

# Food Establishment Inspection Report

Score: 90.5

Establishment Name: CAMINO REAL

Establishment ID: 3034012840

Location Address: 3800 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 20 / 2016 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 12 : 50 <sup>am</sup><sub>pm</sub> Time Out: 05 : 05 <sup>am</sup><sub>pm</sub>

Permittee: CAMINO REAL AND ASSOCIATES INC.

Total Time: 4 hrs 15 minutes

Telephone: (336) 923-0001

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: 10

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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	<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				3	15	<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				3	15	0	<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				2	1	<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				1	05	0	<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				4	2	<input checked="" type="checkbox"/>	<input checked="" 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				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input 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	<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				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	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input 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	<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				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<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				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<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				2	1	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<input 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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0	<input 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 type="checkbox"/>
Total Deductions:										9.5	

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# Comment Addendum to Food Establishment Inspection Report

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Location Address: 3800 REYNOLDA RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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

Permittee: CAMINO REAL AND ASSOCIATES INC.

Telephone: (336) 923-0001

Establishment ID: 3034012840

☒ Inspection ☐ Re-Inspection Date: 05/20/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: franking7@yahoo.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	make line	39	chicken	final cook re-do	172			
tomatoes	make line	38	refried beans	walk-in cooler	36			
rice	hot hold	172	cooked	walk-in cooler	34			
guacamole	make line	39	raw chicken	walk-in cooler	41			
pork	cooler	39	rice	walk-in cooler	44			
hot water	3-compartment sink	136	ServSafe	Freddy Salinas 3-14-21	0			
chlorine ppm	dish machine	100						
chicken	final cook	155						

## 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 2-103.11 (M) Person in Charge-Duties - PF - No employee health policy in place at time of inspection. An employee health policy must be in place to inform employees their responsibility to report to the manager information about their health and activities, as they relate to food borne illness. PIC given FDA sample policy as corrective action. Have new employees sign a copy of this form. 0 pts.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee beverage without lid and straw observed on shelf beside beverage station. Employee beverages must be stored in a manner that prevents contamination of food or single-service articles. Employee beverages also must have a lid with a straw no prevent contaminating hands when drinking. CDI - PIC threw away employee beverage. 0 pts.
- 6 2-301.14 When to Wash - P - Dish washer was about to move food without washing hands. Employees must wash hands before working with food, if their hands are contaminated. CDI - Employee instructed to wash hands after working with soiled dishes. Employee continued to wash dishes instead of moving food. 0 pts.



Person in Charge (Print & Sign): Frankie *First* Casillas *Last*

Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

REHS ID: 1808 - Hogan, Doris

*Frankie Casillas*

*Doris Hogan*

Verification Required Date: 05 / 27 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3128



