# Food Establishment Inspection Report

**Score:** 93

**Establishment Name:** CUCHIFRITO RESTAURANT
**Establishment ID:** 3034012164

**Location Address:** 2104 OLD LEXINGTON RD

[X] Inspection [ ] Re-Inspection

**City:** WINSTON SALEM **State:** NC
**Date:** 02/17/2020 **Status Code:** A

**Zip:** 27107 **County:** 34 Forsyth
**Time In:** 01:00 pm **Time Out:** 04:00 pm

**Permittee:** REINA GUEVARA
**Total Time:** 3 hrs 0 minutes
**Category #:** IV

**Telephone:** (336) 771-7777
**FDA Establishment Type:** Full-Service Restaurant

**Wastewater System:** [X] Municipal/Community [ ] On-Site System
**No. of Risk Factor/Intervention Violations:** 4

**Water Supply:** [X] Municipal/Community [ ] On-Site Supply
**No. of Repeat Risk Factor/Intervention Violations:** ___

## 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 | X | | | | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 [0] | | | |
| | | | | | **Employee Health .2652** | | | | |
| 2 | X | | | | Management, employees knowledge; responsibilities & reporting | 3 1.5 [0] | | | |
| 3 | X | | | | Proper use of reporting, restriction & exclusion | 3 1.5 [0] | | | |
| | | | | | **Good Hygienic Practices .2652, .2653** | | | | |
| 4 | | X | | | Proper eating, tasting, drinking, or tobacco use | 2 [X=1] 0 | | | |
| 5 | X | | | | No discharge from eyes, nose or mouth | 1 0.5 [0] | | | |
| | | | | | **Preventing Contamination by Hands .2652, .2653, .2655, .2656** | | | | |
| 6 | X | | | | Hands clean & properly washed | 4 2 [0] | | | |
| 7 | X | | | | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 3 1.5 [0] | | | |
| 8 | X | | | | Handwashing sinks supplied & accessible | 2 1 [0] | | | |
| | | | | | **Approved Source .2653, .2655** | | | | |
| 9 | X | | | | Food obtained from approved source | 2 1 [0] | | | |
| 10 | | | | X | Food received at proper temperature | 2 1 [0] | | | |
| 11 | X | | | | Food in good condition, safe & unadulterated | 2 1 [0] | | | |
| 12 | | | X | | Required records available: shellstock tags, parasite destruction | 2 1 [0] | | | |
| | | | | | **Protection from Contamination .2653, .2654** | | | | |
| 13 | | X | | | Food separated & protected | 3 [X=1.5] 0 | X | X | |
| 14 | X | | | | Food-contact surfaces: cleaned & sanitized | 3 1.5 [0] | | | |
| 15 | X | | | | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 1 [0] | | | |
| | | | | | **Potentially Hazardous Food Time/Temperature .2653** | | | | |
| 16 | X | | | | Proper cooking time & temperatures | 3 1.5 [0] | | | |
| 17 | X | | | | Proper reheating procedures for hot holding | 3 1.5 [0] | | | |
| 18 | | X | | | Proper cooling time & temperatures | 3 [X=1.5] 0 | | | X |
| 19 | X | | | | Proper hot holding temperatures | 3 1.5 [0] | | | |
| 20 | X | | | | Proper cold holding temperatures | 3 1.5 [0] | | | |
| 21 | | X | | | Proper date marking & disposition | 3 [X=1.5] 0 | | | X |
| 22 | | | X | | Time as a public health control: procedures & records | 2 1 [0] | | | |
| | | | | | **Consumer Advisory .2653** | | | | |
| 23 | X | | | | Consumer advisory provided for raw or undercooked foods | 1 0.5 [0] | | | |
| | | | | | **Highly Susceptible Populations .2653** | | | | |
| 24 | | | | X | Pasteurized foods used; prohibited foods not offered | 3 1.5 [0] | | | |
| | | | | | **Chemical .2653, .2657** | | | | |
| 25 | | | | X | Food additives: approved & properly used | 1 0.5 [0] | | | |
| 26 | X | | | | Toxic substances properly identified stored, & used | 2 1 [0] | | | |
| | | | | | **Conformance with Approved Procedures .2653, .2654, .2658** | | | | |
| 27 | | | | X | 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 | | | X | | Pasteurized eggs used where required | 1 0.5 [0] | | | |
| 29 | X | | | | Water and ice from approved source | 2 1 [0] | | | |
| 30 | | | X | | Variance obtained for specialized processing methods | 1 0.5 [0] | | | |
| | | | | | **Food Temperature Control .2653, .2654** | | | | |
| 31 | | X | | | Proper cooling methods used; adequate equipment for temperature control | [X=1] 0.5 0 | X | X | |
| 32 | X | | | | Plant food properly cooked for hot holding | 1 0.5 [0] | | | |
| 33 | X | | | | Approved thawing methods used | 1 0.5 [0] | | | |
| 34 | X | | | | Thermometers provided & accurate | 1 0.5 [0] | | | |
| | | | | | **Food Identification .2653** | | | | |
| 35 | | X | | | Food properly labeled: original container | 2 [X=1] 0 | | | |
| | | | | | **Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657** | | | | |
| 36 | X | | | | Insects & rodents not present; no unauthorized animals | 2 1 [0] | | | |
| 37 | X | | | | Contamination prevented during food preparation, storage & display | 2 1 [0] | | | |
| 38 | X | | | | Personal cleanliness | 1 0.5 [0] | | | |
| 39 | X | | | | Wiping cloths: properly used & stored | 1 0.5 [0] | | | |
| 40 | X | | | | Washing fruits & vegetables | 1 0.5 [0] | | | |
| | | | | | **Proper Use of Utensils .2653, .2654** | | | | |
| 41 | | X | | | In-use utensils: properly stored | 1 [X=0.5] 0 | X | | |
| 42 | X | | | | Utensils, equipment & linens: properly stored, dried & handled | 1 0.5 [0] | | | |
| 43 | X | | | | Single-use & single-service articles: properly stored & used | 1 0.5 [0] | | | |
| 44 | X | | | | Gloves used properly | 1 0.5 [0] | | | |
| | | | | | **Utensils and Equipment .2653, .2654, .2663** | | | | |
| 45 | X | | | | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 1 [0] | | | |
| 46 | X | | | | Warewashing facilities: installed, maintained, & used; test strips | 1 0.5 [0] | | | |
| 47 | X | | | | Non-food contact surfaces clean | 1 0.5 [0] | | | |
| | | | | | **Physical Facilities .2654, .2655, .2656** | | | | |
| 48 | X | | | | Hot & cold water available; adequate pressure | 2 1 [0] | | | |
| 49 | X | | | | Plumbing installed; proper backflow devices | 2 1 [0] | | | |
| 50 | X | | | | Sewage & waste water properly disposed | 2 1 [0] | | | |
| 51 | X | | | | Toilet facilities: properly constructed, supplied & cleaned | 1 0.5 [0] | | | |
| 52 | X | | | | Garbage & refuse properly disposed; facilities maintained | 1 0.5 [0] | | | |
| 53 | | X | | | Physical facilities installed, maintained & clean | [X=1] 0.5 0 | | | X |
| 54 | X | | | | Meets ventilation & lighting requirements; designated areas used | 1 0.5 [0] | | | |

