

# Food Establishment Inspection Report

Score: 90

Establishment Name: EL PAISANO 1

Establishment ID: 3034012104

Location Address: 2742 WAUGHTOWN STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05/03/2021

Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 10:25 AM

Time Out: 3:02 PM

Permittee: EL PAISANO #1 INC.

Total Time: 4 hrs 37 min

Telephone: (336) 650-0400

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0			
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0			
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0			
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1				<b>Proper Use of Utensils</b> .2653, .2654									
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0			
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0			
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1				45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input checked="" type="checkbox"/>	1	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1				46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Total Deductions:</b> 10									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0												
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0												
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input checked="" type="checkbox"/>	1	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0												
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	1	0												
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
<b>Consumer Advisory</b> .2653																			
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0													
<b>Highly Susceptible Populations</b> .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0												
<b>Chemical</b> .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658																			
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0												



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Food Protection Program

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL PAISANO 1  
 Location Address: 2742 WAUGHTOWN STREET  
 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: EL PAISANO #1 INC.  
 Telephone: (336) 650-0400

Establishment ID: 3034012104  
☒ Inspection ☐ Re-Inspection Date: 05/03/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: elotis80@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
rice	steam table	170						
refried beans	steam table	187						
Jalapenos	steam table	180						
chicken	steam table	180						
tripa	cook line -final	190						
carnitas	walk-in cooler	38						
barbacoa	walk-in cooler	48						
Tripa	walk-in cooler	58						
chicken	walk-in cooler	48						
refried beans	walk-in cooler	50						
cabeza	walk-in cooler	49						
sliced tomato	make unit	39						
lettuce	make unit	41						
ham	make unit	41						
hot dog	make unit	41						
hot water	3 comptrment sink	123						
quat sani	3 comp sink 200ppm	00						
quat sani	bucket 200ppm	00						
servsafe	O. Pastrana 1/6/26	00						

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

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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.

- 8 6-301.14 Handwashing Signage - C- Handwashing signs are needed at both handwashing sinks in the kitchen and in the men's toilet room- A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible- 0 pts.
- 13 3-302.11 (A) (4) Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Sopas prepared during the inspection were stored unprotected on the cook line- Food shall be protected from cross contamination by storing in food packages covered containers or wrappings- CDI: The items were placed in containers and covered with lids- 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 5 Small pans, and two plastic containers holding clean utensils were stored as clean with visible food and other residue on their surfaces- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: All items were sent to be cleaned.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the interior surfaces and the ice shield of the ice bin- 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.
- 18 3-501.14 Cooling - P- REPEAT- Tripa stored inside of the walk-in cooler was measured at 58F indicating that the product did not cool to 41F or less after preparation and storage- Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F or less- CDI: The item was voluntarily discarded by the Person-In-Charge (PIC).
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- The following items stored inside of the walk-in cooler (WIC) were measured at temperatures above 41F: Barbacoa 48F, chicken 48F, refried beans 50F, cabeza 49F- Potentially hazardous food shall be maintained at 41F or less-CDI: All items were voluntarily discarded by the PIC.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Interview with the PIC revealed that eggs are offered to customers cooked to order- If an animal food such as beef, fish, lamb, milk, pork, poultry or shellfish are served or sold raw or undercooked the permit holder shall inform the consumers of the increased risk of consuming such foods by way of a disclosure and a reminder using brochures, menu reminders, table cards or either effective written means. The disclosure shall include a description of the animal derived food or identification by asterisking them to a footnote that states the items are served raw or undercooked- The reminder shall include asterisking to a footnote that states consuming raw or undercooked meats, poultry, shellfish seafood or eggs increase your risk of foodborne illness or other reminders listed under 3-603.11 C, 1 and 2- CDI: A written consumer advisory for the eggs was posted at the POS counter- 0 pts.
- 31 3-501.15 Cooling Methods - PF- REPEAT- Cooked, potentially hazardous foods are being stored in large quantities, in deep plastic containers and are being covered with tightly fitting lids- Cooling shall be accomplished by using one or more methods based on the type of food including placing food into shallow pans, using rapid cooling equipment, stirring the food in an ice water bath, using containers that facilitate the transfer of heat, using ice as an ingredient or other effective means- CDI: The REHSI provided the PIC with education on effective cooling methods and all items that were not cooled properly were voluntarily discarded.
- 33 3-501.13 Thawing - C- REPEAT- Raw beef was being thawed inside of the prep sink at room temperature- Potentially hazardous foods shall be thawed under refrigeration that maintains the food at 41F or less, completely submerged under running water at a temperature of 70F or below with sufficient water velocity to agitate and float loose particles in an overflow, as part of the cooking process or in a microwave oven and immediately transferred to conventional equipment with no interruption in the process.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Items identified as sugar, cooking oil and seasoning were stored in working containers 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- 0 pts.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Single-service cups were stored at the POS counter without effective protection for the lip contact surfaces- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT- The walk-in cooler is operating at an ambient temperature of 44.7- 45.5F. A repair tech was contacted for service. Recondition the undersides of the drainboards for the 3 compartment sink, the undersides and lower shelves of the front prep table and equipment table to remove rusting, pitting and oxidation. Missing light bulbs in the exhaust hood were replaced during the inspection. Recondition shelves in the WIC, dry storage and shelving brackets at the 3 comp sink to remove rusting and chipping. Repair the crack in the top corner of the make-unit door. 4-202.16// Nonfood-Contact Surfaces - C- Remove the aluminum foil from the lower shelf of the equipment table at the juice machine and the range oven so that the surfaces can be effectively cleaned. Remove the blue tape from the refrigeration units- Nonfood-contact surfaces shall be free of unnecessary projections and allows for easy cleaning and facilitates maintenance.\*\*
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the undersides of the drainboards for the prep sinks next to the 3 compartment sink, gaskets of the glass door beverage cooler, Serv-ware freezer and the ceiling of the WIC next to the fan. Clean the surfaces of the range oven- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C- Securely attach the faucet to the rear panel of the handwashing next to the 3 compartment sink- A plumbing system shall be maintained in good repair - 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair the ceiling tiles above the hot water heater in the dry

storage room- Physical facilities shall be maintained in good repair- 0 pts.

- 54 6-202.11 Light Bulbs, Protective Shielding - C- Protective shields were missing from the light bulb fixtures in the exhaust hood- Light bulbs shall be shielded or shatter-resistance in areas where there is exposed food, equipment and utensils- 0 pts.