Establishment Name:       00004 MEXICAN GRUL       Establishment ID: 3034012842         Location Address:       945 HANES MALL BLVD       State:       NC         City:       WINSTON SALEM       State:       NC       Date:       11/6 4 / 2 01 9 Status Code: A         Treal Time:       0.0 ESTAURANTS LLC       Time:       1.16 2 : 2 0.80 mm       Time:       1.16 2 : 2 0 mm       Time:       Time:       1.16 2 : 2 0 mm       Time:       Time:       1.16 2 : 2 mm       Time:       Time:       Time:       Time:       Time: </th <th>Food Establishment Inspection</th> <th>I Re</th> <th></th> <th></th> <th>Score: <u>97.5</u></th>	Food Establishment Inspection	I Re			Score: <u>97.5</u>												
Location Address: 999 IANES MALL BLVD State: NC State: NC Date: 11 / 04 / 2 20 State: Coci A State: NC Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 / 04 / 04 Date: 11 / 04 / 04 / 04 / 04 / 04 / 04 / 04 /	Establishment Name: QDOBA MEXICAN GRILL																
Zp:       27103       County:       34 Forsych         Time In:       0.2 :       0.8 g mm       Time Out:       0.3 :       4.0 g mm         Versities:       GD RESTURANTS LLC       Time In:       0.2 :       0.8 g mm       Time Out:       0.3 :       4.0 g mm         Versities:       GD RESTURANTS LLC       Time In:       0.2 :       0.8 g mm       Time Out:       0.3 :       4.0 g mm         Versities:       GD RESTURANTS LLC       Time In:       0.2 :       0.8 g mm       Time Out:       0.3 :       4.0 g mm         Versities:       Wastewater System::       Mkunicipal/Community       On-Site Supply       No. of Rest Factor/Intervention Violations::       1.0																	
Zp:       27103       County:       44 Forsyth       Time In: 82.2: 82.8 g/m       Time Out: 83 : 4.6 g/m         Permitte:       GD RESTURANTS LLC       Total Time:       1 hr 32 minutes         Total Time:       1 hr 32 minutes       Total Time:       1 hr 32 minutes         Wastewater System:       Municipal/Community       On-Site Supply       FOA Establishment Type:       FOA Establishment Type:       FOA Establishment Type:       FOA Establishment Type:       Total Time:       1 hr 32 minutes         Footborne Illness Risk Ration and Public Health Interventions       Risk feat.community       On-Site Supply       Cood Relial Practices       Total Time:       No. of Repeat Risk Factorial of program down of winter a time of bios         Footborne Illness Risk Ration and Public Health Interventions       Risk feat.community       On Site Status       Ou or winter a time of bios         Supprise diverse       1 & 0       On Compliance Status       Ou or winter a time of bios       Ou or winter a time of bios         Supprise total       1 & 0       On Compliance Status       Ou or winter a time of bios       Ou or winter a time of bios       Ou or winter a time a time of bios         Supprise total       1 & 0       On Compliance Status       Ou or winter a time of bios       Ou or winter a time of bios         Supprise total       1 & 0       1 & 0       I & 0	City: WINSTON SALEM	State	e.	NC	Date: 11/04/2019 Status Code: A												
Permitte:     ED RESTAURANTS LLC     Total Time:     1 ht 32 minutes       Telephone:     339(30-3014     Category #: IV       Wastewater System:     Municipal/Community     On-Site System       Water Supply:     Municipal/Community     On-Site System       Water Supply:     Municipal/Community     On-Site System       No. of Risk Factor/Intervention Violations:     1       No. of Risk Factor/Intervention Violation:     1       No. of Risk Factor/Inter	•		Time In: $\emptyset \ \mathcal{Q} : \emptyset \ 8 \overset{\circ}{\otimes} \overset{am}{\underset{nm}{nm}}$ Time Out: $\emptyset \ 3 : 4 \ \emptyset \overset{\circ}{\otimes} \overset{am}{\underset{nm}{nm}}$														
Category #: /V         Category #: /V         Wastewater System: Municipal/Community On-Site System         Water Supply: Municipal/Community On-Site Supply         Foodborne liness Risk Factors and Public Health Interventions Risk feator: Control networks prove the tare of devolution former lines a rigk.       Cood Relial Practices         Risk feator: Control networks prove that of during floatment lines a rigk.       Image Risk Factors and Public Health Interventions Risk feator: Control networks prove that during floatment lines a rigk.         No. of Repeat Risk Factors and Public Health Interventions.       Risk feator: Control networks prove that during floatment lines a rigk.         No. of Compliance Status       no. of an another prove and right a																	
VALestablishment Type: IDAL Establishment Type: IDAL			Category #: _IV														
Water Supply:       KillAunicipal/Community       On-Site Supply       No. of Risk Factor/Intervention Violations: 1         Foodborn Illness Risk Factors and Public Heath Interventions       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violations: 1         Read fractors continuing activity footions       Image: Supply:       No. of Risk Factor/Intervention Violatin Supply: <t< td=""><td></td><td></td><td></td><td colspan="12">FDA Establishment Type: Full-Service Restaurant</td></t<>				FDA Establishment Type: Full-Service Restaurant													
Coodbornel Illness Risk Factors and Public Health Interventions Risk factor: Constanting factors that increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne finess. Public Health Interventions: Ill @ U increase the drive of dowings footborne foo	•		ste	m													
