

Food Establishment Inspection Report

Score: 90

Establishment Name: MAGUEY MEXICAN RESTAURANT, EL

Establishment ID: 3034011571

Location Address: 4625 YADKINVILLE RD

☒ Inspection ☐ Re-Inspection

City: PFAFFTOWN

State: NC

Date: 08 / 23 / 2019 Status Code: A

Zip: 27040

County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 02 : 30 ☒ am ☐ pm

Permittee: EL MAGUEY INC

Total Time: 4 hrs 30 minutes

Telephone: (336) 924-6553

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: 4

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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
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"/>
Good Hygienic Practices .2652, .2653										
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"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input 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"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
15	<input type="checkbox"/>	<input checked="" 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"/>
Potentially Hazardous Food Time/Temperature .2653										
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 checked="" type="checkbox"/>	<input 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			<u>13</u>	<u>0</u>	<input type="checkbox"/>	<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"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
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"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
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			<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
Safe Food and Water .2653, .2655, .2658										
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"/>
Food Temperature Control .2653, .2654										
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>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
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 type="checkbox"/>	<input checked="" 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>	<u>0</u>	<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"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>13</u>	<u>0</u>	<input type="checkbox"/>	<input checked="" 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"/>
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			<u>13</u>	<u>0</u>	<input type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										<u>10</u>



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAGUEY MEXICAN RESTAURANT, EL
 Location Address: 4625 YADKINVILLE RD
 City: PFAFFTOWN State: NC
 County: 34 Forsyth Zip: 27040
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: EL MAGUEY INC
 Telephone: (336) 924-6553

Establishment ID: 3034011571
☒ Inspection ☐ Re-Inspection Date: 08/23/2019
 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	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	D.C. Cnipo12/10/21	00	chix broth	walk in cooler	47	shrimp	final cook	169
hot water	dish machine	147	tomato	walk in cooler	48	steak	final cook	155
hot water	3 comp sink	150	frijoles	walk in cooler	47	tomato	grill drawers	39
chl sani	ppm dish machine	50	flan	walk in cooler	47	tamale	2 door reach in	41
chl sani	ppm 3 comp sink	50	queso	steam well	132	guacamole	make unit	39
chl sani	ppm bucket	50	queso	reheat	173	ground beef	hot holding	180
pico de gallo	walk in cooler	47	rice	final cook	192	black beans	hot holding	190
queso	walk in cooler	46	chicken	final cook	165	shred chix	hot holding	170

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 - REPEAT - Raw chorizo stored on top shelf above ready to eat foods and raw whole beef. Raw animal foods shall be stored to prevent cross contamination. Store chorizo and ground meats below whole cuts of meat and above poultry. On speed rack, raw chicken stored above raw eggs. CDI - Chorizo moved to bottom shelf. Raw chicken moved to bottom shelf on speed rack.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT with improvement - Sticker and food residue on utensils and bottles stored in bus bin above prep sinks. All flan dishes, 14 salsa bowls, spice container, immersion blender, and one large metal pan soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI Items taken to 3 compartment sink to be washed, rinsed, and sanitized.
- 15 3-306.14 Returned Food and Re-service of Food - P - Salsa pitchers served at tables and then placed back in cooler by wait staff. After being served and in the possession of a consumer, food that is unused or returned by the consumer may not be offered as food for human consumption. Salsa is potentially hazardous TCS food and may not be re-served. CDI - Education provided to manager and they will use different method of salsa dispensing for tables. Server may keep possession of pitcher and refill at tables. 0 pts.

Lock
Text



Person in Charge (Print & Sign): Delfino Ruiz
 Regulatory Authority (Print & Sign): Lauren Pleasants

Delfino R
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 08 / 24 / 2019

REHS Contact Phone Number: (336) 703-3144



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- 17 3-403.11 Reheating for Hot Holding - P - Queso dip in steam wells 118-132F. Reheat foods for hot holding to 165F within 2 hours. CDI - Queso reheated on stove to 173F. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - In walk-in cooler, ground beef 46F, 3 containers of queso dip 46F, 3 containers of refried beans 47F, 3 metal containers of shredded cheese 46F, 1 container chicken taquitos 46F, 2 large containers cut tomatoes 46-47F, 2 metal pans of pico de gallo 46-47F, 1 metal pan diced tomatoes 48F, 3 large containers of chicken broth 46-47F, several dishes of flan 47F. Air temperature in walk-in cooler measured 47F. TCS foods shall be maintained cold at 41F or below. CDI - All items voluntarily discarded and walk-in cooler repaired during inspection. Verification required of walk in cooler maintaining foods at 41F or below on 8/24/19 by Lauren Pleasants pleasaml@forsyth.cc and (336)703-3144.
- 26 7-201.11 Separation-Storage - P - REPEAT - Bottles of rubbing alcohol and hydrogen peroxide stored on shelves with canned goods. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - Bottles from food storage.
- 31 3-501.15 Cooling Methods - PF - Four large containers of salsa made in morning in glass door cooler with lids, and salsa measured 70F. TCS foods shall be cooled to meet the time and temperature criteria specified under 3-501.14 (from 70-41F within 4 hours) using one or more of the following cooling methods: placing containers in an ice water bath and stirring frequently, adding ice as an ingredient, using rapid cooling equipment, using small thin portions in shallow pans, using pans that facilitate heat transfer (metal), or other effective methods. Containers may be uncovered if protected from overhead contamination. CDI - Salsa containers placed in ice water baths and stirred frequently with lids off. 0 pts.
- 33 3-501.13 Thawing - C - Fish thawing in prep sink in container of water. Water was later turned on and measured 80F. Potentially hazardous food shall be thawed under running water at a temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI - Ice added to fish to cool it and it measured 33-39F. 0 pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Large plastic bottle of balsamic vinegar with no label. Label food storage containers with common name of food. CDI - Label added. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Pitchers of water and tea uncovered in server area. 4 containers of salsa ingredients on floor of kitchen. Food shall be protected from contamination from the premises by storing at least 6 inches off the floor, and be covered. CDI - Salsa containers moved to shelving in ice baths, and covers added to pitchers. 0 pts.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - REPEAT - Wet wiping cloths on bus bin rolling carts. Once wet, store wiping cloths in chemical sanitizer solution, or place in soiled laundry. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Five salsa containers stored wet with lids attached. Allow utensils to air dry after they are washed, rinsed, and sanitized. CDI - Containers taken to warewashing area to be cleaned.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF - One metal pan dented with deep crevices. Two spatulas damaged and cracked. Food-contact surfaces shall be free of cracks, pits, inclusions, or imperfections. CDI - Items voluntarily discarded. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Soda machine dispenses soda while ice bin lid is open. Repair to only dispense when lid to ice bin is closed. Two-door reach in cooler of make unit cracked inside on bottom right. Replace torn gaskets on reach in coolers. Repair or replace chipped sliding door on bottled beer cooler. Replace or recoat rusted shelving for clean dishes and chemicals. Walk-in cooler not maintaining foods at 41F or below and was repaired during inspection. Equipment shall be maintained in good repair.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C - REPEAT - Dumpster with rusted bottom and is leaking. Other dumpster has broken lid. Contact waste management company to repair or replace. Receptacles for refuse and recyclables shall be maintained in good repair. // 5-501.113 Covering Receptacles - C - Dumpster doors open. Maintain dumpsters closed with tight-fitting lids and doors. 0 pts.



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✓
Spell



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