**Total Deductions:** 7

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CUCHIFRITO RESTAURANT

Establishment ID: 3034012164

Location Address: 2104 OLD LEXINGTON RD

☒ Inspection  ☐ Re-Inspection  Date: 02/17/2020

City: WINSTON SALEM  State: NC

Comment Addendum Attached? ☐  Status Code: A

County: 34 Forsyth  Zip: 27107

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

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

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

Email 1: menaos23@gmail.com

Permittee: REINA GUEVARA

Email 2:

Telephone: (336) 771-7777

Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---|---|---|---|---|---|---|---|---|
| hot water | utensil sink | 151 | rice | cooling-start | 55 | soup | cooling-10 mins later | 102 |
| quat | 3 comp sink | 200 | rice | cooling-20 mins later | 54 | beans | reach in cooler | 41 |
| Cl sanitizer | dishmachine | 50 | rice | cooling-20 mins later | 48 | slaw | reach in cooler | 40 |
| Cl sanitizer | spray bottle | 100 | beans | walk in cooler | 40 | ServSafe | Reina Guevara 6-12-24 | 00 |
| pork | final cook | 203 | slaw | walk in cooler | 39 | | | |
| beans | reheat to hold | 190 | pork | walk in cooler | 40 | | | |
| soup | reheat to hold | 189 | chicken | walk in cooler | 40 | | | |
| rice | hot holding | 197 | soup | cooling-start-ice bath | 112 | | | |

## 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- Employee food and drink were stored on the dry storage shelving with and above foods used in preparation for consumers. Store employee foods and drinks on lower shelves to prevent contamination of foods and food contact surfaces.

Spell ✓

13    3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- A container of raw beef was stored over ready to eat salsas in the make unit. Store raw meats according to their final cooking temperature with the highest temperature stored on the lowest shelf. CDI- Beef was moved to the lower shelf.

18    3-501.14 Cooling - P- A large, deep container of cooked rice was placed in the walk in cooler this morning. It measured 55F. It was removed from the cooler and placed into an ice bath to finish cooling. 20 minutes later the rice measured 54F. This is only cooling at a rate of 0.05 degrees per minute. Foods shall cool at a rate greater than or equal to .12 degrees per minute. Cool foods from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. The cooling process shall not exceed 6 hours. CDI- Rice was placed into a shallow stainless container and put into the freezer to cool. It is now cooling at a rate of 0.3 degrees per minute.

Lock Text ⊗

Person in Charge (Print & Sign):  *First* Reina  *Last* Guevara

Regulatory Authority (Print & Sign):  *First* Angie  *Last* Pinyan

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 2 6 1 8

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21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Several foods in the reach in cooler were not properly date marked. These foods include: cooked chicken and refried beans. Refrigerated, RTE, PHF's shall be marked with the date the food is prepared. These foods may be held for up to 7 days. The prep date counts as Day 1. CDI- The chicken was discarded and beans were properly marked.

31   3-501.15 Cooling Methods - PF- REPEAT- Cooked rice was placed into a deep plastic container and put into the walk in cooler to cool. Use approved cooling methods when cooling hot foods. These methods include: ice baths, shallow pans, smaller/thinner portions. CDI- rice was placed into a shallow pans and put into the freezer

35   3-302.12 Food Storage Containers Identified with Common Name of Food - C- Several containers of dry ingredients were not labeled with the common name of the food. When foods are placed into Working containers, they shall be labeled with the common name of the food.

41   3-304.12 In-Use Utensils, Between-Use Storage - C- A scoop was stored with the handle in contact with the flour in the large bin. Store scoops so the handle does not come in contact with foods.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- The floor in the dry storage room has peeling paint. Floors shall be maintained in good repair. //6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- REPEAT- There is no coved base in the kitchen. Coved base shall be present in the kitchen.

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