

Food Establishment Inspection Report

Score: 94

Establishment Name: TACO RIENDO #3

Establishment ID: 3034011558

Location Address: 3619 REYNOLDA ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 10 / 2020 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 02 : 20 ^{am} _{pm} Time Out: 04 : 35 ^{am} _{pm}

Permittee: RAFAELA ANTUNEZ & ADAN AUTUNTZ

Total Time: 2 hrs 15 minutes

Telephone: (336) 922-4749

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 1

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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	

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			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	0	<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	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 6										



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County: 34 Forsyth Zip: 27106

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

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

Permittee: RAFAELA ANTUNEZ & ADAN AUTUNTZ

Telephone: (336) 922-4749

Establishment ID: 3034011558

☒ Inspection ☐ Re-Inspection Date: 02/10/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
menudo	stovetop	122	Item	pastor	138	rice	cooling 3:02	116
menudo	reheat	201	rice	steam table	139	pork ribs	cooling 2:38	74
tripa	prep shelf	82	chicken	reach in cooler	40	pork ribs	cooling 3:02	60
tripa	reheated	167	rice	reach in cooler	43	soup	upright cooler	41
chorizo	cook temp	200	tomato	make unit	45	pastor	upright cooler	40
carnitas	stovetop	140	lettuce	make unit	47	hot water	3 comp sink	125
frijoles	steam table	146	lettuce	make unit reach in	52	chl sani	ppm 3 comp sink	100
asada	steam table	170	rice	cooling 2:38	122	ServSafe	R. Antunez 2/4/25	00

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 2-301.12 Cleaning Procedure - P- Food employee washed her hands for less than 10 seconds after handling raw chicken. Hands and exposed portions of the arms shall be cleaned for at least 20 seconds, using a cleaning compound after rinsing under clean, running warm water; rub together vigorously for at least 10-15 seconds; thoroughly rinse under clean, running warm water; immediately dry hands using paper towels or approved hand drying device. Employees may use paper towels or another clean barrier to operate faucet handles to avoid recontaminating hands. CDI- Employee rewashed hands using correct procedure. 0 pts.
- 18 3-501.14 Cooling - P- Deep plastic container of rice in an ice water bath measured 122F. Thirty minutes later, the rice measured 116F, which did not meet time and temperature cooling ratio of 0.54 degrees per minute. TCS foods shall be rapidly cooled from 135F-70F within 2 hours, and from 135F-41F within a total of 6 hours. CDI- Container split into two portions and stirred, and PIC measured rice at 60F. 0 pts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Menudo on stovetop measured 122F. Pan of tripa on lower prep shelf measured 82F. TCS foods shall be maintained hot at 135F or above. CDI- Menudo reheated to 201F, and tripa reheated to 167F. 0 pts.

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Person in Charge (Print & Sign): *First* Rafaela *Last* Antunez

Regulatory Authority (Print & Sign): *First* Lauren *Last* Pleasant

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3144



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- In make unit, sliced tomato 45F and shredded lettuce 47F. In reach-in portion of make unit, lettuce 52F. In 2 door reach in cooler, rice 43F. TCS foods shall be maintained cold at 41F or less. CDI- Ice added to deep lettuce container. Make unit lid closed. Rice lid vented. Allow foods to cool to 41F before placing in make unit.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- One small container of carnitas dated 2/3/2020, exceeding 7 day date marking at 41F or less. Foods shall be discarded if they exceed the time and temperature combination of 7 days at 41F, if incorrectly dated, or if lacking date marking. CDI- Carnitas voluntarily discarded by PIC. 0 pts.
- 26 7-102.11 Common Name-Working Containers - PF- Three unlabeled spray bottles of degreaser. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- Bottles labeled by PIC. // 7-201.11 Separation-Storage - P- Cleaning bottles including sanitizer hanging on handwashing sink splashguard and pointing at prep sink where food was cooling in ice baths. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Bottles moved to other side of handwashing sink.
- 31 3-501.15 Cooling Methods - PF- Rice cooling in deep plastic container did not meet cooling time and temperature criteria specified under 3-501.14. Shredded lettuce in deep container in reach in portion of make unit. Cooling shall be accomplished using one or more of the following methods: placing food in shallow pans; separating food into smaller or thinner portions; using rapid cooling equipment; stirring food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI- Rice split into two smaller portions and stirred in ice bath and temperature rapidly dropped. Ice added to lettuce container. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- At least 4 damp wiping cloths hanging from clean dish shelving above 3 compartment sink. Bucket of sanitizer stored on shelf with avocados. Cloths in use for wiping equipment surfaces and counters shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114, and shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service and single-use articles. CDI- Cloths placed in soiled laundry.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT- Scoop stored with handle in sugar. During pauses in food preparation or dispensing, utensils shall be stored with handles above the top of the food within containers or equipment that can be closed, such as bins of sugar or flour. CDI- Scoop adjusted with handle out of sugar.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Replace torn gaskets on all doors of reach in cooler and make unit. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF- Two metal strainers with holes and sharp metal. Multiuse food-contact surfaces shall be free of cracks, pits, inclusions, and similar imperfections, and be smooth. CDI- Strainers voluntarily discarded by PIC.



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- Stacks of bottled drink trays and cardboard by the dumpster. Maintain areas for waste receptacles free of unnecessary items, and clean. Work with gas station next door on maintaining dumpster area clean. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- Repair broken basetile next to freezer and 3 compartment sink. Repair wall damage in dry storage area and replace baseboard on corner. Repair or replace any broken tiles in kitchen. Fix coved base in restrooms where it is no longer curved to the floor. Recaulk handwashing sinks to the wall in both restrooms, and recaulk toilets to the floor in both restrooms. Physical facilities shall be maintained in good repair.

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