

# Food Establishment Inspection Report

Score: 78Establishment Name: SENIOR BRAVOEstablishment ID: 3034011987Location Address: 241 S MARSHALL STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 23 / 2016 Status Code: AZip: 27101County: 34 ForsythTime In: 03 : 10 <sup>am</sup><sub>pm</sub> Time Out: 10 : 30 <sup>am</sup><sub>pm</sub>Permittee: SENIOR BRAVO, INC.Total Time: 7 hrs 20 minutesTelephone: (336) 725-1888Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 12No. 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.										
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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							22			

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SEÑOR BRAVO

Establishment ID: 3034011987

Location Address: 241 S MARSHALL STREET

☒ Inspection ☐ Re-Inspection Date: 06/23/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

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

Email 1: lopinckard@triad.rr.com

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

Email 2:

Permittee: SEÑOR BRAVO, INC.

Email 3:

Telephone: (336) 725-1888

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	Bernardo Bano 09/18/18	0	Shrimp	Make unit	45			
Hot water	3 compartment sink	134						
Santizer	Spray bottle	0						
Beans	Upright	39						
Air temp	WIC	53						
Rice	Hot hold	163						
Beef	Hot hold	146						
Chicken	Hot hold	190						

## 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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P- Kitchen employee was able to give some of the symptoms that must be reported but could not give the Big 5 illnesses. A written employee health policy could not be produced. An employee health policy must be in place so that employees know which symptoms and which diagnosed illnesses they are to report to management. A list of 5 illnesses and symptoms were given to PIC.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- One employee drink stored on prep table uncovered. One employee drink stored under prep table covered with a straw. Employee drinks must be consumed in a sanitary manner and stored in a manner to prevent contamination of food and equipment.
- 6 2-301.14 When to Wash - P- One employee observed handling soiled utensils and started putting away clean utensils without washing hands. Employee handled spoiled cabbage with gloves on and did not remove gloves after discarding the food item. Another employee was observed washing hands and turning off water faucet with bare hands. Employee washed gloves rather than hands. Food employees shall clean their hands after handling soiled utensils and after engaging in activities that contaminate the hands.



Person in Charge (Print & Sign): Sal *First* Bravo *Last*

Regulatory Authority (Print & Sign): Eva Robert *First* Anthony Williams *Last*

*[Handwritten signatures]*

REHS ID: 1846 - Williams, Tony

Verification Required Date: 07 / 03 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3135



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Establishment ID: 3034011987

## Observations and Corrective Actions

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- 9 3-201.11 Compliance with Food Law - P,PF- 0 pts. Tilapia and snapper in walk in cooler did not have an invoice indicating it was an approved source. Manager produced invoices from earlier shipments. All food must be obtained from an approved source. Provide invoice from manufacturer to robertea@forsyth.cc.
- 11 3-202.15 Package Integrity - PF- Dent along top seam of Hominy can. Food packages shall be in good condition. CDI- Can segregated for return to supplier.
- 12 3-203.12 Shellstock, Maintaining Identification - PF- REPEAT. Oyster tags do not have the date of the last service written on tag. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT. Shell eggs stored over limes in walk in cooler. Raw whole beef stored above fish in walk in cooler. Sausage stored with steak in reach in cooler. Bacon stored on deli ham under make unit. Raw animal products shall be stored according to internal final cook temperatures. Ready-to-eat foods such as ham must be stored above raw animal products. CDI- Beef stored below fish in walk in. Manager directed employees to discard steak. Ensure washed produce is stored above unwashed produce. Verification required on shell eggs storage.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT. Approximately 10 pans, 3 ladles, 1 tong, 9 plates, 1 glasses required additional cleaning. Drink nozzles were soiled. Utensils shall be clean to sight and touch. CDI- Items sent to be rewashed.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Two sanitizer bottles of chlorine did not register on test strip. Chlorine sanitizer solution shall have a concentration of 50-100 ppm. CDI- New sanitizer solution was made and added to chemical bottles.
- 18 3-501.14 Cooling - P- 0 pts. Octopus (114F) cooked at 1:30PM and remained sitting on stove to cool as per PIC. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 from 135F to 45F. CDI- Octopus was voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Pork (90F), lettuce (56F) in make unit, tomatoes (48F) in make unit, oysters in walk in (46-54F), beef (53F) in make unit, shrimp (56F) in make unit, guacomole (53F) in reach in, smoked sausage (49F) in walk in, chicken stock (49F) in walk in, three containers of beans (50F) in walk-in lettuce in walk in (54F), and pulled chicken in walk in (49F) were out of temp. Potentially hazardous food shall be held at 45F or below. CDI- All food items except the raw shrimp and raw beef placed into refrigeration unit today were voluntarily discarded.



