

Food Establishment Inspection Report

Score: 84.5

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

Location Address: 613 EAST SPRAGUE STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 25 / 2016 **Status Code:** A

Zip: 27107

County: 34 Forsyth

Time In: 10 : 50 ^{am} _{pm} **Time Out:** 03 : 30 ^{am} _{pm}

Permittee: RANCHO ORTIZ INC.

Total Time: 4 hrs 40 minutes

Telephone: (336) 785-9112

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: 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
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	
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	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<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			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	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	15	0	<input checked="" 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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
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	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	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	

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	
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	05	0	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	<input checked="" type="checkbox"/>	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
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	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<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			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	
Total Deductions:							15.5			



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

CR
Off



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

Location Address: 613 EAST SPRAGUE STREET

☒ Inspection ☐ Re-Inspection Date: 08/25/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: IV

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

Email 1: maximofelix77@gmail.com

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

Email 2:

Permittee: RANCHO ORTIZ INC.

Email 3:

Telephone: (336) 785-9112

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ambient	beverage cooler	44	lettuce	two door	44	charred	cooling	101
servsafe	Jose Garcia 1-28-19	00	salsa roja	cooling	55	rice	cooker	201
ambient	meat cooler	44	salsa verde	cooling	65	tripe	upright	40
hot water	three comp sink	143	ambient	sauce cooler	38	shrimp	final cook	195
ambient	upright	41	rice	hot hold	181	pastor	cooling	52
ambient	True fridge	45	chicken	hot hold	175	beef	hot hold	154
orchata	beverage dispenser	44	beef	oven	135	pico	make unit	40
jugo	beverage dispenser	44	lengua	hot hold	145	lettuce	make unit	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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Wiping cloths being washed out in handwashing sink. Handsinks shall be maintained for use for handwashing at all times and used for no other purpose. CDI: Employee consulted and handsink sanitized.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Raw chorizo stored above cheese and already cooked chicken and beef. Raw beef stored above refried beans in freezer. Food shall be protected from cross contamination by storing in proper storing order (ready-to-eat foods above raw foods). CDI: Chorizo moved to meat storage. Beef moved to bottom. //3-304.15 (A) Gloves, Use Limitation - P: Two employees exchanged money with gloves on, then continued to prepare food. Single-use gloves shall be discarded once soiled. CDI: Employees discarded gloves, washed hands, then donned new gloves.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Chlorine sanitizer at three comp sink measuring between 0 and 50 ppm. Chlorine sanitizer shall range from 50-200 ppm for effective sanitization. CDI: Sanitizer increased to 100 ppm. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Mildew in ice shoot. Sticker residue present on most containers. Some containers soiled (approximately 5 %). Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be re-washed during inspection.

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

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 09 / 03 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

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.



- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: REPEAT: Date marking is inconsistent throughout coolers. Foods were in compliance for hold time/temperature (prepared Monday and Tuesday of this week), but some stickers were placed on containers of lengua and tripe stating the name of the product, but not the date it was prepared or to be discarded. When holding potentially hazardous foods for greater than 24 hours, foods shall be labeled to indicate either date of preparation or discard and held in refrigeration of 41F and below for a maximum of 7 days with day of preparation equal to day 1. CDI: All foods were properly dated.
- 26 7-201.11 Separation-Storage - P: Bottle of concentrated bleach stored on sanitizer drainboard of three compartment sink. Gasoline in dry storage room stored on case of diet pepsis. Multipurpose cleaner stored on shelving above grill bricks in storage by three comp sink. Poisonous and toxic materials shall be stored to prevent contamination of food and cleaned equipment. CDI: Chemicals moved to proper storage.//7-102.11 Common Name-Working Containers - PF: One spray bottle of acid unlabeled. Maintain working bottles of chemicals (removed from bulk containers) labeled. CDI: Bottle labeled.
- 31 3-501.15 Cooling Methods - PF: Two large containers of salsa cooling with lids on containers. When cooling, portion food into small portions of 4 inches or less and maintain foods loosely covered (or uncovered, if protected from overhead contamination). CDI: Foods were portioned into smaller containers for cooling quicker.
- 34 4-302.12 Food Temperature Measuring Devices - PF: REPEAT: Thermometer present in kitchen ranges from 120-200F. Thermometers shall be provided and readily accessible for use. CDI: Manager provided digital thermometer for employee use from office.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: REPEAT: Many containers of dry ingredients, shakers, and squirt bottles unlabeled. Once ingredients are removed from original, bulk containers, labelling is necessary unless ingredients are easily recognizable, like rice.
- 36 6-501.111 Controlling Pests - PF: 4 flies seen in kitchen during inspection. Effective measures shall be taken to control pests. Verification is required. Contact pest control company to improve measures to keep flies out of establishment. Verification is required by 9-3-16 to Michelle Bell at 336-703-3141.//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: Three dead flies in bin holding containers of drink mix. Measures shall be taken to remove dead pests from facility. CDI: Container washed, rinsed, and sanitized and flies discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: 0 pts. Bucket of lard on shelving by grill uncovered. Food shall be covered to prevent potential contamination from premises.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