Pike factor:       Controlling factors:       Product Health Interventions:       Decode Retail Practices:       Provention       Set Food and Water       2653.accs       Out or pike have         Is out pike have       Compliance Status       Out or pike have       Set Food and Water       2653.accs       Displance Status       Out or pike have         Supervision       If Comparing the provide of pices through the pice structure       If Displance Status       Out or pike have       2653.accs       Displance Status       Out or pike have         Supervision       If Displance Status       Out or pike have       Set Food and Water       2653.accs       Displance Status       Out or pike have         Supervision       If Displance Status       Out or pike have       If Displance Status       If Displance Stat	water Supply:         International/Community         On-Site Supply         No. of Repeat Risk Factor/Intervention Violations:																
Image: Non-Status       Out       Compliance Status       Out       Compliance Status       Out       Safe Food and Water	Risk factors: Contributing factors that increase the chance of developing foods	borne illr		Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,													
Supervision       262         Self: Food and Water       263, 265, 265, 265         I M I Cl: CP resent; Demonstation-Certification by according property intermination by the property control of the property of the property control of the pr						IN	ОШТ	NI/A	N/O								
Image: sector in the sector	Supervision .2652																
Improves Hould       262         2       Management, enployees houwldge; responsibilies & reporting, restriction & exclusion       200         3       Monagement, enployees houwldge; responsibilies & reporting, restriction & exclusion       200         4       Monagement, enployees houwldge;       200         5       Monagement, enployees houwldge;       200         6       Monagement, enployees houwldge;       200         7       Monagement, enployees houwldge;       200         8       Proper scoling methods used; adequate       200         9       Monagement, enployees houwldge;       200         9	1 🛛 🗆 PIC Present; Demonstration-Certification by accredited program and perform duties	2 [			] 28	3 🗆		X		Pasteurized eggs used where required							
3       N       Proper use of reporting, restriction & exclusion       3       N       Implicit       Implicit <td></td> <td></td> <td></td> <td></td> <td>29</td> <td></td> <td></td> <td></td> <td></td> <td>Water and ice from approved source</td> <td>210</td>					29					Water and ice from approved source	210						
3       N       Proper use of reporting, restriction & exclusion       3.1 ≤ 0.       Food Trengersture Control       263, 2654         6 code Hygeline Practices       2652, 2653       264       1 ≤ 0.       1 ≤ 0		3 1.5			30			X			1050 🗆 🗆						
4       8       Proper eating, tasling, drinking, or tobacco use       2       0       1       4       equipment for the preature control       1       <		3 1.5	0			ood	Tem	nper		e Control .2653, .2654							
5       No discharge from eyes, nose or mouth       1000       22 %       Plant ford orprepty cocked for hot holding       1000         Preventing Contamination by Hands       2620, 2653, 2655, 2650       33       34 %       Thermometers provided a sourcale       1000         6       M       Hands clean & properly washed       1200       34 %       Thermometers provided & accurate       1000         7       No bare hand source       253, 2653, 2655, 2650       36 %       Food formification       2633         8       Hands clean & properly disting food on previde differance proceeding properly followed       2100       35 %       Food formination or 2653, 2654, 2656, 2654, 2656, 2654, 2656, 2657, 2657, 265				1   	3	1 🛛				Proper cooling methods used; adequate equipment for temperature control							
Preventing Contamination by Hands 2652, 2653, 2655       33       3       3       3       4       Approved thawing methods used       1 <td< td=""><td></td><td>+ <math>+</math> <math>+</math></td><td>_</td><td></td><td>32</td><td>2 🛛</td><td></td><td></td><td></td><td>Plant food properly cooked for hot holding</td><td>1050</td></td<>		+ $+$ $+$	_		32	2 🛛				Plant food properly cooked for hot holding	1050						
6       A       Hands clean & property washed       1200       Handwashing anks supplied & accurate       1200       -         7       A       A       No bare hand contact with RTE foods or pre- approved alternate proceed prolowed       3130       -       Food Identification       2633         8       A       Handwashing sinks supplied & accessible       2110       -       Food Identification       2653       2656       2657         Approved Source       263       265       -       6       -       Incess & dodnas not present; no unsubnized       2110       -         10       C       Food obtained from approved source       2110       - </td <td></td> <td></td> <td></td> <td></td> <td>33</td> <td>3 🗆</td> <td></td> <td></td> <td>×</td> <td>Approved thawing methods used</td> <td></td>					33	3 🗆			×	Approved thawing methods used							
7       0       8       0		42			34	4 🛛				Thermometers provided & accurate	10.50						
3: X       Food properly labeled: original container       2110         4: X       Food properly labeled: original container       2110         Approved Source       2653, 2653, 265, 2653, 2652, 2653, 2656, 2657         9: X       Food obtained from approved source       2110         10: I       X       Food obtained from approved source       2110         11: X       Food incode at proper temperature       2100       7         12: I       X       Required records available: shellstock tags, 2110       7         12: I       X       Required records available: shellstock tags, 2110       7         13: X       I       Food ondition, astage display       2110       1800         13: X       I       Food ondition, astage display       2100       1800         14: X       I       Food contact surfaces: cleaned & sanitzed       3130       1800       Insects forderwise and temperature         14: X       I       Food contact surfaces: cleaned & sanitzed       3130       1800       Insects forderwise and temperature       2100         14: X       Incore conditioned, & unsafe food       Incore unsafe food       Incore unsafe food       Incore unsafe food       Incore unsafe food         14: X       Incore onding time & temperatures       3100       44 <td>v □ □ ▼ No bare hand contact with RTE foods or pre-</td> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td>1 1</td> <td>ntific</td> <td>catio</td> <td>n .2653</td> <td></td>	v □ □ ▼ No bare hand contact with RTE foods or pre-					1	1 1	ntific	catio	n .2653							