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- 8 6-301.11 Hand washing Cleanser, Availability - PF - Handsink beside walk-in freezer and handsink in dry storage area not supplied with soap at time of inspection. Handsinks must be supplied with soap for hand washing. CDI - PIC placed soap at both handsinks. // 6-301.12 Hand Drying Provision - PF - Paper towel dispenser not functioning at handsink beside walk-in freezer. Handsinks must have paper towels to dry hands. CDI - PIC removed paper towels from dispenser and placed on top of dispenser.
- 12 3-202.18 Shellstock Identification - PF - Oysters in walk-in cooler did not have shellstock tags. Shellstock must be stored with the identifying tags. Keep shellstock tags with oysters at all times. CDI - PIC voluntarily discarded oysters.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - The following items were stored improperly in the walk-in cooler: raw chicken stored above oysters, eggs stored over cooked pork, and raw chicken stored above raw fish. The following items were stored improperly in the walk-in freezer: raw shrimp and raw steak stored above cooked pork, raw meats stored above ice cream, and raw steak stored above vegetables. Food shall be stored in accordance with final cook temperatures. Raw foods shall not be stored above ready-to-eat foods. CDI - Freezer and cooler rearranged to accommodate proper food storage.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Can opener blade visibly soiled. Can openers must be cleaned at least once every four hours. Can opener brought to warewashing area to wash, rinse, and sanitize. / 3 soda nozzles visibly soiled with mold. Soda nozzles shall be cleaned at a frequency necessary to prevent the accumulation of mold. Soda nozzles brought to be washed, rinsed, and sanitized. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Dishes were not being sanitized in the 3-compartment sink after washing and rinsing. Utensils and equipment must be sanitized. Dish washer filled vat with bleach sanitizer and rewashed all dishes in the warewashing area.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF - Chicken legs cooked to 155F. Chicken shall be cooked to a minimum temperature of 165F for a minimum of 15 seconds. Chicken legs left on grill, and measured 172F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Pastor, cooked pork, mole, lengua, and cooked beef all did not have date of preparation or of discard at time of inspection. Ready-to-eat potentially hazardous foods must have the date of preparation or the date of discard. Date of discard shall be 7 days after preparation if held at 41F or below. If items are frozen, place freeze and thaw dates on items. CDI - PIC placed dates of discard on items.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Menu contains raw oyster and eggs that can be cooked to order. Menu must contain consumer advisory that is tied to the undercooked or raw food items. VR - Submit proposed menu with consumer advisory to leeac@forsyth.cc by May 30th.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Food items and ingredients throughout the establishment were unlabeled. Food and food ingredients that aren't easily identifiable shall be labeled. Label all food and food ingredients that aren't easily identifiable.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - 2 packets of fish (employee food) stored above vegetables in the walk-in cooler. Employee food must be stored in a manner that will not contaminate restaurant food. Store employee foods on the bottom shelf. CDI - PIC removed fish and discarded them. //
- 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Salsa and juanita stored on floor in walk-in cooler. Cooked pork stored in walk-in cooler did not have lid. Ice bin at bar was uncovered. Food shall be covered and stored at least 6 inches off the floor.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 2 wet wiping cloths stored on prep surfaces. Wiping cloths must be stored in chemical sanitizer at food-safe concentrations. Store wet wiping cloths in sanitizer buckets. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoop holder does not cover scoop. Provide a holder that shields the ice scoop from contamination or store in ice machine with handle out of the ice. / Single service to-go containers used as scoops in flour and seasoning. Scoops for ingredients shall have a handle to prevent contamination. / Knife stored between make-unit and table. In-use utensils shall be stored on a clean surface. CDI - Knife removed from location.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Energy Star cooler designed for prepackaged items used to store eggs and guacamole. Equipment must be used in a manner according to its intended use. Only store beverages and prepacked items in cooler. //
- 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Walk-in freezer needs to have pipe intrusions sealed to prevent condensate from forming. Equipment shall be in good repair. Seal.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - The inside of the dish machine doors require additional cleaning. Dish machines shall be kept clean. Clean dish machine doors more frequently. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Additional cleaning needed underneath fryers. Additional cleaning needed on spray arm beside dish machine. Plates and utensils with stickers on them throughout facility. Remove stickers, clean spray arm, and clean underneath fryers. 0 pts.



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- 49 5-202.11 Approved System and Cleanable Fixtures - P - Overflow from beer being poured from the taps is being drained to a pan underneath the equipment. Plumbing shall be installed according to law. Move the beer kegs to the other side of the bar so that the drainage from overflow drains to an approved plumbing system. VR - Complete by 5/30/2016. Contact Andrew Lee at (336) 703-3128 when completed. 0 pts.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - Employee restroom and women's restroom did not have covered receptacle at time of inspection. Restrooms used by women must have a covered receptacle for the disposal of feminine products. CDI - PIC placed lids on receptacles as corrective action. 0 pts.
- 52 5-501.113 Covering Receptacles - C - Dumpster door open at time of inspection. Dumpster doors must be closed. CDI - PIC closed door. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Lighting low at bar area: 26-40 foot candles, at employee restroom: 1 foot candle, and at grill: 30-42 foot candles. Lighting shall be 20 foot candles in restrooms and 50 foot candles where food is prepared. Raise lighting to 50 foot candles at bar and at grill, and to 20 foot candles in the employee restroom. // 6-501.110 Using Dressing Rooms and Lockers - C - Cell phone stored above prep surface. Cell phone and other employee items must not be stored on or above prep surfaces. CDI - Cell phone moved by PIC.



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