

Food Establishment Inspection Report

Score: 94.5

Establishment Name: PAPA NACHOS CANTINA

Establishment ID: 3034012021

Location Address: 564 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 09 / 2017 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 11 : 00 ^{am} _{pm} **Time Out:** 3 : 20 ^{am} _{pm}

Permittee: NACHO DADDY'S MEXICAN GRILL LLC

Total Time: 4 hrs 20 minutes

Telephone: (336) 331-3437

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: 6

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	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	X	0	X
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	X	0	X
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	X	X
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	X	X
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	X	0	X
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	X	X
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	X	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	X	0	X
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	X	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	X	
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	X	
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	X	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	X	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	X	0	X
Total Deductions: 5.5										



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Telephone: (336) 331-3437

Establishment ID: 3034012021

☒ Inspection ☐ Re-Inspection Date: 11/09/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: evaristoag@hotmail.com

Email 2:

Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hablanos	reheat	172	horchata	wic	38	rice	hot holding	183
chicken	final	172	chicken	wic	43	pork	hot holding	129
tomatoes	lowboy	34	steak	wic	37	chicken	hot holding	174
shrimp	lowboy	40	tomale	reach-in	38	sanitizer	dish machine	50
steak	lowboy	41	peppers	reach-in	41	hot water	3 compartment sink	144
chicken	lowboy	42	burritos	reach-in	42	sanitizer	3 compartment sink	150
lettuce	wic	42	tomatoes	reach-in	42	serv safe	E. Guerrero 4-7-21	00
salsa	wic	42	refried beans	hot holding	172			

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 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF - Container of rancheros sauce inside the walk-in-cooler was observed with mold growth. Food shall be safe, unadulterated, and, as specified under § 3-601.12, honestly presented. CDI: Rancheros sauce was discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat-Repackaged raw steak and raw chicken were stored above repackaged raw shrimp inside reach-in freezer. Raw hamburger meat was stored above salsa inside of reach-in cooler. Food shall be stored by species and final cooking temperatures. CDI: Foods were rearranged to by species and final cook temperatures.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 2 knives, 3 lids, and 2 bar glasses were observed with residual food residue. Food contact surfaces of equipment shall be clean to sight and touch.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Beverage nozzles at beverage station were observed soiled. Food-contach surfaces shall be cleaned a frequency specified by the manufacturer.// 0 points

Lock
Text



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

Regulatory Authority (Print & Sign): *First* SHANERIA SANDERS *Last* JENNIFER BROWN

Evaristo Guerrero
Shaneria Sanders
Jennifer Brown

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0pts - One container of pulled pork measured 129F. Hot water bath used for holding temperature observed filled to 1/8 of the pan. Potentially hazardous foods held for hot-holding shall be held at 135F. CDI: Pork was reheated to 165F. Hot water bath water was increased.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat- Salsa and lettuce in the walk-in-cooler that measured 42F and prepped on 11/4/17 were not discarded after 4 days. Ready-to-eat, potentially hazardous foods shall be discarded after 4 days if held between 42F- 45F. CDI: Food was voluntarily discarded.
- 26 7-301.11 Separation-Storage and Display, Stock and Retail Sale - P- 0 pts-Observed 4 dish detergents and chemical cleaner stored above clean utensils and equipment on rack above 3 compartment sink. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensil, linens, and single-services and single-use articles. CDI: Chemicals were relocated underneath prep tables away from equipment, food, and equipment.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts-Green salsa, caramel topper bottle, and sauces inside the reach-in near the grill needs labels. Except for containers holding food that can be readily and unmistakably recognized, foods shall be labeled with their common name.
- 38 2-402.11 Effectiveness-Hair Restraints - C- Repeat-Dish washing employee observed not wearing hair restraint. Food employees shall wear hair restraints.//2-303.11 Prohibition-Jewelry - C - Dish washing employee observed wearing rubber band bracelets on her wrist. Except for a plain wedding band, food employee shall not wear anything on their hands and arms.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0pts - Handle of scoop observed stored inside beans in bean container. Handles of scoops shall be restricted from touching food.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0pts- 3 pans were wet stacked together. Stack to allow air drying. Equipment and utensils shall be air dried after wash, rinsing, and sanitizing.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0pts - Grease filter under hood of grill are broken. Replace. Equipment shall be held in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - Additional cleaning is needed under fryer, under prep tables, and gaskets inside reach-ins throughout establishment. Residue was observed on aluminum foil covering prep table. PIC stated foil is used to cover rusted prep table. Remove aluminum foil to allow cleaning and recondition or replace prep table. Non-food contact surfaces shall be maintained cleaned.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts-Crack tile in mop sink needs repair. Seal hole in wall inside men's restroom. Physical facilities shall be in good repair.
- 54 6-303.11 Intensity-Lighting - C- Repeat- Lighting at grill measured 32-38 ft candles. Lighting in food prep areas shall be 50 ft candles. Adjust lighting.//6-202.11 Light Bulbs, Protective Shielding - C - Observed broken light shield on light above dry storage area. Replace broken shield. Lights shall have protecting sheilding for protection.



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Spell



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