

Food Establishment Inspection Report

Score: 96

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Location Address: 2421 LEWISVILLE-CLEMMONS

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: JESUS RUIZ

Telephone: (336) 766-7612

☒ 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: 11:20 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

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"/> OUT	N/O Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN	Food in good condition, safe & unadulterated	2	1	X X X
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	0	X X
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"/> IN	OUT/N/A/N/O Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	OUT/N/A/N/O Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN	OUT/N/A/N/O Proper hot holding temperatures	3	0	X
22	<input checked="" type="checkbox"/> IN	OUT/N/A/N/O Proper cold holding temperatures	3	1.5	X X 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	OUT/N/A/N/O Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN	OUT/N/A Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	OUT/N/A 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
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN	OUT/N/A 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/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	OUT/N/A Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT	N/A/N/O 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"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	OUT Contamination prevented during food preparation, storage & display	2	1	X X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	OUT Wiping cloths: properly used & stored	1	0	X X
42	<input checked="" type="checkbox"/> IN	OUT/N/A Washing fruits & vegetables	1	0.5	X X X
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	OUT 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	OUT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X 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
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	OUT Physical facilities installed, maintained & clean	1	0.5	X 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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 Permittee: JESUS RUIZ
 Telephone: (336) 766-7612

Establishment ID: 3034010728
☒ Inspection ☐ Re-Inspection Date: 09/22/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: janam@mipueblomexgrill.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
rice	steam table	128	CI sanitizer	final rinse, dish machine (nom)	100			
rice	REHEAT	200	hot water	2 comp prep sink	159			
mixed vegetables	FINAL COOK for hot hold	173						
raw shrimp	ref. drawer	34						
onions/peppers	ref. drawer	35						
pico	prep cooler on right (top)	38						
fish	prep cooler on right (base)	37						
tamale	prep cooler on left (base)	38						
tamale	prep cooler on left (top)	41						
barbacoa	steam unit	201						
chicken	steam table	159						
chicken	steam unit	205						
chicken	Vulcan warmer	178						
rice	warmer in prep room	176						
ceviche	2 door cooler	38						
ceviche	walk-in cooler	37						
black beans	walk-in cooler	36						
chile relleno	walk-in cooler	37						
queso	walk-in cooler	37						
raw beef	DELIVERY	43						

First
 Person in Charge (Print & Sign): Eduardo

Last
 Mendoza Hernandez

First
 Regulatory Authority (Print & Sign): Aubrie

Last
 Welch



Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131

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

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Date: 09/22/2022 **Time In:** 11:20 AM **Time Out:** 2:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Eduardo Hernandez		Food Service		01/31/2027

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 3-202.15 Package Integrity (Pf) REPEAT - 2 #10 cans of jalapenos with dents on seams on can rack. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - PIC discarded cans, discussed requirement to store damaged items in a separate location.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT - food debris on slicer blades and components, dried meat residue on unapproved meat grinder, approx. 6 plates with food residue. Food contact surfaces shall be clean to sight and touch. CDI - slicer blades taken to dish area to be re-cleaned; unapproved meat grinder discarded during the inspection. Improvement noted.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - At beginning of inspection, rice in steam table was 128F, black beans were 115-135F, queso 118-135F. PIC stated that foods were prepped this morning. Time/temperature control for safety (TCS) foods held hot shall be maintained at 135F or above. CDI - rice reheated on stove to 200F, queso reheated on stove to 165F, discussion about cook vs. reheat temperatures for black beans; water added to steam table, black beans above 135F by end of inspection.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - Lettuce 60F in ice bath in metal pan - level of ice and water was too low to maintain proper temps. TCS foods held cold shall be maintained at 41F or below. CDI - more water and ice added; when re-tempered approx. 15 minutes later, temperature of lettuce had decreased to 50F. Please focus on proper cold holding temperatures when ice baths are used to ensure foods are kept at 41F or below to avoid a point deduction on next inspection.
- 39 3-307.11 Miscellaneous Sources of Contamination (C) Tomatoes were being chopped - tomatoes had been washed, then placed back in original cardboard box, thereby exposing tomatoes to soil/contamination from the box. Food shall be protected from contamination. After washing produce, place it in a clean container. CDI - tomatoes discarded.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) REPEAT. Soiled towel on prep surface at cook line and hanging from employee aprons. Sanitizer bucket did not have a measurable concentration of sanitizer. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer. CDI - sanitizer re-made to 100 ppm Cl, wiping cloth placed in bucket.
- 42 3-302.15 Washing Fruits and Vegetables (C) REPEAT - Stickers present on avocados in prep cooler. Wash fruits and vegetables prior to use. Stickers should be completely removed during the washing process. CDI - PIC stated all vegetables had been washed; stickers on avocados removed, avocados re-washed.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Rack of washed glasses stored next to hand sink near dish machine, where glasses can be splashed from hand washing. Large white bin used to store lids with buildup/debris in the base. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 47 4-205.10 Food Equipment, Certification and Classification (C) REPEAT - Continue to work on replacing dish racks used as shelving. Dish racks are not approved for use as shelving (dry storage). Obtain approved shelves that you can clean underneath. Meat grinder that cannot be disassembled for cleaning does not meet Food Code standards. Note: meat grinder was discarded in dumpster during the inspection.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. clean floor under equipment/in corners. Physical facilities shall be maintained clean.