

# Food Establishment Inspection Report

Score: 95

Establishment Name: MONTE DE REY OF HARPER

Establishment ID: 3034012012

Location Address: 4110 HARPER RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 22 / 2014 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 12 : 30 <sup>am</sup><sub>pm</sub> Time Out: 04 : 15 <sup>am</sup><sub>pm</sub>

Permittee: MONTE DEY REY OF HARPER INC.

Total Time: 3 hrs 45 minutes

Telephone: (336) 766-5750

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: 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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .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	

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	<input checked="" type="checkbox"/>	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	0	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	05	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:							5			

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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012012

☒ Inspection ☐ Re-Inspection Date: 09/22/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tomoatoes	Walk in cooler	45	Tomatoes	Make unit	39	Chicken	Hot hold	144
Chicken	Walk in cooler	44	Guacomole	Make unit	39	Ground beef	Hot hold	150
Carnitias	Walk in cooler	45	Raw shrimp	Make unit	42	Beans	Hot hold	150
Pico	Walk in cooler	46	Raw beef	Make unit	43	Sauce	Hot hold	157
Tomoatoes	Walk in cooler	49	Raw chicken	Make unit	44	Cheese dip	Hot hold	151
Cheese	Walk in cooler	45	Tamales	Reach in	39	Hot water	Preparation sink	137
Salsa	Walk in cooler	44	Chorizo	Reach in	40	Sanitizer	3 compartment sink	50
Pico	Make unit	42	Rice	Hot hold	147	Food manger	Sotero Lopez 3/8/2016	00

## 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 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Salsa, taquitos, fish, and several other items were uncovered in the make unit reach in, walk in cooler, and freezer. Unless foods are in the process of cooling, all foods shall be covered at all times.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Beans and salsa prepared on 9/21/2014 read a temperature of 48F. PIC states that items were properly cooled down in ice baths and read 40 F prior to placing in walk in cooler. Food shall be held at 45F or less at all times. CDI- Items were discarded voluntarily by PIC.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Two zip loc bags of cooked potatoes dated for 9/17/2014 read a temperature of 45F. WIC air temperature was 44F. Food shall only be stored for 4 days if temperatures are between 42-45F. CDI- Items were voluntarily discarded. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Milk, filled in beef, and tamales do not have date mark. Any potentially hazardous foods shall be date marked for 4 days if temperature is between 42-45F with date of prep counting as day one. CDI- Items were date marked properly.//At time of inspection WIC read an air temperature of 44F. PIC consulted with maintenance. Recommended to PIC that he monitors WIC to ensure that all foods remain within temperature constraints. If temperature of WIC continues to rise date marking shall be restricted to 4 days.

Person in Charge (Print & Sign): Sotero *First* Lopez *Last*

Regulatory Authority (Print & Sign): Wendy *First* Grijalva *Last*

*Sotero Lopez*

*Wendy Grijalva, RPH*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 10 / 01 / 2014

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - 0 pts. - Establishment has a reminder and disclosure on all menus except two. Disclosure is marked with a sharpe that is easily removed when cleaning. A better method to clearly disclose what items may be raw or undercooked should be used. If possible it is recommended to reprint menu. Verification is required for the menu by 10/01/2014.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Single service straws on bar are being removed from the protective cover. Only a small portion of protective cover is left on top of straw. Straws are exposed to consumers and the container that is storing it. Container is soiled. Straws should remain in their protective covering at all times. CDI- Straws were discarded voluntrarily and will not be used this way.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Shelving for air drying is rusted. Replace (Repeat). Door in make unit reach in did not close properly. Unit was repaired during inspection. / At time of inspection all foods in walk in cooler read 44-45F and read an air temperature of 44F. PIC states that the unit is typically around 40F. PIC consulted with maintenance to ensure that unit is functioning properly. Prior to leaving inspection WIC read 39F. Recommended to PIC that he monitors WIC to ensure that all foods remain within temperature constraints. If temperature of WIC continues to rise date marking shall be restricted to 4 days.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - 0 pts. - Although dish machine is visibly clean PIC states that dish machine is not washed daily. Dish machines shall be cleaned at least every 24 hours. //  
4-501.18 Warewashing Equipment, Clean Solutions - C - Wash vat solution was visibly soiled. Ensure that once dishes are washed soiled solution is discarded and replaced with clean solution. Change solution as often as necessary.
- 49 5-205.15 System Maintained in Good Repair - P -0 pts. - Leak observed on stopper of sanitizing vat. Repair system so that it is in good repair.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - 6-101.11 Surface Characteristics-Indoor Areas - C - 0 pts. - Establishment is using the hot water heater room as storage of equipment, linens, toilet paper, and chemicals. Rooms used for the storage of items like equipment and linens shall be completely finished with easily cleanable walls, floors, and a coved based board. Remove storage from this room or completely finish room. / A cove is necessary in the restrooms where the wall meets the base board to ensure that it is easily cleanable. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Minor cleaning needed on walls behind sinks and in restroom.
- 54 6-303.11 Intensity-Lighting - C - Lighting in the women's commode and handsink (10-15 FC) (Repeat), men's restroom commode (13 FC), preparation table near reach in (25 FC), and two preparation sinks (25-30 FC) are low. Lighting over areas were food is prepared shall be at least 50 foot candles and in restrooms at least 20 foot candles.



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✓  
Spell



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Spell

