

Food Establishment Inspection Report

Score: 95.5

Establishment Name: MI PUEBLO #8

Establishment ID: 3034011447

Location Address: 2905 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 14 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 01 : 20 ⁰ am ⁰ pm Time Out: 06 : 15 ⁰ am ⁰ pm

Permittee: MI PUEBLO NO 8 INC

Total Time: 4 hrs 55 minutes

Telephone: (336) 722-5772

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: _____

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions: 4.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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County: 34 Forsyth Zip: 27106

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

Permittee: MI PUEBLO NO 8 INC

Telephone: (336) 722-5772

Establishment ID: 3034011447

☒ Inspection ☐ Re-Inspection Date: 05/14/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item CFPM	Location A.-Leonardo 5/24/22	Temp 00	Item queso	Location meat walk in	Temp 42	Item pico	Location make unit	Temp 41
hot water	3 comp sink	140	barbacoa	meat walk in	37	lettuce	reach in	41
chlorine	ppm sani 3 comp	50	shrimp	final cook	157	guacamole	make unit 2	41
chlorine	ppm sani dish machine	50	egg	final cook	186	chicken	hot holding	138
hot water	dish machine sink	137	chicken	final cook	195	beans	hot holding	162
pasta	cooling 1:40	115	beef	final cook	149	queso	hot holding	158
pasta	cooling 2:39	75	tomato	make unit 2:27	46	rice	hot holding	141
pico	produce walk in	34	tomato	make unit 3:20	41	milk	drink cooler	36

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.

- 2-301.14 When to Wash - P - Employee observed sweeping line area of kitchen and returning to the make unit for food prep without washing hands first. Food employees shall wash their hands after engaging in activities than contaminate the hands. CDI- Employee washed hands.
- 3-301.11 Preventing Contamination from Hands - P - Employee observed in vegetable prep area and had been cutting tomatoes for pico de gallo without wearing gloves. Food employees may not contact exposed, ready-to-eat food with bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI - Tomatoes were voluntarily discarded.
- 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Empty pitcher with sponge stored in handsink at bar area. A handwashing sink shall be maintained so that it accessible at all times for employee use. Do not store anything in handwashing sinks. CDI - Pitcher was moved from handwashing sink. 9

Lock
Text



Person in Charge (Print & Sign): Carlos *First* Sanchez *Last*

Regulatory Authority (Print & Sign): Lauren Pleasants *First* R. Nathan Ward *Last*

[Signature]
[Signature]

