

Food Establishment Inspection Report

Score: 90

Establishment Name: CAMINO REAL

Establishment ID: 3034012840

Location Address: 3800 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: CAMINO REAL AND ASSOCIATES INC.

Telephone: (336) 923-0001

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 12/01/2022 Status Code: A

Time In: 3:00 PM Time Out: 5:35 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	X
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	<input checked="" type="checkbox"/>	X X
Approved Source .2653, .2655					
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 <input checked="" type="checkbox"/> N/A	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"/> 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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	0 X
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	<input checked="" type="checkbox"/> X
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"/> 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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/> 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 <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
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <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
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0 X X
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"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0 X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/> 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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	0.5	0 X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0 X
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"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/> X
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 <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 10					



Comment Addendum to Food Establishment Inspection Report

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 Water Supply: Municipal/Community On-Site System
 Permittee: CAMINO REAL AND ASSOCIATES INC.
 Telephone: (336) 923-0001

Establishment ID: 3034012840
 Inspection Re-Inspection Date: 12/01/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: franking7@yahoo.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
Carne Asada	final cook	178.0						
Chicken	final cook	213.0						
Shrimp	final cook	170.0						
Black Beans	hot holding	148.0						
Ground Beef	hot holding	150.0						
Chicken	hot holding	153.0						
Queso	hot holding	157.0						
Pico de Gallo	make-unit	41.0						
Tomatoes	make-unit	39.0						
Lettuce	make-unit	40.0						
Chile Relleno	make-unit	39.0						
Carnitas	make-unit reach-in	38.0						
Shredded Chicken	walk-in cooler	29.0						
Lettuce	walk-in cooler	41.0						
Tripe	walk-in cooler	41.0						
C. Sani	dish machine	50.0						
C. Sani	3-compartment sink	100.0						
Hot Water	3-compartment sink	137.0						

Person in Charge (Print & Sign): *Jose* *Casillas*
 Regulatory Authority (Print & Sign): *Victoria* *Murphy*

Jose Casillas
Victoria Murphy

REHS ID: 2795 - Murphy, Victoria
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date: _____
 Authorize final report to be received via Email: *Jose Casillas*



Comment Addendum to Inspection Report

Establishment Name: CAMINO REAL

Establishment ID: 3034012840

Date: 12/01/2022 **Time In:** 3:00 PM **Time Out:** 5:35 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.

- 2 2-102.12 (A) Certified Food Protection Manager-REPEAT-C: There was no certified food protection manager on duty during the inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 8 2-301.12 Cleaning Procedure-P: An employee was observed washing hands without soap. (A) Except as specified in (D) of this section, food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301. CDI: A demonstration and education was given, the employee washed hands appropriately before returning to task.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance-PF: Two employees were observed filling containers up in the handwashing sink/an employee was observed rinsing a pan in the handwashing sink. CDI: Education was given.
- 15 3-304.15 (A) Gloves, Use Limitation-P: An employee was observed retrieving a washed cucumber with soiled gloves used to place raw shrimp on the grill. (A) If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: After education, the employee discarded gloves and washed hands appropriately before continuing task. The cucumber was washed and peeled.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food-P: Moldy garlic was observed in the walk-in cooler. (A) A food that is unsafe, adulterated, or not honestly presented as specified under § 3-101.11 shall be discarded or reconditioned according to an approved procedure. CDI: The PIC discarded items
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: Salsa measured at 115 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: Per conversation with PIC, the item had been prepared 30 minutes prior. The salsa was reheated to 204 F. *left at zero points due to all other items being in compliance*
- 33 3-501.15 Cooling Methods-REPEAT-PF: Per PIC, the following items were prepared 1 hour and 30 minutes prior: pineapples (89 F) and Mexican hot chocolate (120 F). Foods shall be cooled using one or more of the following methods: separating the food into smaller or thinner portions; using rapid cooling equipment; using containers that facilitate heat transfer; placing the food in shallow pans; stirring the food in a container placed in an ice water bath; adding ice as an ingredient; or other effective methods. CDI: The items were placed in the walk-in freezer and brought to temperatures of 70 F and below before the two hour allotted time frame.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C: Label bottles of condiments at the grill. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-REPEAT-C: Torta rolls and tortillas were stored in thank you bags./buckets of food were stored on the floor in the walk-in freezer. (A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food:(1) In a clean, dry location;(2) Where it is not exposed to splash, dust, or other contamination; and(3) At least 15 cm (6 inches) above the floor.
- 42 3-302.15 Washing Fruits and Vegetables-C: Stickers were observed on vegetables that the PIC stated were washed. (A) Except as specified in (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form
- 43 3-304.12 In-Use Utensils, Between-Use Storage-REPEAT-C: Several pairs of tongs were hanging on stove handles and could be contaminated by employee clothing/a scoop was sitting in standing water During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous food.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -REPEAT-C: Rust present on lid to ice cream freezer, on table underneath chip storage drawers, on shelf and brackets above 3 compartment sink, on chemical storage shelf in warewashing area, on small table that holds steam well, on spice shelf above prep table, and in the bottom of the ice cream freezer. Filters in backside of hood are severely corroded and rusted through, and need to be replaced. Replace missing shelf leg caps on the

small shelf that holds the steam well. Shelf liners for the clean dishes by the cooking line are torn and in poor repair. Both reach in coolers have damage on the inside of the doors. At handwashing sink by the dish machine, recaulk the sink to the wall and the splashguards to the sink. Remove melted handle covers from saute pans. Equipment shall be maintained in good repair.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning needed to/on the following: wheel castors on equipment, legs on equipment, walls and ceilings of walk-in cooler. (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. *left at half credit due to improvement from previous inspection*
- 51 5-205.15 (B) System Maintained in Good Repair-REPEAT-C: A leak was observed at the handwashing sink in the dry storage area and at the faucet of the 3-compartment sink./repair toilet handle. A plumbing system shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Reseal floor or replace missing floor tiles in server area. Replace missing basetiles at walk in cooler door and by back door. Crack in the FRP by the back door. Low grout in dry storage, and floor repairs are in progress at the back corner, as the city had to come repair plumbing. Employee restroom door is damaged at the bottom. Ceiling grid rusted around hood. Maintain physical facilities in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C:Cleaning is needed to/on the following: ceilings vents and all walls throughout the establishment. Physical facilities shall be maintained clean.