

Comment Addendum to Food Establishment Inspection Report

Establishment Name: TACO MAMA
 Location Address: 3489 BURKE MILL RD.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: TACO MAMA BURKE MILL VILLAGE, LLC
 Telephone: (336) 793-8223

Establishment ID: 3034012678
☒ Inspection ☐ Re-Inspection Date: 06/09/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: austin@tacomamaonline.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
carnita	hot wells	143.0	hot water	3 comp sink 200ppm	0.0			
barbacoa	hot wells	152.0	quat sani	3 comp sink 200ppm	0.0			
chiken	hot wells	160.0	quat sani	bucket 200ppm	0.0			
corn	hot wells	159.0						
refried beans	hot wells	154.0						
rice	hot wells	170.0						
mac and cheese	hot wells	173.0						
chicken	warm cabinet	172.0						
carnitas	warm cabinet	175.0						
refried beans	warm cabinet	145.0						
sliced tomato	make-unit	40.0						
pico de gallo	make-unit	40.0						
red salsa	make-unit	41.0						
guacamole	make-unit	50.0						
red chili butter	squeeze bottle	80.0						
lettuce	True refrigerator	41.0						
poblano peppers	True refrigerator	39.0						
chicken	walk-in cooler	40.0						
mac and cheese	walk-in cooler	40.0						
carnitas	walk-in cooler	40.0						

Person in Charge (Print & Sign): Daniel *First* Pineda *Last*
 Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

[Signature]

[Signature] REHS #287

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



North Carolina Department of Health & Human Services

Page 1 of

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 3/2013

• Food Protection Program



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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 2-102.12 Certified Food Protection Manager - C- The establishment did not have a certified food protection manager present during the inspection- At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI) accredited program
- 8 6-301.12 Hand Drying Provision - PF- The dispenser at the handwashing sink in the bar was not filled with disposable towels and there wasn't another approved hand drying alternative available for use- Each hand sink shall be provided with individual disposable towels, a continuous clean towel system, heated-air hand drying device or air-knife system using high velocity air- CDI: Disposable towels were provided at the handwashing sink by the person-in-charge (PIC)- 0 pts.
- 13 3-302.11 (A)(4) Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Ice used for drink service to customers was stored uncovered in an ice bin at the bar- Food shall be protected from cross contamination by storing the food in packages, covered containers or wrappings- CDI: The ice was voluntarily discarded and clean ice was placed in a lexan food container with a lid for service use.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the dispensers of the soda machine- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold- 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- Red chili butter prepared at 10:30am on 6/9/21 was measured at 80F and guacamole was measured at 50F- Potentially hazardous food shall be maintained at 41F or less- CDI: The red chili butter was voluntarily discarded by the PIC and the guacamole was divided into two containers and placed in the walk-in cooler to quickly cool.
- 26 7-201.11 Separation-Storage - P- Three containers holding cleaning chemicals were stored on the shelf with paper products and utensils- Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment or utensils by separating by spacing or partitioning- CDI: The items were moved to an approved location by the PIC- 0 pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT- Several squeeze bottles containing oil and sauces, shakers of salt and pepper, containers of sugar and bread crumbs were stored without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food.
- 37 3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient - P- Ice at the bar that is served to customers is also being used for exterior cooling of containers of drink mixers stored inside of a rubber caddy in contact with the ice- After use as a medium for cooling the exterior surfaces of food such as canned or bottled beverages ice may not be used as food- CDI: The ice was voluntarily discarded by the PIC.
- 38 2-303.11 Prohibition-Jewelry - C- REPEAT- One employee actively working with food was wearing a watch on her wrist- Except for a plain ring such as a wedding band, while preparing food, employees may not wear jewelry on their arms and hands.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- REPEAT- Several food containers were stacked wet on the clean dishes shelves- After cleaning and sanitizing, equipment and utensils shall be adequately drained and air-dried before stacking, storage and contact with food.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- REPEAT- Several cups were stored at the POS counter and at the bar area uncovered and without effective protection for their lip-contact surfaces- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces are prevented.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair or replace the torn door gaskets for the make unit and the chef base beneath the flat top grill. Recondition the lower portion of the legs of the dry storage shelving to remove rusting- Equipment shall be maintained in a state of good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the door gaskets of the True refrigerator, freezer and the make-unit. Clean the wheel casters, legs and surfaces beneath the grill and the range top- 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C- Repair the leak from the drain line for the handwashing sink next to the rear prep table- A plumbing system shall be maintained in good repair- 0 pts.
- 52 5-501.113 Covering Receptacles - C- The door to the dumpster was left open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment- 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- General floor cleaning is needed for the floor and baseboards beneath the equipment on the cook line, beneath the shelving in the walk-in cooler and beneath the ice bin at the bar. Cleaning is also needed for the floor sinks throughout the kitchen. General cleaning is needed for the FRP covering the walls next to the cook line and other areas as necessary- 0 pts.
- 54 6-303.11 Intensity-Lighting - C- Light intensity at the ice bin in the bar area was measured at 37.1- 44.4 foot candles(Fc)- The light intensity shall be at least 50 foot candles(Fc) at a surface where an employee is working with food or equipment- 0 pts.