Approved Source       2653, 2653, 2653       2653         9       X       Food obtained from approved source       2110       36       Insects & rodems on the present; to unauthorized       2110       2110         10       X       Food obtained from approved source       2110       37       X       Contamination prevented during food       2110       37       X       Contamination prevented during food       2110       37       X       Contamination prevented during food       2110       37       X       Personal cleaniness       1800       37       X       Personal cleaniness       1800       37       X       Personal cleaniness       1800       <	approved alternate procedure property followed					_				, .							
9       X       Food obtained from approved source       210       animals       animals       210       10         10       X       Food received at proper temperature       210       37       X       Contamination prevented during food preparation, storage & display       210       10         11       X       Food received at proper temperature       210       38       Personal cleanliness       100       100         12       X       Required records available: shellstock tags, 210       38       Wiping cloths: properly used & stored       100       100         13       X       Food contamination       2653, 2654       100       X       Washing fuits & vegetables       100<				<u>, 1 – 1 r</u>		-	1	n of	Foc								
10       Image: Second received at proper temperature       210       97       Image: Second received at proper temperature       210       Image: Second received at proper temperature       1050		21			ᆔᅳ	_				animals							
11       X       Food in good condition, safe & unadulerated       21          12       X       Require records available: shellstock tags.       21          13       X       Food in good condition. safe & unadulerated       21          14       X       Food records available: shellstock tags.       21          13       X       Food contamination       2653, 2654       10          14       X       Food contamination       2653, 2654       10          15       X       Food-contact surfaces: cleaned & sanitized       31       10           15       X       Proper diposition of returned, previously served, previously served, previously served, previously served, previously served, single-service articles: properly stored, find & handled       10       28          16       X       Proper cooking time & temperature       31        44       X       Cloves used properly       10          17       X       Proper cooling time & temperatures       31       X       X       Equipment 263, 2654, 2653 <td>10 🗌 🔲 🔀 Food received at proper temperature</td> <td>21</td> <td></td> <td></td> <td></td> <td>_</td> <td></td> <td></td> <td></td> <td></td> <td></td>	10 🗌 🔲 🔀 Food received at proper temperature	21				_											
12       Image: Sector S	11 🛛 🗌 Food in good condition, safe & unadulterated	21				-				Personal cleanliness							
Protection from Contamination       2653, 2654       40       ↓       Washing fruits & vegetables       10       ↓         13       □       □       Food separated & protected       3       3       □       □       Proper Use of Utensils       2653, 2654         14       ☑       □       Food contact surfaces: cleaned & sanitzed       3       3       □       □       18       0       □       2653, 2654         15       ☑       □       Proper disposition of returned, previously served, 21       0       □       18       0       0       18       0       0       18       0       0       1800       0       0       1800       0       0       1800       0       0       1800       0       0       1800       0       0       1800       0       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       1800       0       0       1800       0       1800	12 D Required records available: shellstock tags,	21			_II⊢	-				Wiping cloths: properly used & stored							
13       2       1       1000 separated & protected       11						_											
14 Image: Prode-contact surfaces: cleaned & sanifized 31:100   15 Image: Proper disposition of returned, previously served, 200 2100   16 Image: Proper disposition of returned, previously served, 200 2100   16 Image: Proper disposition of returned, previously served, 200 2100   16 Image: Proper disposition of returned, previously served, 200 2100   17 Image: Proper disposition of returned, proper ly designed, 200 2100   18 Image: Proper cooling time & temperatures 31300   18 Image: Proper cooling time & temperatures 31300   19 Image: Proper cool holding temperatures 31300   20 Image: Proper cool holding temperatures 31300   21 Image: Proper cool holding temperatures 31300   22 Image: Proper cool holding temperatures 31300   23 Image: Proper cool holding temperatures 31300   23 Image: Proper cool holding temperatures 31300   24 Image: Proper cool holding temperatures 2100   23 Image: Proper cool holding temperatures 2100   24 Image: Proper cool holding temperatures 2100   23 Image: Proper cool holding temperatures 2100   24 Image: Proper cool holding temperatures 2100   24 Image: Proper cool holding temperatures 2100   23 Image: Proper cool holding temperatures 2100   24 Image: Proper cool holding temperatures 2100   24	13 🛛 🗆 🖸 Food separated & protected	3 1.5						se o	t Ute								
