

Food Establishment Inspection Report

Score: 93

Establishment Name: LOS TORITOS MEXICAN CUISINE

Establishment ID: 3034012495

Location Address: 420 JONESTOWN RD. UNIT U
 City: WINSTON SALEM State: North Carolina
 Zip: 27104 County: 34 Forsyth
 Permittee: LOS TORITOS MEXICAN CUISINE, LLC
 Telephone: (336) 829-5232

Date: 03/20/2023 Status Code: A
 Time In: 11:05 AM Time Out: 2:20 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- 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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
2	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT N/A N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	IN <input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	X	X
14	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Food separated & protected		3	X	0	X
16	IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	X	X
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> OUT N/A				
Toxic substances properly identified stored & used		2	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/>				
Approved thawing methods used		1	0.5	0	
36	IN <input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	X	X
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	X	X
42	<input checked="" type="checkbox"/> OUT N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	X	X
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	X	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	X
55	IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	X	
56	IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	X	0	
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 829-5232

Establishment ID: 3034012495
 Inspection Re-Inspection Date: 03/20/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: tavo.mar7@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beans at 11:14	REHEATING since approx 10:00	148						
beans at 12:00	steam table	166						
rice	steam table	180						
chicken	REHEAT on steam table	173						
imitation crab	ref. drawer	39						
chorizo	ref. drawer	40						
pico de gallo	prep cooler	40						
chicken	walk-in cooler	40						
refried beans	walk-in cooler	40						
salsa	walk-in cooler	41						
salsa	2 door work top cooler	34						
hot water	3 comp sink	132						
quat sanitizer	dispenser, after adjustment (nrm)	200						
Cl sanitizer	dish machine, after adjustment (nrm)	50						
shrimp	FINAL COOK	175						

Person in Charge (Print & Sign): *First* Ines *Last* Ignacio
 Regulatory Authority (Print & Sign): *First* Aubrie *Last* Welch

Ines Ignacio
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie Verification Required Date: 03/29/2023

REHS Contact Phone Number: (336) 703-3131 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: LOS TORITOS MEXICAN CUISINE

Establishment ID: 3034012495

Date: 03/20/2023 **Time In:** 11:05 AM **Time Out:** 2:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Noemi Diaz		Food Service		03/11/2027

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.

- 1 2-103.11 PIC shall ensure rules in the code for food safety and handling are met. PF - At beginning of inspection, dish machine's sanitizer dispenser was empty, and quat sanitizer at 3 comp sink dispenser was not dispensing at proper strength. The person in charge shall ensure that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of chemical concentration, pH, temperature, and exposure time for chemical sanitizing. CDI - discussion with PIC about regularly checking sanitizer.
- 13 3-202.15 Package Integrity (Pf) 1 #10 can of tomatillos with dents on seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - PIC labeled "do not use" and placed in office for return.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation-P - REPEAT - In walk-in cooler, 2 unopened packages of imitation crab meat were in same container as packaged raw fish and shrimp. Ready to eat foods must be stored above/separate from raw foods. CDI- Storage order fixed.
3-304.15 (A) Gloves, Use Limitation (P) employee unwrapped raw pastor with gloved hands, placed on grill, then touched handle of spatula with same gloved hand. Employee wiped gloved hand on towel then used same glove to handle clean container. If used, single-use gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI - PIC spoke to employees, gloves removed and hands washed. Spatula placed at 3 comp sink to be cleaned.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) REPEAT - Dish machine sanitizing rinse was 0 ppm Cl upon initial check. Quat sanitizer dispensing from 3 comp sink was < 100 ppm. A chemical sanitizer shall be used in accordance with EPA-registered label use instructions. CDI - sanitizer container at dish machine was empty; Ecolab showed up for routine maintenance during the inspection and replaced sanitizer at dish machine; it was then dispensing at 50 ppm. Quat dispenser at 3 comp sink was adjusted and sanitizer was dispensing at 200 ppm. Discussed importance of routine monitoring. Dishes washed today were placed back at machine to be sanitized.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) imitation crabmeat in ref. drawer was not dated, tamales in prep cooler and in freezer were not dated, chile rellenos in prep cooler and freezer were not dated. Date mark all time/temperature control for safety (TCS) foods that are prepared/opened and held in the establishment for >24 hours. This includes food that is prepared then frozen - these foods should have a prep date and then a thaw date when they are removed from the freezer. CDI - foods dated appropriately.
- 28 7-101.11 Identifying Information, Prominence - Original Containers (Pf) Containers connected to dispenser at 3 comp sink lack labeling and appear to have been refilled/reused. Containers of poisonous or toxic materials shall bear a legible manufacturer's label. VERIFICATION REQUIRED by March 29, 2023.
7-102.11 Common Name - Working Containers (Pf) Unlabeled spray bottle in kitchen. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - spray bottle identified as "Bleach" and labeled accordingly.
- 36 4-203.11 Temperature Measuring Devices, Food - Accuracy (Pf) Digital food thermometer read 30F when placed in ice water. Food temperature measuring devices that are dually scaled in Celsius and Fahrenheit shall be accurate to +/- 1 degree C in the intended range of use. CDI - new thermometer purchased during inspection and checked for calibration.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Soiled wiping cloth hanging from employee apron. Bucket for wiping cloths was filled with soapy water instead of sanitizer. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer or placed in soiled linen container to prevent cross contamination. CDI - chlorine manually mixed to 100 ppm in wiping cloth bucket and cloths replaced, cloth removed from employee apron.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Repeat - plastic portion cups stored in container with crumbs/debris and misc. items such as screws. Several stacks of to-go containers with food contact surfaces exposed in the kitchen. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; covered or inverted. CDI - container removed for cleaning, to go containers inverted.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat - outside can wash had standing water at beginning of inspection. After

employee worked on drain, can wash was draining, but it was draining slowly. Monitor and call plumber if necessary. A plumbing system shall be maintained in good repair.

- 54 5-501.114 Using Drain Plugs (C) REPEAT - Shared cardboard dumpster is missing plug. Drains in receptacles and waste handling units for refuse and recyclables shall have drain plugs in place. Replace prior to next inspection to avoid a point deduction.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Replace baseboard and repair holes in wall of back hall. Re-seal corner of wall by hand sink near dish area where a gap is present. Physical facilities shall be maintained in good repair.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) Employees' personal drink and cookies were on shelf next to plates. Areas for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Always keep personal items separated from restaurant items.