

# Food Establishment Inspection Report

Score: 86

Establishment Name: MI PUEBLO MEXICAN RESTAURANT

Establishment ID: 3034011479

Location Address: 644 S STRATFORD ROAD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 10 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 30  am  pm Time Out: 03 : 30  am  pm

Permittee: MI PUEBLO MEXICAN REST INC

Total Time: 4 hrs 0 minutes

Telephone: (336) 765-5174

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: 5

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	NO	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	X	0	X
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	X	1	0	X
<b>Approved Source</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .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	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .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	X	0	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X	0	X
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .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	
<b>Conformance with Approved Procedures</b> .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	NO	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	X	X
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	X	0	X
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	X	X
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	X	0	X
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	X	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	X	X
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	X	03	0	X
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	
<b>Utensils and Equipment</b> .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	X	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	X	03	0	
<b>Physical Facilities</b> .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	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	X	03	0	X
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	X	0	
<b>Total Deductions:</b>					14			



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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

Water Supply:  Municipal/Community  On-Site System

Permittee: MI PUEBLO MEXICAN REST INC

Email 1:

Email 2:

Telephone: (336) 765-5174

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Ricardo Hernandez	0	beans	steam table	186	chlorine	dish machine	50
lettuce	left prep	53	queso	steam table	152	chix	cook temp	196
tomato	left prep	51	chorizo	right prep	41	rice	cook temp	188
pico	left prep	48	tomato	right prep	42	barbacoa	walk in cooler	45
chix	inside left prep	50	chix	inside right prep	40	steak	walk in cooler	44
cheese	on ice	42	hot water	restroom hand sink	137	chix	walk in cooler	44
chix	steam table	173	hot water	3 compartment sink	149	corn salad	grill room cooler	41
rice	steam table	161	chlorine spray	dish area	0	chix	grill room steam table	155

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Several employee beverages found on various food prep surfaces throughout kitchen. Employee beverages shall be stored away from where they can contaminate food, clean utensils and food contact surfaces. CDI. Employee drinks relocated. ✓ Spell
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Repeat violation. Handsink in front service area being used to draw water into large container. Same handsink had food residue in bottom and was observed with chemicals stored on it. Hand sinks must be kept clear and available for handwashing at all times. Hand sinks may not be used for food prep, cleaning, storage or as a dump sink. CDI. Spoke with PIC about importance of keeping hand sinks available for handwashing only.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Mold growing in top of ice bin in front service area. Food contact surfaces shall be clean to sight and touch. CDI. Bin cleaned and sanitized. Chlorine sanitizer spray bottle in dish area tested 0 ppm chlorine. Maintain chlorine sanitizer between 50 and 200 ppm. CDI. Chlorine spray remixed to 100 ppm.

Person in Charge (Print & Sign): Ricardo *First* Hernandez *Last*



Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*



REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 07 / 19 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3136



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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 Lettuce, tomato, pico and chicken in left prep cooler all 48-53 degrees. Unit air temp 52 degrees. Potentially hazardous food shall be cold held at 45 degrees or less. Items relocated to walk in cooler. Do not use prep unit until repairs have been made to hold foods at 45 degrees or less. Verification required within 10 days. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when compliant.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Onions and cheese dip in walk in cooler marked with discard date of 7/9/17. When date marking items, be sure to discard items on indicated discard date. Walk in cooler air temp 44 degrees. Potentially hazardous foods may only be held for 4 days at 45 degrees or less. A 7 day hold time may be used if temperatures are maintained at 45 degrees or less. CDI. All items in walk in cooler held 4 days or more discarded.
- 33 3-501.13 Thawing - C 0 points. Frozen beef tongue left out at room temperature to thaw. When thawing frozen foods, do so under cool running water, under refrigeration or as part of the cooking process. CDI. Beef tongue placed in refrigerator to thaw.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Repeat violation. Several bottles along cook line, in prep units and in refrigerator in grill room not labeled. Be sure to label food containers so that they are easily identifiable.
- 36 6-202.13 Insect Control Devices, Design and Installation - C 0 points. Fly paper hanging from ceiling above food prep area. Do not use fly paper where it can contaminate food, clean utensils or food prep surfaces. CDI. Fly paper removed from prep area ceiling.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Bins of taco shells stored under shelving and along cook line uncovered. Debris observed in bottom of bins. Unless cooling food, keep containers of food covered to avoid contamination. Churros in freezer stored directly on shelf outside of package. Keep food protected while in storage(unless cooling) by leaving in packaging or placing in food container.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Two wet wiping cloths observed on counter in bar area. Once wiping cloths become wet, they shall be stored in sanitizer solution of appropriate strength.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Tongs in grill room stored in water that was 77 degrees. Store in use utensils in water that is 45 degrees or less, 135 degrees or higher or in the food itself. Alternatively, change utensils out every 4 hours and keep on a sanitary surface.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat violation. Pans in clean dish area stacked wet. Allow pans to air dry before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair prep unit so that it is maintaining food at temperatures of 45 degrees or less. Repair torn gasket on right prep unit. Repair loose bottom panel on back 3 door freezer. Equipment shall be in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Clean soiled or rusted shelving throughout facility. Clean inside of microwave in grill room. Clean insides, outsides, legs and casters of equipment along cook line and in front service area. Clean holder for soda gun in bar area, as it is heavily soiled.
- 52 5-501.113 Covering Receptacles - C 0 points. Cardboard dumpster door observed open. Keep dumpster closed when not in use.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation. Repair cracked tile throughout facility, especially in grill room along wall and floor. Repair wall damage in employee restroom so that walls are smooth and easily cleanable. Identify cause of standing water in both restrooms and resolve.  
6-501.12 Cleaning, Frequency and Restrictions - C Dust ceiling vents in employee restroom. Remove dead insects from light lenses in ladies restroom.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employee phones, keys, charger and other personal belongings found stored among food in dry storage and on shelving above back prep area. Employee items shall be stored away from food, clean utensils and prep areas to avoid contamination.



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✓  
Spell



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