

Food Establishment Inspection Report

Score: 90

Establishment Name: TACO RIENDO #3

Establishment ID: 3034011558

Location Address: 3619 REYNOLDA ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 05 / 2016 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 10 : 00 ^{am} _{pm} Time Out: 01 : 15 ^{am} _{pm}

Permittee: RAFAELA ANTUNEZ & ADAN AUTUNTZ

Total Time: 3 hrs 15 minutes

Telephone: (336) 922-4749

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: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			3	15	0	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input checked="" type="checkbox"/>	1	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	05	<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			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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	05	0	<input checked="" 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:							10			

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

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

Permittee: RAFAELA ANTUNEZ & ADAN AUTUNTZ

Telephone: (336) 922-4749

Establishment ID: 3034011558

☒ Inspection ☐ Re-Inspection Date: 02/05/2016

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
beans	hot well	163	beef soup mix	upright	40			
pork	hot well	173	lettuce	make unit	44			
chicken	reach in	40	three comp	hot water	140			
beef	reach in	39						
pork	upright cooler	40						
chicken	upright cooler	38						
beef	upright cooler	40						
bean mix	upright	41						

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.

- 1 2-102.12 Certified Food Protection Manager - C REPEAT: No Certified Food Protection Manager on site. A certified food protection manager must be on site during all hours of operation to oversee food handling and safety. Have a manager certified by an ANSI food protection class with an exam. The Certified food protection manager must be on site during ALL hours of service. As such it is recommended that another individual is certified to maintain compliance if one of the food protection managers is not at the establishment.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P One half pan of raw beef stored above raw bagged carrots in the upright delfield cooler. Raw meats must never be stored above vegetables. Always stored foods based on final cooking temperatures with the highest cooking temperatures on the bottom and the lowest on top. CDI: Employee moved beef to bottom shelf of cooler. 0 pts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Two half pans of cooked pork on prep sink at 50F. Cooked chicken on shelf above grill at 105F. One pan of cooked pork on side of grill at 63F. Potentially hazardous foods must be held hot at 135F or higher or held cold at 45F and below at all times. Do not store potentially hazardous foods out of cold holding to wait for reheating. Keep potentially hazardous foods in coolers and take them out to be immediately reheated or cooked. CDI: chicken and pork at grill discarded during inspection. half pans of pork reheated during inspection to over 165F. // Cooked rice held in a styrofoam container in hot hold well at 122F. cooked rice and other potentially hazardous foods must be kept hot at 135F or higher at all times. CDI: rice reheated during inspection to 167F. Do not store food in containers in the hot well as this keeps direct heat away from food and does not maintain hot holding temperatures.

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

Regulatory Authority (Print & Sign): *Joseph Chrobak First Last*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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- 26 7-102.11 Common Name-Working Containers - PF REPEAT: Bottles of cleaning chemicals (sanitizer, fabuloso, bleach water) were not labelled during the inspection. ALI containers of hazardous materials and chemicals shall be clearly labelled with the common name of the chemicals stored. Bottles labelled during inspection CDI. // 7-201.11 Separation-Storage - P lemon fresh disinfectant stored above hand sink on shelf. Hazardous chemicals must be stored in a location where they cannot contaminate clean utensils, equipment or food. Keep all hazardous chemicals stored on a low shelf.// 7-209.11 Storage-Other Personal Care Items - C One spray bottle of burn ointment, bottle of pain pills, "cell-u-loss pill" bottle stored over and around spices on wire shelf. Do not store personal items and medications in an area where potential contamination to clean utensils, equipment or food can occur. Keep employee items in a designated area such as the provided employee lockers. CDI: Items moved during inspection.
- 31 3-501.15 Cooling Methods - PF One container of salsa made today was at 50F with lid on tight in upright cooler. Do not tightly cover containers while cooling as it traps warm air and does not allow the food to cool rapidly. CDI: Lid opened during inspection. / One quarter container of tomatoes sliced during inspection and immediately put into the make unit during the inspection. Sliced tomatoes must be kept cold at 45F and below and as such need to cool before being placed in cold holding equipment. CDI: Tomatoes moved to upright cooler to cool during inspection. 0 pts
- 33 3-501.13 Thawing - C Two bags of raw pork were stored in the meat prep sink in water to thaw. Frozen foods must be thawed in one of three ways: As part of the cooking process, under refrigeration, or under cool running water that is under 70F. Never thaw frozen food at room temperature and never thaw frozen food in standing water. CDI: Pork was moved to plastic bins and placed in the upright cooler to continue thawing under refrigeration.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Cilantro stored on a tray with news paper lining. Gordita tortillas stored in a plastic grocery bag. Do not stored any foods on unapproved unclean surfaces such as news paper or grocery bags. Use only food safe liners and bags. // 3-305.12 Food Storage, Prohibited Areas - C Bucket of beef tongue stored on the floor at the start of inspection at 32F. Do not stored any foods on the floor. Food must be kept at a minimum 6 inches off the floor at all times. CDI: tongue moved back into cooler during inspection.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C One gasket torn on delfield make unit cooler. Two shelves in delfield upright cooler are rusted and need to be replaced. Wire shelf to the left of the make unit is badly rusted and needs to be replaced. REPEAT: cutting board at steam table is bowed and not flush with the table, Replace the cutting board. Equipment shall be kept in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Chlorine test strips not on site for testing of chlorine sanitizer solution. Replace missing test strips to be able to test concentration of sanitizer for safe and correct sanitizing of food contact surfaces and utensils.
- 51 5-501.17 Toilet Room Receptacle, Covered - C Repeat: Womens restroom does not have a covered trash receptacle. All restrooms used by females must have a covered trash receptacle for the disposal of feminine hygiene products. Add a covered trash bin to the womens restroom.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Baseboard starting to peel off wall around dry storage room. Wall damage present through the kitchen with dry storage room having large chips and pits in the wall, small pits and chips above prep sink and tile damage behind the meat prep sink. Front point of sale counter is peeling and needs to be repaired. Physical facilities shall be kept clean and in good repair.



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