

# Food Establishment Inspection Report

Score: 90

Establishment Name: FRIDA'S MEXICAN KITCHEN AND CANTINA

Establishment ID: 3034012457

Location Address: 550 PINEVIEW DR

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 02 / 20 / 2018 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 12 : 45 ☐ am ☒ pm Time Out: 05 : 15 ☐ am ☒ pm

Permittee: FRIDA'S MEXICAN KITCHEN, INC.

Total Time: 4 hrs 30 minutes

Telephone: (336) 497-5097

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
<b>Supervision .2652</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input checked="" type="checkbox"/>	<u>2</u>	<u>0</u>	<input checked="" type="checkbox"/>
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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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
<b>Safe Food and Water .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>										<b>10</b>



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

CR  
OFF



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FRIDA'S MEXICAN KITCHEN AND CANTINA  
 Location Address: 550 PINEVIEW DR  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: FRIDA'S MEXICAN KITCHEN, INC.  
 Telephone: (336) 497-5097

Establishment ID: 3034012457  
☒ Inspection ☐ Re-Inspection Date: 02/20/2018  
 Comment Addendum Attached? ☐ Status Code: A  
 Category #: IV  
 Email 1: jfp79@yahoo.com  
 Email 2:  
 Email 3:

## Temperature Observations

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

Item servsafe	Location Gonzalo Espinoza	Temp 0	Item mushrooms	Location walk in cooler	Temp 42	Item chix	Location right prep	Temp 42
hot water	3 compartment sink	139	chlorine	dish machine	100	rice	steam table	144
cooked	cooling 10 min	134	chlorine	wiping cloth bucket	200	chix fajita	steam table	152
tomatillos	cooling 2 hours	63	pork	grill hot holding	182	tomato	prep left	41
queso	cooling 30 min	93	half and half	bar upright cooler	39	cheese	prep left	42
queso	cooling 2 hours	54	strawberries	bar cooler	38	rice	cook temp	192
beans	walk in cooler	42	raw chix	cold drawer	47	ground beef	cook temp	180
chorizo	walk in cooler	43	raw salmon	cold drawer	46	chix	cook temp	197

## 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.

- 6 2-301.14 When to Wash - P Repeat violation. Employee observed walking out back door wearing gloves then attempting to return to food handling upon returning to kitchen. Employee did not stop to change gloves or wash hands. When told to wash hands and change gloves, employee turned off sink with bare hands. Food employees shall always change gloves and wash hands when changing tasks. Paper towels shall be used to turn off faucets when washing hands to avoid recontamination of hands, CDI. Employee washed hands using correct procedure.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Hand sink in waitress area had chemical bottle stored on splash guard. Hand sink on right of 3 compartment sink blocked by large rolling trash can. Hand sink near grill had glassware in it. Hand sinks shall be kept clear and clean for the purposes of handwashing. They may not be used for storage, dumping or warewashing. CDI. Sinks cleared.
- 11 3-202.15 Package Integrity - PF 0 points. Badly dented can found on can rack in kitchen. Badly dented cans shall be separated from other stock and kept in a designated area or disposed of. CDI. Can moved to returns shelf.

Lock  
Text



Person in Charge (Print & Sign): *First* Rolando *Last* Hernandez

Regulatory Authority (Print & Sign): *First* Amanda *Last* Taylor

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 03 / 01 / 2018

REHS Contact Phone Number: (336) 703-3136



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: FRIDA'S MEXICAN KITCHEN AND CANTINA

Establishment ID: 3034012457

## 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.



- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P 0 points. Pan of ceviche(raw fish)stored above chile rellenos in left side prep unit. Store raw foods beneath ready to eat items to prevent cross contamination. CDI. Ceviche moved to bottom shelf.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. Tomatoes on guacamole cart 61 degrees. Broccoli in right prep unit 60 degrees. Raw meats in cold drawers 44-48 degrees. Potentially hazardous foods shall be cold held at 45 degrees or less. CDI. Broccoli pan not set down in cold well and was discarded. Tomatoes discarded. Raw meats moved to walk in cooler and repairman contacted. Unit repaired during inspection. Air temp now 39 degrees.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Reminders on menus were done with marker and stars indicating undercooked items have been wiped off from cleaning of menus. Correct menus to reflect disclosure and reminder for undercooked items. Verification required within 10 days. Contact Amanda Taylor when compliant at 336-703-3136 or taylorar@forsyth.cc.
- 31 3-501.15 Cooling Methods - PF 0 points.Pans of queso set on countertop to cool. Large, deep container of tomatillos also set on countertop to cool. When cooling foods, do so under active refrigeration, not at room temperature. Use shallow containers for more effective cooling. CDI. Foods within cooling parameters. Tomatillos transferred to shallow pan and placed in walk in cooler to cool along with queso.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. One wet wiping cloth observed on prep table opposite walk in cooler. Once wiping cloths become wet, they shall be stored in sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Spoon for sugar and cinnamon mix stored with handle in food. Tongs for chicken in cold drawer stored with handle in food. Ice scoops at bar stored with handle in ice. Store in use utensils with handles protruding out of food to avoid contamination from hands.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Recondition bottoms of can opener prep table and small prep table next to back door where rust/oxidation has occurred. Identify cause of water buildup in left prep unit and repair. Replace meat tenderizer with cracked handle as it is no longer smooth and easily cleanable. Rewrap insulation on beer chiller unit above pan racks. Remove duct tape from face of thermostat at salsa cooler. Equipment shall be in good repair.
- 4-101.11  
Characteristics-Materials for Construction and Repair - P Remove cardboard used as shelf liner and absorbent wooden crate from dish area. Equipment shall be non absorbent, smooth and easily cleanable.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FRIDA'S MEXICAN KITCHEN AND CANTINA

Establishment ID: 3034012457

## 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.



- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Cleaniing needed inside fryers and on shelf underneath grill, Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P Spray gun attached to hose at outside can wash without proper backflow prevention. Do not keep spray nozzle attached without backflow prevention rated for continuous pressure. CDI. Spray nozzle removed.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C 0 points. Dust ceiling vents in restrooms. Physical facilities shall be maintained clean.  
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair minor tile damage near back door of kitchen. Floors, walls and ceilings shall be smooth and easily cleanable.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Employee jacket hung on shelf in dry storage room. Employee unopened beverage stored in salsa cooler. Employee phone stored on shelf directly over open prep unit, Store employee items in a designated area where they cannot contaminate food or food contact surfaces.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FRIDA'S MEXICAN KITCHEN AND CANTINA

Establishment ID: 3034012457

## 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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FRIDA'S MEXICAN KITCHEN AND CANTINA

Establishment ID: 3034012457

## 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