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.



- 38 2-402.11 Effectiveness-Hair Restraints - C: REPEAT: Three wait staff/kitchen employees helping to prepare foods, garnish, and wash vegetables at times in kitchen. Hair restraints shall be effectively worn to prevent contamination of food and cleaned equipment during times of food preparation.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Three wet wiping cloths on prep surfaces during inspections. Wet wiping cloths in bucket not submerged. Concentration of sanitizer in bucket was 0 ppm chlorine. Wiping cloths, once wet, shall be stored submerged in a sanitizer concentration of at least 50-200 ppm chlorine. CDI: Wet wiping cloths moved to bucket and bucket refilled with proper concentration of chlorine.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Avocados removed directly from box and are not washed prior to slicing. All fruits and vegetables shall be washed prior to preparation.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Scoops in sugar, salt, and flour laying on ingredients. In-use utensils shall be maintained with handle upright out of the ingredient.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Most plates and baskets stacked wet. Equipment and utensils shall be completely air-dried prior to stacking. //4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Clean dishes being stored above wash/soiled drainboard of three comp sink. Store clean dishes to prevent potential contamination of soil splash on shelving or above sanitizer vat.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: lime juicer rusted, shelving under hot hold unit chipping paint, whisk for stirring vegetables in prep sink damaged and gathering soil inside (replaced during inspection), some plates with chipped finishes, one apron (hanging on clean utensil rack) is torn, both cutting boards stained (to make unit and hot hold unit), two door cooler next to fryer has internal damage on doors, clean utensil shelving is rusted. Remove plastic film from bottom storage shelf of prep table across from vegetable prep sink. Recaulk splash guard to handsink and clean and recaulk back portion of handsink to wall. Remove duct tape from door corners of six door cooler in storage room and properly repair, if needed. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Shelving soiled throughout with dust and grease. Blender, robot coupe, and rice cooker soiled on outside and crevices. Gasket of sauce refrigerator soiled. Crevice next to steam unit (where cutting board sits) gathering soil. Outsides of ingredient containers soiled. Insides of containers (example: to-go forks, napkins, etc) have accumulation of debris. Faucet of three compartment sink soiled. Cleaning needed on soda machine where drink splatters on bottoms of soda choices. Nonfood contact surfaces shall be clean to sight and touch.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

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.



- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Small drip present under sanitizer vat of three compartment sink. Plumbing system shall be maintained in good repair. Verification of repair is required by 9-3-16 to Michelle Bell at 336-703-3141.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floor and wall cleaning needed throughout restaurant and in restrooms. Floor cleaning needed in all dry storage rooms. Cobwebs on ceilings in restroom. Floors, walls, and ceilings shall be maintained clean. //6-201.11 Floors, Walls and Ceilings-Cleanability - C: Caulk coming loose from sink in women's restroom. Re-caulk. / Coved base is cracking around wall/floor juncture in perimeter of restrooms. Reapply caulk to create coved base. Recaulk base of toilets in men's and women's restrooms. Wall damage present to right of vegetable prep sink. Ceiling chipping above beverage machine. Floors, walls, and ceilings shall be easily cleanable.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in ftcd): Cook line 25-56, steam unit 42-56, vegetable prep sink 44-62. Increase lighting to meet 50 ftcd in areas of food preparation. //6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Air conditioning vents dusty throughout kitchen, storage, and restrooms. Air conditioning vents shall be cleaned as frequently as necessary.//6-501.110 Using Dressing Rooms and Lockers - C: Two employee purses placed on shelving above single service articles and one on clean utensil rack. Employees shall use designated storage areas to maintain protection for food, equipment, and linens. Store in designated employee storage location.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034012346

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.

✓
Spell

