

# Food Establishment Inspection Report

Score: 92Establishment Name: EL TAQUITOEstablishment ID: 3034011986Location Address: 2518-A LEWISVILLE-CLEMMONS ROAD☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 05 / 15 / 2017 Status Code: AZip: 27012County: 34 ForsythTime In: 12 : 00 <sup>am</sup><sub>pm</sub>Time Out: 02 : 30 <sup>am</sup><sub>pm</sub>Permittee: OSCAR MARTINEZTotal Time: 2 hrs 30 minutesTelephone: (336) 712-8030Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. 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            |  |  |  | <u>2</u>                            | <u>0</u>                            | <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                                |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <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   |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <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  |  |  |  | <u>4</u>                            | <u>2</u>                            | <u>0</u>                            | <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    |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  |  | <u>2</u>                            | <u>1</u>                            | <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   |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 12   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Required records available: shellstock tags, parasite destruction                            |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| Protection from Contamination .2653, .2654   |                                     |                                     |                                     |  |  |  |  |                                     |                                     |                                     |                                     |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  |  | <u>3</u>                            | <input checked="" type="checkbox"/> | <u>0</u>                            | <input checked="" type="checkbox"/> |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                                     |                                     |  |  |  |  |                                     |                                     |                                     |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 19   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  | <u>3</u>                            | <input checked="" type="checkbox"/> | <u>0</u>                            | <input checked="" type="checkbox"/> |
| 20   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | <u>3</u>                            | <u>15</u>                           | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  |  | <u>3</u>                            | <input checked="" type="checkbox"/> | <u>0</u>                            | <input checked="" type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <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                                      |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <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   |  |  |  | <u>3</u>                            | <u>15</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |  |                                     |                                     |                                     |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 26   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  |  | <input checked="" type="checkbox"/> | <u>1</u>                            | <u>0</u>                            | <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 |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <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  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <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                                 |  |  |  | <u>1</u> | <u>05</u>                           | <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  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 33   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Approved thawing methods used   |  |  |  | <u>1</u> | <u>05</u>                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |  |          |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <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  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <input checked="" type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <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  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <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 |  |  |  | <u>2</u> | <u>1</u>                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  |  | <u>1</u> | <u>05</u>                           | <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   |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 49   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  |  | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u>                            | <input checked="" type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  |  | <u>2</u> | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  |  | <u>1</u> | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |          |                                     | <u>8</u>                            |                                     |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TAQUITO

Location Address: 2518-A LEWISVILLE-CLEMMONS ROAD

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: OSCAR MARTINEZ

Telephone: (336) 712-8030

Establishment ID: 3034011986

☒ Inspection ☐ Re-Inspection Date: 05/15/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: bigo42788@aol.com

Email 2:

Email 3:

## Temperature Observations

| Item     | Location          | Temp | Item         | Location           | Temp | Item         | Location        | Temp |
|----------|-------------------|------|--------------|--------------------|------|--------------|-----------------|------|
| ServSafe | Gilberto Martinez | 00   | Mozzarella   | Make unit          | 44   | Chlorine ppm | Bucket          | 0    |
| Rice     | Final cook        | 172  | Tripe        | Upright cooler     | 40   | Beans        | Hot hold        | 146  |
| Chicken  | Final cook        | 170  | Pork         | Upright cooler     | 41   | Ambient      | Beverage cooler | 38   |
| Beef     | Steam table       | 130  | Roasted      | Upright cooler     | 39   | Pico         | Salsa make unit | 43   |
| Beans    | Steam table       | 100  | Tamales      | Upright cooler     | 40   | Ham          | Reach-in cooler | 42   |
| Chicken  | Steam table       | 136  | Hot water    | 3-compartment sink | 126  | Beef         | Reach-in cooler | 43   |
| Rice     | Steam table       | 120  | Hot water    | Handsink           | 115  | Raw tilapia  | Prep table      | 51   |
| Tomatoes | Make unit         | 41   | Chlorine ppm | Bottle             | 50   | Beef         | Prep table      | 75   |

