Food Establishment Inspection Report

Score: 97.5

Establishment Name: QDOBA MEXICAN GRILL
Establishment ID: 3034012842

Location Address: 945 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC
Date: 11 / 04 / 2019 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth
Time In: 02 : 08 ○ am ⊗ pm Time Out: 03 : 40 ○ am ⊗ pm

Permittee: GD RESTAURANTS LLC
Total Time: 1 hr 32 minutes

Telephone: (336) 609-3014
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: 1
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☐	☐	☒	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐		Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒ 0		☒	☒	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐			Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐		☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☒		Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒	0.5	0	☐	☒	
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 2.5

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 1 of ___ 3 Food Establishment Inspection Report, 3/2013

CR
Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA MEXICAN GRILL

Location Address: 945 HANES MALL BLVD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

Permittee: GD RESTAURANTS LLC

Telephone: (336) 609-3014

Establishment ID: 3034012842

☒ Inspection ☐ Re-Inspection Date: 11/04/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: paresh7@yahoo.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lettuce	salad reach-in cooler	39	Queso	serving line	152	Ground Beef	hot holding	165
Brown Rice	serving line	190	Corn Salsa	serving line	53	White Rice	hot holding	170
Cilantro Rice	serving line	188	Pico	serving line	41	Quat Sani	3-compartment sink	300
Black Beans	serving line	176	Cheese	serving line	48	Hot Water	3-compartment sink	123
Chicken	serving line	173	Corn Salsa	reach-in cooler	31	Serv Safe	Nelysd Deras 5-28-21	00
Ground Beef	serving line	175	Cheese	reach-in cooler	38			
Barbacoa	serving line	170	Im. Beef	walk-in cooler	41			
Fajitas	serving line	139	Chicken	walk-in cooler	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.

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding-REPEAT - P: The following items measured at temperatures above 41 F: (serving line) corn salsa (53 F) and cheese (48 F). Food-contact surfaces shall be clean to sight and touch. CDI: Items were discarded.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Replace cart with hole melted into the center. Equipment shall be maintained in good repair. 0-points

47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning needed to/on the following items: fan covers in the walk-in cooler, storage shelves, and inside reach-in cooler on serving line. Equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. ,

Lock Text ○

Person in Charge (Print & Sign): First Nelysd Last Deras *Maria Hernander*

Regulatory Authority (Print & Sign): First Victoria Last Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: ___/___/___

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 8 1 4

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of 3 Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA MEXICAN GRILL   Establishment ID: 3034012842

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

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Reattach splash guard to the wall at the front hand sink. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C: Wall cleaning needed on walls throughout kitchen area. Physical facilities shall be clean. 0-points

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

Page 3 of __3__   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA MEXICAN GRILL   Establishment ID: 3034012842

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 ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 4 of _N/A_ **Food Establishment Inspection Report, 3/2013**

Establishment Name: QDOBA MEXICAN GRILL   Establishment ID: 3034012842

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

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 5 of _N/A_ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA MEXICAN GRILL   Establishment ID: 3034012842

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

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 6 of ___ N/A   Food Establishment Inspection Report, 3/2013