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16 <ul> <li></li></ul>		21	0			-											
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11       1										,							
19       Image: Constructed, & used       Image: Constructed, & used         19       Image: Constructed, & used       Image: Constructed, & used         20       Image: Constructed, & used       Image: Constructed, & used         20       Image: Constructed, & used       Image: Constructed, & used         20       Image: Constructed, & used       Image: Constructed, & used         21       Image: Constructed, & used       Image: Constructed, & used         22       Image: Constructed, & used       Image: Constructed, & used         23       Image: Constructed, & used       Image: Constructed, & used         23       Image: Constructed, & used       Image: Constructed, & used         24       Image: Constructed, & used       Image: Constructed, & used         24       Image: Constructed, & used       Image: Constructed, & used         24       Image: Constructed, & used       Image: Constructed, & used         24       Image: Constructed, & used       Image: Constructed, & used       Image: Constructed, & used         25       Image: Constructed, & used       Image: Constructed, & used       Image: Constructed, & used       Image: Constructed, & used         26       Image: Constructed, & used       Image: Constructed, & used       Image: Constructed, & used       Image: Constructed, & used       Image: Co			_		46			ina	Equi	Equipment, food & non-food contact surfaces							
1       1							×			constructed, & used							
21       X       Proper date marking & disposition       3 13 0       Physical Facilities       .2654, .2655, .2656         22       X       Time as a public health control: procedures & 21 0       Hot & cold water available; adequate pressure       21 0       Hot & cold water a		+ $+$ $+$	_		40	5 🛛											
22       X       Time as a public health control: procedures & 210       48       Hot & cold water available; adequate pressure       210         23       X       Consumer Advisory       263       9       Plumbing installed; proper backflow devices       210       100         23       X       Consumer advisory provided for raw or undercooked foods       1050       50       Sewage & waste water properly disposed       210       100         49       X       Plumbing installed; proper backflow devices       210       100		3×															
22       23       2633         23       23       Consumer Advisory       2653         23       23       Consumer Advisory       2653         24       24       2653       2653         24       2653       2653         24       2653       2653         24       2653       2653         24       2653       2653         24       2653       2653         25       2653       2653         26       X       Food additives: approved & properly used       1630         26       X       Food additives: approved & properly used       1630         26       X       Toxic substances properly identified stored, & used       210         26       X       Toxic substances properly identified stored, & used       210       54       Meets ventilation & lighting requirements; designated areas used       1630       1630		3 1.5	0					Faci	lities								
23       Consumer advisory provided for raw or undercooked foods       1050       Sewage & waste water properly disposed       210         Highly Susceptible Populations       2653         24       Pasteurized foods used; prohibited foods not offered       3130       100         24       Pasteurized foods used; prohibited foods not offered       3130       100         25       Food additives: approved & properly used       1030       53       Physical facilities installed, maintained & clean       1030         26       Toxic substances properly identified stored, & used       210       54       Meets ventilation & lighting requirements; designated areas used       1030       1030		21	0		┛║┝━	-				· · · ·							
1       1						-				<b>.</b>							
24       A       Pasteurized foods used; prohibited foods not offered       3 13 0       A       A       A cleaned       A c			ᆈᄂ		٦H	_				• • • • •							
Chemical       .2653, .2657         25       X       Food additives: approved & properly used       1030         26       X       Toxic substances properly identified stored, & used       210         Conformance with Approved Procedures       .2653, .2654, .2658	24 Pasteurized foods used; prohibited foods not	3 1.5				-				& cleaned							
26 🛛 □       Toxic substances properly identified stored, & used       210 □       54 🖾 □       Meets ventilation & lighting requirements;       100 □       □         Conformance with Approved Procedures       2653       2654       2658       54 🖾 □       Meets ventilation & lighting requirements;       100 □       □					52	2											
Conformance with Approved Procedures 2653, 2654, 2658	25 🗌 🖂 🔀 Food additives: approved & properly used	1 0.5			] 53	3 🗆				· · ·							
Conformance with Approved Procedures 2653, 2654, 2658		21			] 54	1				Meets ventilation & lighting requirements; designated areas used							
27       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized process, reduced oxygen packing criteria or HACCP plan       210       Image: Specialized proces, reduced plan <t< td=""><td>Conformance with Approved Procedures         .2653, .2654, .2658           27</td><td>21</td><td>0</td><td></td><td></td><td>_</td><td></td><td>_</td><td></td><td>Total Deduction</td><td>1S: 2.5</td></t<>	Conformance with Approved Procedures         .2653, .2654, .2658           27	21	0			_		_		Total Deduction	1S: 2.5						