## 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 - 0 pts - The person in charge started to wash a tomato under the handsink faucet. Handwashing sinks shall be used for handwashing and no other purpose. CDI - Handsink rules explained to the person in charge and tomatoes were washed in the prep sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: Opened, frozen bags of raw chicken were stored above frozen bags of raw beef and cooked food in the upright freezer. Frozen, raw animal products that are removed from the manufacturer's packaging shall be stored according to final cook temperature and to prevent cross-contamination. CDI - Chicken relocated below frozen beef and ready-to-eat food.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Small containers of cooked beans, chicken, rice, and beef measured 100-136F on the steam table. The ambient temperature of the water on the left side of the steam table measured 100F, while the temperature on the right side measured 135F. Potentially hazardous food shall be maintained at 135F or above. Evaluate steam table for repair and check food temperatures frequently to see if they need reheated. CDI -Temperature adjusted to a higher ambient temperature (147F) and all potentially hazardous foods were reheated to 165F and above.

Person in Charge (Print & Sign): *First* Gilberto *Last* Martinez

Regulatory Authority (Print & Sign): *First* Grayson *Last* Hodge

*[Signature]*

*[Signature]* REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 05 / 19 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3383



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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 - 0 pts - One serving of raw tilapia (56F), a small bag of beef (75F), and 4 raw eggs were stored at room temperature. Potentially hazardous food shall be held at 45F or below. CDI - Items relocated to coolers to chill below 45F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: Two large containers of cooked tripe and a large container of cooked pork were not date marked in the upright cooler. The tripe and pork were prepared over the weekend. Potentially hazardous food shall be date marked with the date of preparation or date of discard, if the food is held in the establishment for more than 24 hours. CDI - Tripe and pork date marked.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P - Repeat: Chlorine sanitizer inside of the spray bottle measured above 200 ppm. Sanitizer solutions shall be maintained at the appropriate concentration (50-200 ppm chlorine). CDI - Water added to the sanitizer bottle and measured 50 ppm.
- 31 3-501.15 Cooling Methods - PF - 0 pts - One container of roasted peppers measured 51F in the salsa make unit. Potentially hazardous food shall be cooled to 45F or below under rapid refrigeration or ice baths. CDI - Roasted peppers relocated to the upright cooler to chill below 45F.
- 33 3-501.13 Thawing - C - 0 pts - A large bag of beef was thawing on the mixer table during the inspection. Potentially hazardous food shall be thawed under refrigeration, completely submerged under running water at 70F or below, or as part of the cooking process. Thaw frozen products under refrigeration if the cold water temperature is not 70F or below.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: One sanitizer bucket measured between 0-50 ppm chlorine. Wet wiping cloth buckets shall be maintained at a concentration specified by the manufacturer or between 50-200 ppm for chlorine sanitizers. CDI - Sanitizer concentration adjusted to 50 ppm chlorine.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Replace 2 chipped bowls on the clean dish shelving./ Evaluate the steam table for repair./ Remove rust from the legs of the prep sink. Equipment and utensils shall be maintained in good repair.



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Spell

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - Cleaning needed on the following: outside of 4 containers stored above the 3-compartment sink, around a stack of plates stored across from the mop sink, and many lids stored in a bin on the clean dish shelving. Nonfood contact surfaces of equipment and utensils shall be kept clean.
- 49 5-205.15 System Maintained in Good Repair - C - The right faucet handle on the handsink is leaking during use. Plumbing systems shall be maintained in good repair.//5-202.13 Backflow Prevention, Air Gap - P - The drain pipes for the 3-compartment sink and the prep sink extend below the flood rim of the floor sink. Provide an air gap of at least 2 inches between the end of the drainpipe and the flood rim of the floor sink. Cut the pipes at a 45 degree angle to help direct the water into the floor sink, only the top part of the cut needs to be 2 inches above the floor. Verification of the air gap is required by 5-19-17, contact Grayson Hodge at 336-703-3383 or [hodgega@forsyth.cc](mailto:hodgega@forsyth.cc)



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TAQUITO

Establishment ID: 3034011986

## 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.

✓  
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Establishment Name: EL TAQUITO

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## Observations and Corrective Actions

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Spell

