

Food Establishment Inspection Report

Score: 94

Establishment Name: MONTE DE REY OF HARPER

Establishment ID: 3034012012

Location Address: 4110 HARPER RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 02 / 24 / 2017 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 05 ^{am}_{pm} Time Out: 04 : 00 ^{am}_{pm}

Permittee: MONTE DEY REY OF HARPER INC.

Total Time: 2 hrs 55 minutes

Telephone: (336) 766-5750

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	<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	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<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 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	<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	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	<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	<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				1	05	0	<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				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	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	05	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	05	0	<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				1	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<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				2	1	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	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	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	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	0	<input checked="" 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	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input type="checkbox"/>
Total Deductions:										6	

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

Permittee: MONTE DEY REY OF HARPER INC.

Telephone: (336) 766-5750

Establishment ID: 3034012012

☒ Inspection ☐ Re-Inspection Date: 02/24/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Sortero Lopez 4-5-21	00	Rinse cycle	Dish machine	165	Tomatoes	Walk-in cooler, cooling	48
Chicken	Final cook	173	Chlorine ppm	3-compartment sink	0	Mozzarella	Make unit 2	44
Beans	Final cook	188	Chlorine ppm	Bottle	0	Lettuce	Make unit 2	42
Beef stew	Final cook	180	Raw shrimp	Make unit	42	Spinach	Reach-in cooler	42
Queso	Hot hold	145	Carnitas	Walk-in cooler	40			
Rice	Hot hold	140	Water	Thawing tilapia prep	67			
Ground beef	Hot hold	136	Hot water	Restroom handsink	110			
Hot water	3-compartment sink	135	Beans	Walk-in cooler	44			

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 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - 2 spoons and 1 spindle were stored in the kitchen handsinks. Handsinks shall only be used for handwashing and no other purpose. CDI - Spoons and spindle relocated to the dish machine.//6-301.12 Hand Drying Provision - PF - Repeat: Paper towels were not available in the employee restroom. Paper towels or other hand drying devices shall be present at each handsink in a food establishment. CDI - Paper towels provided.
- 12 3-202.18 Shellstock Identification - PF - Raw oysters were being kept in a small container in the walk-in freezer. Manager stated that the oysters were removed from their original package which had the source identification tag. Once raw oysters are received they shall be kept in their original containers with the label attached to the container, once the last of the batch is used or sold the date shall be recorded on the tag and be kept for at least 90 days from that date. Verification of shellstock tags is required by 3-6-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - A few packages of raw beef were stored above raw pork in the walk-in freezer. Once frozen, raw animal products are removed from their original packaging, they shall be stored according to final cook temperature and to prevent cross-contamination. CDI - Raw beef relocated below raw pork.



Person in Charge (Print & Sign): Daniel ^{First} Alvarado ^{Last}

Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}

[Signature of Daniel Alvarado]

[Signature of Grayson Hodge]

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 03 / 06 / 2017

REHS Contact Phone Number: (336) 703 - 3383



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - One bottle of sanitizer and sanitizer at the 3-compartment sink vat measured below 50 ppm chlorine. Chlorine sanitizer shall be maintained at the concentration specified by the manufacturer or between 50-200 ppm chlorine. CDI - Chlorine bottle and sanitizer vat adjusted to 50 ppm chlorine.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - 0 pts - 2 large containers of enchilada salsa were prepared on 2-15-17. Potentially hazardous food shall be discarded after 7 days if held at 41F or below, or after 4 days if held between 42-45F. Person in charge stated that the containers were marked with the wrong date. All other potentially hazardous food containers were date marked correctly. CDI - Enchilada salsa discarded.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF - Ibuprofen and another container of medicine were stored above canned goods and other packaged foods beside of the walk-in freezer. Medicine shall be stored where it can not contaminate food or equipment. CDI - Medication relocated to the bottom shelf.//7-201.11 Separation-Storage - P - A bottle of sanitizer was stored on the drainboard of a prep sink. Toxic or poisonous materials shall be stored where they can not contaminate food or equipment.
- 33 3-501.13 Thawing - C - 2 whole tilapia were thawing on the drainboard of a prep sink. Potentially hazardous food shall be thawed submerged under running water at 70F or less, as part of the cooking process, or in refrigeration. CDI - Tilapia placed in a container under running water at 67F.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - The ice bin at the bar was left open during the inspection. Food shall be stored where it is not exposed to splash, dust, or other contamination. CDI - Ice bin closed.//3-303.12 Storage or Display of Food in Contact with Water or Ice - C - 0 pts - 2 whole tilapia were stored in contact with ice in the walk-in cooler. Fish stored in ice shall be drained, unless it is received in ice. Provide drainable container.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 3 wet wiping cloths were stored out of sanitizer. Wet wiping cloths shall be stored in a chemical sanitizer between uses. CDI - Wiping cloths discarded.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - A large box of napkins was stored on the floor beside of the restroom. Single-service articles shall be stored at least 6 inches above the floor. Napkins relocated to shelving.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - Light cleaning on shelving beside of the walk-in freezer and below the dish machine area. Nonfood contact surfaces shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Backflow prevention devices were not visible on the tea or coffee urn. Backflow prevention devices shall be present on each water line in a food establishment. Install a backflow preventer on each water line, or provide documentation of a built-in backflow preventer/air-gap. Contact licensed plumber for installation. Verification of backflow preventers is required by 3-6-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 52 5-501.113 Covering Receptacles - C - 0 pts - One lid on the outdoor dumpster was open during the inspection. Lids and doors shall remain closed when not in use.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - Caulk around the handsink beside of the dish machine and around the bases of toilets in the women's restroom. Floors, walls, and ceilings shall be smooth and easily cleanable.



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Spell



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