

Food Establishment Inspection Report

Score: 96

Establishment Name: LOS JIMADORES

Establishment ID: 3034012694

Location Address: 1022 BETHANIA-RURAL HALL ROAD

City: RURAL HALL State: North Carolina

Zip: 27045 County: 34 Forsyth

Permittee: LOS JIMADORES LLC

Telephone: (336) 969-1970

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 09/20/2022 Status Code: A

Time In: 2:00 PM Time Out: 5:35 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	3	0	X
21	<input checked="" type="checkbox"/> IN	Proper hot holding temperatures	3	1.5	X
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0	X
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 4					



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: LOS JIMADORES LLC
 Telephone: (336) 969-1970

Establishment ID: 3034012694
☒ Inspection ☐ Re-Inspection Date: 09/20/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: GZMN.LEOPOLDO@GMAIL.COM
 Email 2: danioge22@gmail.com
 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
tomatoes	drawers	39	sanitizer (ppm)	bottle	50			
shrimp	drawers	39						
steak	drawers	38						
tomatoes	prep unit	41						
pico	prep unit	41						
lettuce	prep unit	41						
pork	prep unit	41						
cheese dip	hot holding	145						
rice	hot holding	126						
rice	reheated to	170						
beans	hot holding	146						
beef	hot holding	156						
chicken	hot holding	170						
white rice	hot holding	150						
cheese dip (*2)	walk-in	47						
beef	walk-in	41						
beans	walk-in	41						
rinse	dish machine	173						
salsa	reach-in	40						
chicken	cooked	190						

First
 Person in Charge (Print & Sign): Daniel
 First
 Regulatory Authority (Print & Sign): Ashley

Last
 Guzman Estrada
 Last
 Mize

Daniel Guzman Estrada
Ashley Mize

REHS ID: 2663 - Mize, Ashley
 REHS Contact Phone Number: (336) 830-0717

Verification Required Date: 09/30/2022

Authorize final report to
 be received via Email: _____



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, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012694

Date: 09/20/2022 **Time In:** 2:00 PM **Time Out:** 5:35 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Daniel Guzman Estrada		Food Service		06/26/2026

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Raw eggs were being stored over vegetables in the prep unit. Ensure food is being stored according to their final cook temps and raw is being stored under or separate from ready-to-eat foods. CDI-eggs moved to bottom shelf.
- 20 3-501.15 Cheese dip stored in the walk-in that was cooked yesterday but was still temping at 47F. Ensure foods cooked are being quickly cooled from 135F to 70F within 2 hours and then to 41F within the next 4 hours. CDI-cheese dip discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Rice being held too cool at 126F. Ensure foods being held hot are being held at 135F or above. CDI-rice reheated to 170F.
- 28 7-102.11 Common Name - Working Containers (Pf). Two chemical bottles were not labeled. Ensure chemical bottles and buckets are being labeled with the common name of chemical being stored in bottles or buckets. CDI-bottles labeled.
- 33 3-501.15 Cooling Methods (Pf). Cheese dip and other food items being cooled in a large plastic container. Cheese dip temped at 47F sitting in the walk-in from being cooked yesterday. Utilize proper cooling methods such as: placing food in shallow metal pans, thinner portions, utilizing rapid cooling equipment, stirring the food in ice water bath, adding ice as an ingredient, or other effective methods. CDI-education with management and employees.
- 38 6-501.111 Controlling Pests (Pf). Flies present throughout the facility. Keep the premises free of insects, rodents, and other pests. CDI-education with management, management states pest control company is going to be called.
- 40 2-402.11 Effectiveness - Hair Restraints (C). Beard restraints are not being worn with beards. Effective beard restraints shall be worn at all times in food prep areas.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Dishes and cups were stacked together still wet. Ensure adequate air drying time is occurring before stacking dishes, utensils, cups, equipment, etc.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The gaskets on the on drawers are both broken and need replaced.
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf) - Because establishment uses a high-temperature sanitizing dish machine, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. A verification visit is required by 9/30/2022, please contact Ashley Mize at (336)830-0717 or mizeac@forsyth.cc if thermometer is purchased and on-site before verification date. Please send a picture of thermometer purchased for dish machine to (336)830-0717
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C). Floors throughout facility have pits in it making it no longer smooth or easily cleanable. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.

Additional Comments

*Paused inspection for 30 mins due to having to wait for water to be cut back on.