REHS ID: 1634 - Ward, Richard

Verification Required Date: 05 / 24 / 2019

REHS Contact Phone Number: (336) 703 - 3144



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - (C) In produce cooler, unwashed produce was stored over washed and ready-to-eat produce. Separate unwashed fruits and vegetables from ready-to-eat vegetables by placing unwashed produce on the bottom. In 3-door upright freezer, an opened bag of ready-to-eat ham was stored in a container with raw tilapia; and an opened bag of raw chicken tenders was stored on the top shelf above raw shrimp, raw beef, and raw chorizo. Store according to final cooking temperatures in the freezer once original packages are opened, with raw chicken/poultry on the bottom. In meat walk-in, raw steaks were stored in container with raw chorizo. CDI - Items in freezer rearranged to place chicken tenders on the bottom. Steak in walk-in cooler moved to beef storage shelf.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Observed the following soiled dishes: 5 plates, 2 large bowls, 3 small bowls, 1 margarita glass, several strainer ladles, 5 tongs, one stack of large plastic container, one container full of metal lids, one blender pitcher, one cutting board, Waring mixer, and Vantco metal guard. Food contact surfaces shall be clean to sight and touch. CDI - Items placed at 3 compartment sink to be washed, rinsed, and sanitized.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Sliced tomatoes in top of make unit measured 46F. Potentially hazardous food shall be maintained at 41F or below. Keep lid closed when not in active use, and keep metal pans fully stocked in unit to minimize loss of cool air. CDI - Lid was closed and tomatoes measured 41F when checked less than an hour later.
- 33 3-501.13 Thawing - C - Raw beef thawing in prep sink in large plastic containers of still water. Thawing of potentially hazardous food shall be done: under refrigeration of 41F or less; completely submerged under running water 70F or less with sufficient velocity to agitate and float off loose particles in an overflow; such that for raw animal food requiring cooking, thawed portions are not above 41F for more than 4 hours; as part of the cooking process. Thaw foods under cold running water, refrigeration, or as part of the cooking process. Correction was given but upon returning to prep area, running water was turned off.
- 36 6-202.15 Outer Openings, Protected - C - The back doors do not seal tightly where they meet, and the outside is visible. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Repair doors to be tight-fitting to prevent the entry of pests.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloths observed at vegetable prep area, at grill line, and hanging on cook's apron. Between uses, wet wiping cloths shall be held between uses in a chemical sanitizing solution specified under 4-501.114. Keep wet wiping cloths in sanitizer or maintain cloths dry until soiled.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Observed 3 stacks of wet plates, one stack of wet bowls, and one stack of wet metal pans. After cleaning and sanitizing, equipment and utensils shall be air-dried. Air-dry equipment and utensils before stacking. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Glasses at bar need a sneezeguard on customer side of rack. Clean utensils stored on shelf soiled with food debris in prep room. Lids and utensils stored in bins soiled with food debris. Cleaned equipment and utensils, laundered linens, and 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. Maintain storage bins for utensils clean. Obtain sneezeguard for glasses at bar. Maintain clean dish shelving clean.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Single-service salsa ramekins stored in soiled bins. Single-service foil containers stored out of packaging in dry storage room. 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. Single-service and single-use articles shall be stored as specified under (A) and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. Store foil containers under food-grade plastic or covering, or in original boxes. Maintain bins for salsa containers clean and free of food debris. CDI - Foil containers were covered and salsa ramekin bins were cleaned.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Paint is chipped on Vantco mixer and grinder/grater machine. Rubber band on mixer utensil of Waring. One control knob is missing on stove range. Panel is damaged on CPG grill. Missing panel on inside of reach-in cooler on left side of hood, exposing insulation. Threshold of walk-in meat cooler is damaged. Panel inside walk-in produce cooler door is damaged. Broken trim around ice bin and reach-in beer cooler in bar area. Hood needs to be recaulked along trim and at corners. Two-compartment sink needs cracks welded (NSF-approved equivalent to 4-1 and 4-2 of 2009 Food Code) in vats. Three-compartment sink needs welded areas of vats to be smooth. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - One large metal pan with severe corner dents. One cracked plastic container. One broken lid on soapilla bin. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams,
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C - Sanitizer in 3 compartment sink was soiled with food debris. The wash, rinse, and sanitize solutions shall be maintained clean. Drain and refill sanitizer when it becomes soiled.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed in the following areas: inside bottom of 3-door freezer, gaskets of 3-door freezer, on spray nozzle at sink of dish machine, outside and crevices of Waring mixer, inside cabinets of fryers, along heat lamp above prep line. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Maintain equipment clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Backflow prevention device needed below split on water line to tea brewer. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device as specified under 5-202.14. The one currently installed meets standards, but an additional one is needed after the line splits. Verification of installation required by 5/24/19. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc if installed prior to verification date.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning needed around perimeter of cook line area along baseboards. Physical facilities shall be cleaned as often as necessary to keep them clean. // 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Cove base needs to be installed in both restrooms. The floor and wall junctions shall be coved and closed to no larger than 1/32nd of an inch to facilitate floor cleaning. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Door frames are damaged in prep room and storage areas. Back door is damaged and bent. Foam areas under serving area prep table and under soda storage need to be trimmed down to be smooth and easily cleanable. Low grout throughout kitchen. RegROUT tiles in areas of kitchen where it is low. Paint is chipping on wall behind tea machine. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C - Lighting measured 27 foot candles at grinder/grater machine, 15 foot candles at line handwashing sink, 21-39 foot candles under hood at grill and fryers. The lighting intensity shall be at least 50 foot candles at food preparation surfaces. Increase lighting in these areas.



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✓
Spell



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