Food Establishment Inspection Report Score: 92 Establishment Name: EL RANCHO TAQUERIA Establishment ID: 3034012346 Location Address: 613 EAST SPRAGUE STREET Date: <u>Ø 1</u> / <u>Ø 6</u> / <u>2 Ø 2</u> Ø Status Code: A City: WINSTON SALEM State: NC Time In: $0 \ 1 : 0 \ 0 \overset{\bigcirc}{\otimes} \text{ am}$ Time Out: Ø 5 : 15 $\stackrel{\bigcirc am}{\otimes}$ pm Zip: 27107 34 Forsyth County: . Total Time: 4 hrs 15 minutes RANCHO ORTIZ INC. Permittee: Category #: IV Telephone: (336) 785-9112 FDA Establishment Type: Full-Service Restaurant Wastewater System:

✓ Municipal/Community

✓ On-Site System No. of Risk Factor/Intervention Violations: 6 No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. IN OUT N/A N/O Compliance Status CDI R VR IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 1 🛛 🗀 28 1 0.5 0 Pasteurized eggs used where required **Employee Health** 29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3 1.5 0 Variance obtained for specialized processing 30 □ □ □ 🗵 1 0.5 0 \times Proper use of reporting, restriction & exclusion 3 1.5 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control **Good Hygienic Practices** .2652, .2653 1 0.5 0 31 🛛 🗆 4 🛛 210 - -Proper eating, tasting, drinking, or tobacco use 32 □ 1 0.5 0 🗆 🗆 □ □ X Plant food properly cooked for hot holding 5 П 1 0.5 0 No discharge from eyes, nose or mouth 1 0.5 0 🗆 🗆 33 🛛 🔲 🖂 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🗵 🗆 1 0.5 0 Thermometers provided & accurate 42020 6 □ 🖂 Hands clean & properly washed **Food Identification** .2653 No bare hand contact with RTE foods or pre-3 1.5 0 approved alternate procedure properly followed 35 🔀 🗀 Food properly labeled: original container 210 - -8 🗵 210 - -Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 **Approved Source** .2653, .2655 Insects & rodents not present; no unauthorized 36 🗵 🗆 210000 9 🛛 🗆 Food obtained from approved source Contamination prevented during food 37 🗆 🔀 preparation, storage & display 10 Food received at proper temperature 38 🗵 🗆 Personal cleanliness 1 0.5 0 11 🛛 🗀 Food in good condition, safe & unadulterated 39 🛛 🗀 Wiping cloths: properly used & stored 1 0.5 0 Required records available: shellstock tags, 12 🗆 210 - parasite destruction 1 0.5 0 40 🛛 🗀 Washing fruits & vegetables **Protection from Contamination** .2653, .2654 Proper Use of Utensils 13 \times Food separated & protected 1 0.5 🗶 🗌 🗌 41 □ | 🔀 In-use utensils: properly stored 14 🗆 X 315**X** X Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 42 🛛 🗆 Proper disposition of returned, previously served 15 🖂 🗀 210 reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 🗆 1 0.5 0 Potentially Hazardous Food Tlme/Temperature 16 ☒ ☐ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 - - -44 🛛 🗆 1 0.5 0 ... Gloves used properly **Utensils and Equipment** .2653, .2654, .2663 |17|igotimes |igsqcup |igsqcup |igsqcup | Proper reheating procedures for hot holding 3 1.5 0 Equipment, food & non-food contact surfaces approved, cleanable, properly designed, 45 🗆 🗷 3 1.5 0 Proper cooling time & temperatures constructed, & used Warewashing facilities: installed, maintained, & used; test strips 19 🗆 3 1.5 **X X** | ... | ... Proper hot holding temperatures 46 🛛 🗆 1 0.5 0 X 3 **X** 0 **X** Proper cold holding temperatures 47 🗆 🗷 Non-food contact surfaces clean 1 0.5 🗶 🗌 🔲 21 🔀 ☐ Proper date marking & disposition 3 1.5 0 **Physical Facilities** .2654. .2655. .2656 48 🔀 🖂 🖂 Time as a public health control: procedures & Hot & cold water available; adequate pressure |22| 🗆 | 🗆 | 🖼 | 🗆 210 49 21000 Plumbing installed: proper backflow devices Consumer Advisory .2653 Consumer advisory provided for raw or 23 🗆 🗷 🗀 50 🗷 🗆 21000 Sewage & waste water properly disposed undercooked foods **Highly Susceptible Populations** .2653 Toilet facilities: properly constructed, supplied 1 0.5 0 51 🛛 🗀 Pasteurized foods used; prohibited foods not & cleaned |24| □ | □ | 🔀 Garbage & refuse properly disposed; facilities maintained 52 🛛 🗆 1 0.5 0 Chemical .2653, .2657 25 | | | | | | 53 🗆 🗷 Food additives: approved & properly used 1 0.5 0 П Physical facilities installed, maintained & clean



Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Conformance with Approved Procedures .2653, .2654, .2658

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1 0.5 0

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Meets ventilation & lighting requirements; designated areas used

Total Deductions:

210 - -

| | | | | Food Es | <u>stablishr</u> | nent l | <u>Inspection</u> | ı Report | |
|--|---|---|--|--|--|-----------------------------------|---|---|--------------------------------------|
| Establishment Name: EL RANCHO TAQUERIA | | | | | Establishment ID: 3034012346 | | | | |
| Location A | ddress: 613 EAST S | SPRAGUE ST | REET | | X Inspecti | on 🗌 | Re-Inspection | Date: 01/06/20 | 20 |
| City: WINS | | | | te: <u>NC</u> | Comment Ac | | · | Status Code: | Α |
| County: 34 | Forsyth | | _ Zip: <u>27107</u> | | Water sampl | e taken? | Yes X No | | |
| Water Supply | | ommunity | | | | aximofeli | x77@gmail.com | | |
| | RANCHO ORTIZ IN | lC. | | | Email 2: | | | | |
| l elephone | (336) 785-9112 | | | | Email 3: | | | | |
| | | | Tempe | rature Ob | oservation | ıs | | | |
| | | | • | | is now 41 | _ | ees or less | | _ |
| Item serve safe | Location jose ortiz 6/30/20 | Temp 0 | Item ground beef | Location cook temp | | Temp 190 | Item raw beef | Location two door unit | Temp 44 |
| refried beans | steam table | 161 | jalapenos | cooling 3:0 | 5 pm | 130 | raw chicken | two door unit | 44 |
| grilled chicken | steam table | 141 | jalapenos | cooling 3:1 | 5 pm | 123 | cooked beef | two door unit | 44 |
| beef tongue | steam table | 151 | jalapenos | reheat | | 165 | fajitas mix | two door unit | 44 |
| barbacoa | steam table | 150 | pico | make unit | | 41 | jalapenos | hot holding | 115 |
| beef intestine | cook temp | 201 | tomatoes | make unit | | 41 | cooked beef | walk in cooler | 39 |
| steak | cook temp | 194 | raw | make unit | | 40 | hot water | utensil sink | 120 |
| chicken | cook temp | 174 | ham | make unit | | 40 | chlorine sani | utensil sink | 50 |
| | iolations cited in this r | | Observation | | | | | | |
| unpack inside t temper | 1 Packaged and U aged was stored al he walk in freezer. ature stored on the when items have b | bove raw be Raw foods bottom. Ra | ef in the walk ir shall be stored w food product | n freezer. F according t ts shall be s | Raw beef that to cook temp stored below | t was un eratures cooked | packaged was with the speci products. Stac | stored above coo es requiring the hi king order applies | ked beef ghest cook inside the |
| operation operation operation concentum 4-602.1 Lock the church operation op | 14 Maintain sanitiz on at three compar on shall be maintain tration. 1 Equipment Food te. Equipment suc ulation of soil or mo | tment sink sined at a con -Contact Su h as ice bins | ightly less thar centration of 50 rfaces and Ute | n 50 ppm ch 0-200 ppm. nsils-Freque | orine. Chlo CDI Employ ency - C (E) | rine use /ee re-m (4) Ice c | d for sanitizing nade sanitizer to chute had mold | in a manual diswa o proper buildup inside | ashing |
| | | | rst | | ast | _ | | 6 | |
| Person in Chai | rge (Print & Sign): | Jose | | Ortiz | | | DR | | - |
| Regulatory Au | thority (Print & Sign | | rst | La Ward | ast | Ya | athan Wau | e rens | |
| | REHS ID |): 1634 - W | /ard, Richard | | | | ation Required Da | | |
| REHS C | ontact Phone Number | - | | . Q | | v or into | anon Royullou Di | | |
| | orth Carolina Department | of Health & Hur | nan Services ● Div DHHS is | vision of Public an equal oppor | Health ● Enviro tunity employer. nspection Report, | | ealth Section ● Fo | ood Protection Program | (Certif |

