

Food Establishment Inspection Report

Score: 82

Establishment Name: SENIOR BRAVO

Establishment ID: 3034011987

Location Address: 241 S MARSHALL STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 13 / 2017 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 11 : 45 ☒ am ☐ pm Time Out: 04 : 15 ☒ am ☐ pm

Permittee: SENIOR BRAVO, INC.

Total Time: 4 hrs 30 minutes

Telephone: (336) 725-1888

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: 11

No. of Repeat Risk Factor/Intervention Violations: 5

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>13</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>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</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>13</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>X</u>	<u>0</u>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" 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>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</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>13</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>	<u>X</u>	<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>13</u>	<u>X</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" 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>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>X</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>03</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>03</u>	<u>0</u>	<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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</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>03</u>	<u>X</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>X</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>X</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</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>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>X</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>03</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>03</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>X</u>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>X</u>	<u>03</u>	<u>0</u>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input 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>03</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>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>X</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										18



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

CR
OF



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SEÑOR BRAVO

Location Address: 241 S MARSHALL STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: SEÑOR BRAVO, INC.

Telephone: (336) 725-1888

Establishment ID: 3034011987

☒ Inspection ☐ Re-Inspection Date: 11/13/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: lopinckard@triad.rr.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item servsafe	Location Bernardo Banos 9/18/18	Temp 0	Item tomatoes	Location upright cooler	Temp 42	Item chicken	Location final cook	Temp 192
lettuce	make unit	41	spinach	upright cooler	37	steak	final cook	182
pico	make unit	36	hablanos	upright cooler	39	queso	final cook	174
tomatoes	make unit	39	raw steak	meat make unit	40	VA-227-SP	Big Island Seafood	00
salsa	hot holding	174	shrimp	meat make unit	40	sanitizer	dish machine	100
chicken	hot holding	172	chicken	oven	88	sanitizer	spray bottle (chlor ppm)	0
beef	hot holding	147	steak	oven	89	hot water	3 compartment sink	144
pork	by grill	74	pork	wic	38	sanitizer	bucket	100

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- REPEAT- Three employee beverages were seen on and above 3 different prep tables throughout establishment. Employee drinks shall be stored in a manner that prevents contamination of food and clean utensils. CDI: Drinks were discarded.
- 8 6-301.14 Handwashing Signage - C - Hand washing sign was missing at hand sink in the bar area. All hand sinks shall have reminders to wash hands. CDI: Hand washing sign was provided.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Observed containers blocking hand sink near beverage station. Trash can was stored in front of hand sink near prep sinks. All hand washing sinks shall be easily accessible for hand washing. CDI: Containers and trash can were moved away from hand sinks.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF Repeat violation. Rotting chopped green vegetables found in upright 2 door cooler. Food shall not have spoilage. CDI: Vegetables discarded.

Lock
Text



Person in Charge (Print & Sign): Sal *First* Bravo *Last*

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

REHS ID: 2543 - Taylor, Amanda

[Signature]

[Signature] / *[Signature]*

REHS

Verification Required Date: 11 / 22 / 2017

REHS Contact Phone Number: (336) 703 - 3136



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- 12 3-203.12 Shellstock, Maintaining Identification - PF- REPEAT- Shellstock tags for oysters present, but for multiple weeks, employees have not been tracking the last date of sale for oysters. Oyster shellstock tags shall have the date of the last oyster sold/served recorded. Verification Required. Contact Amanda Taylor at taylorar@forsyth.cc or 336-703-3136 by 11/23/17 for verification of records.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw eggs were stored above cheese in reach-in cooler by the grill. Raw oysters were stored above lemons in reach-in cooler near beverage machine. Food shall be separated and stored by species and final cook temperatures to prevent contamination. CDI: Lemons were sent to be rewashed. raw eggs were moved below cheese.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Can opener had rust and food debris on it. Ice machine has buildup/mildew insides and along ice guard. Food contact surfaces shall be clean to sight and touch. CDI. Items cleaned during inspection. Sanitizer spray bottle tested 0 PPM chlorine. Sanitizer shall be maintained between 50 and 200 PPM chlorine. CDI. Sanitizer mixed to 100PPM.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Chicken and Steak measured 89F and 88F respectively while being stored at room temperature inside of oven. PIC stated that the chicken and steak came from the buffet line 20 minutes prior. Food for hot holding shall be held at a temperature of 135F or above. CDI: Oven was turned on to reheat foods to 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Opts-Pork held at room temperature measured at 74F. PIC stated pork was pulled from walk-in-cooler 30 minutes prior. Food for cold holding shall be held at 45F or below. CDI: Pork was voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Date marking sticker was missing on cooked hablanos in reach-in cooler. All ready-to-eat potentially hazardous foods shall be date marked for 7 days if held at 41F and below and date marked for 4 days if held between 42F-45F. CDI: //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Beans in upright cooler measuring 39F that were prepped on 11/6/17 were not discarded after 7 days. Ready-to-eat potentially hazardous foods shall be discarded after 7 days if held at 41F and below. CDI: Beans were voluntarily discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Menu in establishment has a food advisory and disclosure; however, disclosures are missing on all egg menu items. PIC stated that eggs are made to order. All foods served raw and undercook shall have a disclosure on the menu reminding customers that this item is raw. Verification Required. Contact Amanda Taylor at taylorar@forsyth.cc or 336-703-3136 by 11/23/17 for verification of disclosures.



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- 26 7-102.11 Common Name-Working Containers - PF- Bottles of bleach and degreaser stored near the dish area were not labeled. Toxic chemicals shall be labeled with their common name. CDI: Bottles of bleach and degreaser were labeled.
- 33 3-501.13 Thawing - C 0 points. Ground beef and roast thawing in standing water at meat prep sink. Foods shall be thawed under cool running water, under refrigeration or as part of the cooking process.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C 0 points. 3 containers of sour cream and one sauce bottle along cook line not labeled. Be sure to label food containers so they are easily identifiable.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 75% of food containers in upright cooler not covered. Large bin of tortilla chips in waitress area uncovered. Unless cooling, cover foods to prevent contamination.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. Two stacks of cups in waitress area and one stack of pans on clean dish shelf stacked wet. Allow dishes to air dry thoroughly before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair lid to prep unit along cook line as it is damaged. Realign prep sink so that drain board is self draining. Sink currently has standing water on drainboard as it is not level. Repair lower shelf to prep table along cook line where it is not level. Resurface/ replace rusted shelving throughout all refrigeration units, including walk in cooler. Equipment shall be in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Repeat violation. Clean limescale buildup from dish machine. Dish machines shall be cleaned at least every 24 hours or as often as needed to maintain them clean.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Clean insides, outsides, casters and gaskets of all cook line and refrigeration equipment. Clean fan covers on walk in cooler unit. Clean shelving throughout facility. Clean hoods, hood vents and fryers.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair/resurface rusted ceiling grid throughout kitchen. Repair/replace cracked tiles and baseboard throughout kitchen(including walk in cooler). Reattach prep sink to wall where it has come loose. Recaulk toilets to floors in restrooms. Replace non working lights underneath hood.
- 6-501.12 Cleaning,
Frequency and Restrictions - C Clean floors throughout facility, especially under equipment and shelving. Clean splash from wall behind grill. Clean/resurface rusty ceiling vents in restrooms.

✓
Spell



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