

Food Establishment Inspection Report

Score: 90.5

Establishment Name: CUCHIFRITO RESTAURANT

Establishment ID: 3034012164

Location Address: 2104 OLD LEXINGTON RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 09 / 2018 **Status Code:** A

Zip: 27107 **County:** 34 Forsyth

Time In: 11 : 25 ^{am} _{pm} **Time Out:** 02 : 25 ^{am} _{pm}

Permittee: REINA GUEVARA

Total Time: 3 hrs 0 minutes

Telephone: (336) 771-7777

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: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		<input checked="" type="checkbox"/>
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"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				13		<input checked="" type="checkbox"/>
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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3			<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13		<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13		<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1		<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			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	03	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	03	0	
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			1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1		<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03		<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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				1		<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03		<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			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		<input checked="" type="checkbox"/>
Total Deductions: 9.5										



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Permittee: REINA GUEVARA

Telephone: (336) 771-7777

Establishment ID: 3034012164

☒ Inspection ☐ Re-Inspection Date: 01/09/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: menaos23@gmail.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Naomi Mena 6-22-19	00	Quat ppm	3-compartment sink	0	Pork	Walk-in cooler	42
Beef	Final cook	164	Chlorine ppm	3-compartment sink	100	Cabbage	Reach-in cooler	42
Rice	Reheat for HH	171	Veggies	Final cook	178	Ambient	Upright cooler	40
Beans	Reheat for HH	177	Beans	Walk-in cooler	40	Tamales	Upright cooler	42
Potatoes	Cooling (2 hrs)	58	Beef soup	Walk-in cooler	41	Beef	Upright cooler	43
Tamales	Cooling, prep sink	71	Hot water	3-compartment sink	128	Hot water	Handsink	120
Chlorine ppm	Dish machine	50	Tomatoes	Make unit	41	Salsa	Walk-in cooler	44
Chlorine ppm	Bottle	0	Lettuce	Make unit	40	Ambient	Reach-in cooler	39

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 6-301.11 Handwashing Cleanser, Availability - PF - 0 pts - Soap was not available at the handsink near the cook line. Handwashing cleanser shall be available at each handsink in a food establishment. CDI - Soap provided.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: Raw beef was stored above slaw in the walk-in cooler. Raw animal products shall be stored according to final cook temperature and below ready-to-eat food. CDI - Raw beef relocated below slaw.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - A few knives, a few containers in use for seasonings/dry food, 4 pans in clean dish storage, and one plate were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled items washed, rinsed, and sanitized. 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - The quat sanitizer for the 3-compartment sink measured 0 ppm. Quat sanitizer shall be maintained between 150-400 ppm. CDI - Chlorine sanitizer will be used until the sanitizer dispenser is repaired. The dish machine is also in use. Solution measured 100 ppm chlorine.

Lock
Text



Person in Charge (Print & Sign): Oscar Mena

Regulatory Authority (Print & Sign): Grayson Hodge

Oscar Mena
Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



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- 18 3-501.14 Cooling - P - Repeat: A large container of cooked tomas were left cooling at room temperature from the night before. Potentially hazardous food shall be cooled from 135F to 45F within a total of 6 hours. Food shall be cooled from 135F to 70F within 2 hours, and from 70F to 45F within 4 hours after it reaches 70F. CDI - Tomales discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Small amounts of rice (122F) and beans (128F) measured below 135F. Potentially hazardous food shall be held at 135F or above. CDI - Rice and beans reheated above 165F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 pts - 2 large bags of cooked pork were thawing in the walk-in cooler, but were not labeled with the thaw date. Potentially hazardous food (PHF) shall be date marked with the date of preparation or date of discard if held in the establishment for more than 24 hours. Date marking continues once the food has thawed from being frozen. The day the food is prepared counts as day 1. PHF can be held for 4 days at 42-45F, or for 7 days at 41F or below. CDI - Bags labeled.
- 26 7-102.11 Common Name-Working Containers - PF - 0 pts - One container of detergent and one bottle of bleach were not labeled. Chemicals in working containers shall be labeled with the common name of the chemical. CDI - Bottle and bucket labeled.
- 31 3-501.15 Cooling Methods - PF - Repeat: A large container of tomas were cooling at room temperature on a prep table. Mashed potatoes were in a deep container for cooling in the walk-in cooler. Food shall be cooled in rapid-cooling equipment, in shallow containers with loosely-fitting lids, or by other effective methods. CDI - Tomales discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - A small piece of cut cabbage and a few tomatoes (not cut) were stored directly on shelving inside of the reach-in cooler. Salt containers were stored underneath the paper towel dispenser for the bar handsink. Food shall be stored where it is not exposed to splash, dust, or other contamination. Relocate salt containers. CDI - Cabbage discarded.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts - 2 scoop handles were stored in contact with food. One scoop for the mashed potato mix did not have a handle. Scoops used for food on the stove were stored in 100F water. In-use scoops shall be stored inside of food with the handle upright out of the food. In-use scoops can be stored in hot water if it is maintained at 135F or above. CDI - Hot water increased to 170F.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: The following equipment/utensils are in need of repair: bottom of upright cooler rusting, beverage counter has laminate that does not properly fit so there are crevices remaining, 3 damaged knives, cutting board stained, use proper material to repair bottom of pull-out utensil drawer, bottom shelving of prep tables wearing/rusting. Plastic wrap is being used as a stopper in the sanitizer vat (replace with a reusable stopper). Maintain equipment in good repair.//4-205.10 Food Equipment, Certification and Classification - C - A crockpot is being used to hold cooked beans and is labeled "for household use only". Except for toasters, mixers, microwaves, water heaters, and hoods, food equipment shall be classified for sanitation by an ANSI-accredited program.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 pts - Cleaning is needed on the following: Clean dish shelves beside of the cook line, shelves above the 3-compartment sink, inside of the upright cooler, and lower shelves of prep tables. Nonfood contact surfaces shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Repeat: In kitchen, provide proper coved base throughout. In women's restroom, replace stained ceiling tiles, paint chipping, uneven tile present, uneven floor tile with gaps present, toilets need caulked to floor and some baseboard coming off of wall. Dry storage floor losing finish with some baseboard unsealed wood, floor uneven in front of walk in cooler, mopsink threshold damaged, recaulk handsink to wall in men's restroom and repair stained ceiling tile. Floors, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning is needed in dry storage. Floors, walls, and ceilings shall be maintained clean.
- 54 6-202.11 Light Bulbs, Protective Shielding - C Repeat: 0 pts - Lights over beverage station in bar not shielded. Light bulbs shall be shatterproof or have light shields.



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Spell



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