## this

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: QDOBA MEXICAN GRILL	Establishment ID: 3034012842										
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	Inspection       Re-Inspection       Date: 11/04/2019         Comment Addendum Attached?       Status Code: A         Water sample taken?       Yes       No         Email 1: paresh7@yahoo.com       Category #: IV         Email 2:       Email 3:										
Temperature Observations											
Cold Holding Temperature is now 41 Degrees or less											

Item Lettuce	Location salad reach-in cooler	Temp 39	Item Queso	Location serving line	Temp 152	Item Ground Beef	Location hot holding	Temp 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.

Spell

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):	Nelysd	First	Deras	Last	Maria	HOAV	nanden.
Regulatory Authority (Print & Sign)	): Victoria	First	Murphy	Last	Viela	May	
REHS ID	: 2795	- Murphy, Victori	а		_ Verification Required	d Date:	/
REHS Contact Phone Number	\ <u></u>	DHHS is 3	/ision of Pu an equal o	ublic Health   Enviro pportunity employer. aent Inspection Report,		<ul> <li>Food Protection Prog</li> </ul>	ram

Establishment ID: 3034012842

Observations and Corrective Actions																												
	Vi	iola	tion	s cited	in this	repoi	rt must	be o	corrected	with	nin the	time fr	rame	s belo	DW,	or a	as sta	ated	in s	sectio	ons a	8-40	5.11	of the f	boc	code.		
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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



Spell

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