| Establishment Name: _ | EL RANCHO TAQUERIA | Establishment ID: | 3034012346 |
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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.



- 3-501.16 Maintain TCS foods in hot holding at 135F or above. -P Cooked jalapenos in holding holding unit on prep table at 115 degrees. Potentially hazardous foods held hot must be held at a temperature of 135 degrees or above. All other hot holding temperatures were at proper temperature. CDI Employee reheated jalapenos to 165 degrees and placed them back into hot holding. 0 pts.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Raw beef, chicken, cooked beef intestine, and fajitas mixture in two door reach in refrigerator at 44-45 degrees. Unit closed and air temperature re-checked in 20 minutes. Air temp was 40 degrees. Product had risen above 41 degrees due to opening and closing of the doors of the unit. Potentially hazardous foods held cold must be held at a temperature of 41 degrees or below. CDI All products placed inside the walk in freezer and cooled to 41 degrees within 30 minutes.
- 3-603.11 Disclosure shall identify the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Pf Eggs offered cooked to order in select items on the menu. Reminder was provided but the disclosure indicating that eggs could be cooked to order was not provided on the menu. When foods are not cooked to eliniminate pathogens and provided cooked to order, the permit holder shall inform the consumer of the significant risk by way of both a disclosure and reminder. (B) Disclosure shall include A description of the food that can be cooked to order or raw at each item on the menu or the food item asterisked to a footnote at the bottom that indicates the food can be cooked to order or this information provided on table tents. CDI PIC revised menus to show disclosure. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination C Repeat Thank You bags used to store raw chicken and beef inside the walk in freezer. Approved food grade storage containers or bags should be used to store food to prevent contamination.
- 3-304.12 In-Use Utensils, Between-Use Storage C A single service cup stored inside the salt. During pauses in food preparation and dispensing utensils shall be stored (B) In a food that is non potentially hazardous with their handles above the top of the food within containers or equipment that can be closed such as bins of sugar, salt, etc. 0 pts.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C The walk in freezer door gasket, make unit door gasket, and stand up refrigeration unit door gasket is split and needs to be replaced. Lower shelves in select prep tables and steam table are oxidized and need to be re-painted with approved equipment paint or replaced. Shelving inside refrigeration units with damaged coating need to be replaced. The control knob on one of the table top hot holding units is missing and needs to be in place. The door handle insert on one of the refrigeration units is cracked and needs to be replaced. The prep sinks have cracked welds at the top of the sink vats that need to be welded closed and polished smooth. Wall mounted shelving and dry storage shelving with damaged coating needs to be replaced. Equipment shall be in good repair. Rust and oxidation needs to be removed from the undersides of sink drainboards and vats.
- 4-602.13 Nonfood Contact Surfaces C Clean the fronts, sides, and legs of equipment to remove any soil that has built up on the unit. This includes the walls of the walk in cooler and freezer. Non food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 0 pts.





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Observations and Corrective Actions

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6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C The floor wall junction inside the restroom provides a 90 degree angle where the wall meets the floor. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch). 0 pts.





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