

Food Establishment Inspection Report

Score: 96

Establishment Name: ALMA MEXICANA

Establishment ID: 3034012522

Location Address: 492 NORTH PATTERSON

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 11 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 01 : 00 ^{am} _{pm} Time Out: 04 : 10 ^{am} _{pm}

Permittee: DINNERS ON THE PORCH, LLC

Total Time: 3 hrs 10 minutes

Telephone: (336) 745-8300

Category #: IV

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

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 4

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

No. of Repeat Risk Factor/Intervention Violations: 2

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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2		<input checked="" type="checkbox"/> <input checked="" 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			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<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"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2			<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13		<input checked="" type="checkbox"/> <input checked="" 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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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	03	0	
29	<input checked="" 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"/>	Variance obtained for specialized processing methods			1	03	0	
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					<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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	1		<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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	
49	<input checked="" 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"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Total Deductions: <u>4</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

CR
Off



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ALMA MEXICANA

Location Address: 492 NORTH PATTERSON

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: DINNERS ON THE PORCH, LLC

Telephone: (336) 745-8300

Establishment ID: 3034012522

☒ Inspection ☐ Re-Inspection Date: 06/11/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: clairecalvin@gmail.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Mussell	PE 2394	0	black beans	steam well	190	tomato	make unit	42
Flank steak	cooling 72-50 in 80mins	0	rice	hot well	160	chorizo	make unit	42
chicken	cooling 92-48 in 80mins	0	salad	make unit	43	guacamole	make unit	43
pork belly	cooling 47-45 in 80mins	0	cooked	make unit	41	garcia	9/11/22	0
Shrimp raw	walk in	43	queso	hot well	153	Sanitizer	three comp sink (ppm)	200
scallops raw	walk in	43	chicken	hot well	172	hot plate	dish machine	169
snapper raw	walk in	41	barbacoa	hot well	172	hot water	three comp sink	141
chicken raw	walk in	44	queso	hot well	168	Duck	final cook	201

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.

- 6 2-301.14 When to Wash - P Dish washing employee handled soiled utensils and then started to stack clean utensils and pans for storage without washing hands. Employees must wash hands whenever they are contaminated. Dish washing employees must wash hands when moving from soiled to clean utensil handling. CDI: Employee instructed by PIC and washed hands correctly. 0 pts
- 12 3-203.12 Shellstock, Maintaining Identification - PF REPEAT: Shellstock tags on site are not all dated with date of final use of product. Shell stock tags must be labelled with the date the last animal from the package is used, sold, or discarded and records must be kept on site for 90 days from this labelled date. Have employees monitor and label tags appropriately.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Soda gun at bar had dark soil build up on the outside and inside of the soda nozzle. Food contact surfaces shall be kept clean to sight and touch. CDI: Soda gun cleaned and sanitized during inspection. 0 pts

Lock
Text



Person in Charge (Print & Sign): Nathan Gatto

Regulatory Authority (Print & Sign): Joseph Chrobak

[Signature]

[Signature]

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 06 / 12 / 2018

REHS Contact Phone Number: (336) 703 - 3164



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ALMA MEXICANA

Establishment ID: 3034012522

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.



- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: One large plastic pan of shredded chicken in walk in cooler at 51F. All other potentially hazardous (TCS) prepared foods in walk in cooler were between 46 - 47F including fish stew, sauces and dressings, pico, cooked vegetables. Potentially hazardous (TCS) foods held cold must be kept at 45F or lower at all times. As of January 1st 2019 temperatures must be kept at 41F or lower. Large pan of chicken was discarded during inspection. Maintenance was contacted to evaluate cooler and they determined unit was getting warm in compressor and stated repairs would be completed same day of inspection. Instructed PIC to keep walk in cooler closed as much as possible and to utilize make unit cooler and freezers for storage of foods to maintain temperatures below 45F until repair is completed. VR: Verification of repairs will be completed 6/12/2018. If repairs are completed prior to the required
- 31 3-501.15 Cooling Methods - PF REPEAT: Two large plastic pans of cooked black beans placed in walk in cooler at 168F. One pan of cooked chicken cooling in walk in cooler with large amount of stacked chicken. At one point a sheet pan of freshly cooked duck was placed on speed rack between two cooling pans of foods. One pan of cooked chicken removed from walk in cooler, cut and placed in make unit at 66F. One pan of shrimp thawed and placed in make unit at 55F. Foods must be cooled rapidly to prevent pathogen growth. Establishment must use proper cooling methods including cooling foods in shallow amounts in metal containers, not stacking foods that are cooling, and not placing foods in holding equipment before they have cooled to below 45F. CDI: Black beans moved to thin metal pans, chicken separated into two portions, and cooked chicken on make line moved to reach in cooler, shrimp moved to freezer during inspection. Review cooling policies and procedures with employees. Recommend reviewing menu
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C One scoop stored in bowl of water at rice maker. Utensils can only be stored in water that is maintained at 135F or higher. CDI: PIC removed scoop and moved to dish area to be washed. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Six scoops with rubber handles that are badly melted. One oil strainer with broken wire mesh. Walk in cooler not functioning correctly with ambient air temperature between 47-51F. Equipment shall be kept in good repair. Remove damaged utensils and repair walk in cooler to function properly. 0 pts
- 54 6-501.110 Using Dressing Rooms and Lockers - C Employee phone and pack of cigarettes on top of large sealed bin of sugar by dry storage area. One employee phone stored on shelf over make unit area. Employee personal items must be kept in provided locker storage areas or other secure locations away from food preparation surfaces to prevent potential contamination. CDI: PIC moved noted items during inspection.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ALMA MEXICANA

Establishment ID: 3034012522

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ALMA MEXICANA

Establishment ID: 3034012522

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ALMA MEXICANA

Establishment ID: 3034012522

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.

✓
Spell

