

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Location Address: 2421 LEWISVILLE-CLEMMONS

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 11 / 08 / 2017 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 30 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 45 <sup>am</sup> <sub>pm</sub>

Total Time: 3 hrs 15 minutes

Permittee: JESUS RUIZ

Category #: IV

Telephone: (336) 766-7612

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

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	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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 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	13	<input checked="" type="checkbox"/>	<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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<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			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<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	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	
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			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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
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	
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	1	<input checked="" type="checkbox"/>	
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			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	<input checked="" type="checkbox"/>	0	<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	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 4.5										



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County: 34 Forsyth Zip: 27012

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

Permittee: JESUS RUIZ

Telephone: (336) 766-7612

Establishment ID: 3034010728

☒ Inspection ☐ Re-Inspection Date: 11/08/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: sglrsrg@aol.com

Email 2:

Email 3:

## Temperature Observations

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

Item NRFS	Location E. Hernandez 9-12-21	Temp 00	Item Beef	Location Hot hold	Temp 144	Item Flautas	Location Upright cooler	Temp 42
Rice	Steam table	145	Queso	Hot hold	136	Rice	Hot cabinet	151
Rice	Final cook	156	Chlorine ppm	Bucket	50	Hot water	3-compartment sink	130
Rellenos	Reach-in cooler	38	Chlorine ppm	Bucket 2	50	Tomatoes	Walk-in cooler	41
Lettuce	Make unit	43	Chlorine ppm	Bottle	50	Carnitas	Walk-in cooler	40
Tomatoes	Make unit	40	Chlorine ppm	3-compartment sink	50	Ambient	Upright cooler 2	39
Beans	Hot hold	139	Chlorine ppm	Dish machine	50	Ambient	Upright freezer	10
Chicken	Hot hold	145	Chicken	Upright cooler	41	Shrimp	Make unit 2	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.

- 11 3-202.15 Package Integrity - PF - 0 pts - 3 cans were severely dented along the seams. Food packages shall be in good condition and protect the integrity of the contents. CDI - Cans relocated to be returned to the supplier.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - 2 slicers, 1 can opener blade, 2 bowls, and 2 scoops were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled items sent to be rewashed.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat: 3 chili rellenos (38F) were prepared on 11-1-17. Potentially hazardous food refrigerated at 41F or below shall be discarded after 7 days; the date of preparation counts as day one. CDI - Rellenos discarded.

Lock  
Text



Person in Charge (Print & Sign): Eduardo Hernandez

Regulatory Authority (Print & Sign): Grayson Hodge

*[Signature]*

*[Signature]* REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 11 / 17 / 2017

REHS Contact Phone Number: (336) 703-3383



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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - The new, special (taco) menu has the consumer advisory statement, but is missing asterisks or other symbols to indicate which foods are offered undercooked. Each menu shall have a consumer advisory disclosure and reminder as stated in 3-603.11. Verification of menu change is required by 11-17-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 26 7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions - P - 0 pts - Fresh cab, an EPA registered rodent repellent was stored above dry goods. Poisonous or toxic materials shall be stored where they do not contaminate food equipment, linens, or single-service articles. CDI - Repellent relocated below shelving.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: 2 wet wiping cloths were stored outside of solution. Wet wiping cloths shall be stored in a sanitizer solution between uses. Relocate wiping cloths to sanitizer buckets.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0 pts - One stack of large plastic bins and 2 stacks of metal containers were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned. Separate or stagger until utensils are completely dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Shelves are starting to chip in the upright freezer. One of the microwaves above the make unit is damaged inside. Recaulk crevices inside of the cook line hood. One damaged pitcher and one cracked ice scoop were discarded during the inspection. Equipment and utensils shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning is needed on the following: can shelving inside of the dry storage room, on shelves above the make units, on the fan above the make unit, inside of 2 fryer cabinets, around clean dish shelves, and on shelves above prep sinks. Nonfood contact surfaces of equipment and utensils shall be kept clean
- 49 5-202.13 Backflow Prevention, Air Gap - P - The drain pipes for the prep sink, the dump sink, the sprayer drain, and the 3-compartment sink, slightly extend below the flood rim of the floor sinks. An air gap between the water supply inlet and the flood level rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. Verification of the air gaps is required by 11-17-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc



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- 52 5-501.114 Using Drain Plugs - C - 0 pts - The drain plug is missing on the outdoor dumpster. Replace.//5-501.113 Covering Receptacles - C - 0 pts - The lid on the outdoor grease bin was left open during the inspection. Lids and doors shall remain closed when not in use.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Grout is worn in various areas throughout the kitchen. Wall paint is chipping behind the tortilla prep station, seal around all crevices throughout the establishment (above the dish machine drainboard, seal prep table to wall near can storage). Floors, walls, and ceilings shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C - Wall cleaning is needed in several areas. Ceiling cleaning is needed above the upright freezer. Floors, walls, and ceilings shall be maintained clean.



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✓  
Spell



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Spell

