainboard of the 3 comp. sink and fixtures of restrooms at 3-7Ft/c. Provide 20 Ft/c in restrooms and warewashing areas. Walk-in cooler/freezer are 7-11Ft/c. Provide 10Ft/c in food storage areas.
6-202.11 Light Bulbs, Protective Shielding - C Provide shatter proof bulbs or shields for the lights in the front entry to the restaurant.



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