

# Food Establishment Inspection Report

Score: 97.5

Establishment Name: RANCH-O FAMILY RESTAURANT

Establishment ID: 3034010611

Location Address: 3020 KERNERSVILLE ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: RANCHO RESTAURANT, INC.

Telephone: (336) 784-5353

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 1:45 PM Time Out: 3:50 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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	X
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	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
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0	X
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	X
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					2.5



# Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27107  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: RANCHO RESTAURANT, INC.  
 Telephone: (336) 784-5353

Establishment ID: 3034010611

☒ Inspection ☐ Re-Inspection Date: 09/22/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: yulitzamejia@gmail.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
ranch	pass through window	60	corn	steam table	170			
rice	cooling (since 12PM, @1:55PM)	70	country steak	steam table	156			
green beans	cooling (since 1:30PM, @2PM)	108	sweet potato	steam table	155			
pinto beans	cooling (initial time:2PM)	134	mashed potato	steam table	170			
baked beans	cooling (since 1:15PM, @2PM)	105	marinara	steam table	160			
potato salad	cooling (since 1PM, @2PM)	53	meatball	steam table	155			
roast beef	walk-in cooler	41	chicken	final cook	178			
corn	walk-in cooler	39	hamburger	final cook	180			
ranch	walk-in cooler	39	rice	cooling (since 12PM, @3:30PM)	49			
gravy	walk-in cooler	39	green beans	cooling (since 1:30PM, @3:30PM)	69			
lettuce	upright cooler	47	pinto beans	cooling (since 2PM, @3:30PM)	75			
feta	upright cooler	40	baked beans	cooling (since 1:15PM, @3:30PM)	60			
turkey	sandwich cooler 1	39	potato salad	cooling (since 1PM, @3:30PM)	49			
cole slaw	sandwich cooler 1	38						
cole slaw	sandwich cooler 2	48						
tomato	sandwich cooler 2	40						
roast beef	sandwich cooler 3	47						
ham	sandwich cooler 3	48						
raw beef	sandwich cooler 3	41						
collard greens	steam table	160						

First  
Person in Charge (Print & Sign): Ramiro

Last  
Sepulveda

First  
Regulatory Authority (Print & Sign): Andrew

Last  
Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date:

REHS Contact Phone Number: (980) 201-0602

Authorize final report to  
be received via Email:

RA11120

Lee REHS

AL



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

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**Establishment ID:** 3034010611

**Date:** 09/22/2022 **Time In:** 1:45 PM **Time Out:** 3:50 PM

### 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.

- 3 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF PIC states that employees are informed of their illness and symptom reporting required verbally. EHS asked employee what the health policy of the establishment was and she only able to state that you must tell the manager if you have a fever. Employee also could not find the policy. Ensure employees know their responsibility to report the "big 5" symptoms and the "big 6" illnesses. CDI - Employee educated on reporting requirements and was shown the posted health policy on the wall. 0 pts.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Wiping cloth and ice observed in hand washing at front. Hand washing sinks shall be used for employee hand washing and no other purpose. CDI - PIC educated on hand washing sink requirements. 0 pts.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Bus tub of raw chicken stored on shelf above raw beef in walk-in freezer. Raw animal foods shall be stored in accordance to final cook temperatures - do not store raw chicken or poultry above raw beef. CDI - Raw chicken moved to bottom shelf. 0 pts.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Portioned ranch containers measured 58-60F and were observed on front pass through window out of temperature control at start of inspection. Lettuce measured 47F in upright cooler. Cole slaw measured 48F in sandwich cooler top. Ham and roast beef measured 48F and 47F in other sandwich cooler top. TCS foods in cold holding shall measure 41F or less. No other cold holding temperature problems during inspection so kept at half credit. REPEAT
- 35 3-501.13 Thawing (Pf) Vacuum packaged raw salmon observed in cooler along line and was completely thawed and still in vacuum packages. Remove raw fish from ROP packaging before thawing under refrigeration. CDI - PIC opened packages.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) 1 pan of meat observed on floor in walk-in cooler. Store food at least 6 inches off the floor. 0 pts.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) 2 wet wiping cloths observed on make line. Store wet wiping cloths in sanitizer solution when in between uses. 0 pts.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Scoop handle laying in pan of gravy in walk-in cooler. In-use utensils shall be stored in a manner that prevents the handle of the utensil from contacting the food. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Torn gaskets present on doors of small sandwich cooler. Shelf supports beginning to rust in walk-in freezer. Equipment shall be maintained in good repair. Repair/replace listed equipment. 0 pts.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) Grease observed on ground around dumpster. Maintain refuse area clean to prevent becoming a pest harborage. REPEAT