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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Oysters and steak are cooked to order but isn't clearly stated on the menu. Foods that can be offered undercooked shall include a disclosure and a reminder. Verification required within 10 days. Contact Eva Robert at (336)703-3135 or at robertea@forsyth.cc.
- 26 7-201.11 Separation-Storage - P- Sanitizer spray bottle and container of primer were stored above food and food prep surfaces. Poisonous or toxic materials shall be stored to prevent the contamination of food, equipment, utensils, single-service and single-use articles. CDI- Spray bottle and container were removed and placed in chemical storage shelf.//7-102.11 Common Name-Working Containers - PF- Sanitizer bottles (2) and glasses cleaning solution were not labeled. Poisonous or toxic materials shall be labeled.
- 31 3-501.15 Cooling Methods - PF- Octopus (114F) cooked at 1:30PM and remained on top of stove as part of the cooling process. Cooling shall be accomplished by using containers that facilitate heat transfer or placed in cooling or cold holding equipment. CDI- Octopus voluntarily discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT. Several containers throughout the establishment were not properly labeled with name of food. All food containers shall be labeled with the common name of food.
- 36 6-501.111 Controlling Pests - PF- Flies were observed around cook/grill line and around make units. The premises shall be kept free of insects, pests, and rodents. Determine how flies are entering the establishment and take the proper measures to control them.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C- REPEAT. Fish and shrimp were being stored in pans of ice in the walk in cooler and underneath make units. Unpackaged food may not be stored in direct contact with undrained ice. If ice is used on these products while in storage then it must be able to drain.//3-305.11 Food Storage-Preventing Contamination from the Premises -C- Food stored under 2 make units and 2 upright coolers were not covered from overhead contamination. Food shall be protected from contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C- 0 pts. One food employee observed not wearing a beard restraint. Food employees shall wear hair restraints such as beard restraints to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Handle of tong stored touching beef in make unit, handle of pitcher stored inside salsa in walk in, handles of two scoop stored inside flour mixture in dry storage, pitcher handle stored in beans and metal container stored inside coffee beans. In-use utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food within containers. Remove handles from food products.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- REPEAT. Two stacks of metal pans were stacked wet. Equipment shall be stored dry after being washed, rinsed and sanitized. Allow more air drying time before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair/replacement needed on walk in cooler to maintain temperature of 45F or below, rusted shelving units broken door handle of walk in freezer, lid to make unit. Equipment shall be in good repair. //4-205.10 Food Equipment, Certification and Classification - C- Ninja blender is for household use only. Replace blender with approved blender.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Detail cleaning needed under make units, reach in coolers, shelves under prep tables, and inside of microwave. Nonfood-contact surfaces shall be kept free of accumulation of dust, dirt, food residue and other debris.
- 49 5-203.15 Backflow Prevention Device. Carbonator - C- 0 pts. Install ASSE 1022 backflow prevention device on the carbonator in the bar area. Verification required within 10 days. Contact Eva Robert at (336)703-3135 or at robertea@forsyth.cc.//5-205.15 System Maintained in Good Repair - P- Repair minor leak at the handwashing sink next to tea brewer. Repair leak at hot water heater. Unclog slow drains at prep sinks. System shall be maintained in good repair. Verification required within 10 days. Contact Eva Robert at (336)703-3135 or at robertea@forsyth.cc.
- 52 5-501.114 Using Drain Plugs - C- 0 pts. Drain plug missing on dumpster. Replace missing drain plug.// 5-501.113 Covering Receptacles - C- Two doors left open on dumpster. Dumpster doors shall remain closed at all times.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Seal/recaulk prep sink, mens and womens toilet/handwashing sinks and handwashing sink next to three compartment sink. Repair/replacement needed on cracked ceiling tile in mens restroom, missing baseboards and floor tiles, missing/worn grout throughout the facility, and rusted ceiling. Floors and ceiling shall be easily cleanable.//6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Organize storage areas including area outside of restaurant throughout the establishment to prevent the attraction of pests and rodents.



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Spell

- 54 6-202.11 Light Bulbs, Protective Shielding - C- Light bulb under ventilation hood is not covered with protective shielding. Three light bulbs are also out under ventilation hood. 6-303.11 Intensity-Lighting - C- Low lighting measured throughout the facility. Food prep areas (21-41 ftc), walk in cooler (4-11 ftc), mens toilet (1-2 ftc), and womens toilet (6-13 ftc). Lighting shall be at least 10 foot candles in walk in units and dry food storage areas; 20 foot candles in areas used for handwashing, warewashing and in toilet rooms; and at least 50 foot candles at surfaces where food employee is working with food or working with utensils or equipment. Increase lighting.

Grade card must remain posted at all times. Obstruction or removal of grade card is considered a misdemeanor and strictly

