

Food Establishment Inspection Report

Score: 93

Establishment Name: MI CASA MEXICAN RESTAURANT

Establishment ID: 3034011765

Location Address: 5096 PETERS CREEK PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 13 / 2016 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 12 : 30 am pm

Time Out: 04 : 45 am pm

Total Time: 4 hrs 15 minutes

Permittee: MI CASA WS LLC

Category #: IV

Telephone: (336) 650-1711

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 6

Water Supply: Municipal/Community On-Site Supply

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	1.5	<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	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
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	<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			3	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input 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	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	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	0.5	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	0.5	0	<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			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	<input checked="" type="checkbox"/>	<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	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:									7	



Comment Addendum to Food Establishment Inspection Report

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Location Address: 5096 PETERS CREEK PARKWAY

Inspection Re-Inspection Date: 10/13/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27127

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: micasawinstonsalem@gmail.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: MI CASA WS LLC

Email 3:

Telephone: (336) 650-1711

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chorizo	final cook	156	quat sanitizer	three comp sink	200			
servsafe	William Marshall	00	hot water	three comp sink	142			
pico de gallo	cooling for 1 hour	61	ambient	beverage cooler	44			
sliced tomato	upright	41	beef	hot hold	162			
raw beef	upright	41	rice	hot hold	153			
lettuce	make unit	43						
cooked	reach in	43						
chlorine	spray bottle	50						

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: 0 pts. Employee health policy is not stored on-site. The facility has a general sickness policy when employees are sick, but were unable to identify the 5 symptoms and diseases contributing to foodborne illness. Employees shall be informed of their responsibility to report foodborne symptoms and illnesses to management so employees can be restricted, when necessary, from working with food. CDI: Employee health policy was left with operator.
- 11 3-202.15 Package Integrity - PF: 0 pts. One can of pineapple dented on seam. Food packages shall protect the integrity of the food inside from potential adulteration. CDI: Can segregated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P, 3-304.15 (A) Gloves, Use Limitation - P: Employee handling raw beef with gloves, then wiped hands on apron, contacted spatulas with same gloves, touched clean plates, then grabbed lettuce out of container and garnished plates. Gloves shall be disposed of when contaminated to prevent cross contamination with other items or ready-to-eat foods. Aprons shall not be used for wiping hands. Hands shall be washed between glove changes when soiled or changes in operation occur. CDI: Food discarded, lettuce discarded, spatulas washed, apron changed. Employee discarded gloves and washed hands. Obtain four sets of spatulas for cooking on grill (vegetables, seafood, beef, and chicken, including one spatula for raw product and one for ready to eat product). Recommend having tongs for raw products to prevent direct contact with gloves and raw meats.



Person in Charge (Print & Sign): William ^{First} Marshall ^{Last}

William Marshall

Regulatory Authority (Print & Sign): Michelle ^{First} Bell REHS ^{Last}

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 10 / 14 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 14 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF: Final rinse temperature for dishmachine was reading 155F/154F/153F. For a mechanical warewashing machine, the final rinse temperature shall reach 180F (this would give a plate temperature of 161F) for proper sanitization. Verification of repair is required to Michelle Bell at 336-703-3141 by 10/14/2016. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Ice machine soiled on upper dispensing panel and back side of deflection panel. Food contact surfaces of equipment shall be maintained clean. Clean more frequently.
- 18 3-501.14 Cooling - P: Refried beans (placed in cooler yesterday @ 3:30pm) were 49F, bean soup (placed in cooler yesterday @ 3:30pm) was 56F, and salsa de chips (made yesterday @ 3:30 pm) were 48F and 63F. Potentially hazardous foods shall be cooled from 135F to 70F within two hours and from 70F to 45F and below within an additional 4 hours (to not exceed 6 total hours). CDI: All discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF, 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Cooked carnitas dated 10-8-16 were 42-44F, cocktail sauce (made from fresh tomatoes) dated 10-8-16 was 45F, salsa ranchero (made from fresh tomatoes) dated 10-7-16 was 43F, chipotle salsa (made with fresh tomatoes) dated 10-6-16, salsa (made from fresh tomatoes) dated 10-9-16 at 43F, salsa enchilada (made from fresh tomatoes) dated 10-6-16, shredded lettuce dated 10-8-16 at 43F, salsa burro (made from fresh tomatoes) dated 10-5-16, and salsa de chips (made from fresh tomatoes) with no date. Ready to eat potentially hazardous foods shall be marked to indicate either date of preparation or discard and shall be held in facility for a maximum of 7 days at temperature of 41F or less and a maximum of 4 days with a temperature from 42-45F with date of
- 31 3-501.15 Cooling Methods - PF: 0 pts. Pico de gallo cooling with tight lid. 2 containers of salsa cooling with tight lids. When cooling, methods shall be taken to allow heat transfer away from product and to facilitate cooling quickly. CDI: Products vented.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Owner stated onions are not washed prior to slicing. Fruits and vegetables shall be washed prior to preparation.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Knife stored between make unit lids (on area with debris present). Ice scoop stored in soiled holder. One spoon with handle laying on brown sugar. In-use utensils shall be stored with handles out of ingredient, on a clean and sanitized surface.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Dishes, plastic cups, and pans stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing prior to stacking. //4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Clean spoons and pans stored above wash vat of three comp sink within splash zone. Move cleaned utensils to maintain protected from potential splash contamination.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Two stacks of single service lids on shelving above make unit not inverted. Single service articles shall be stored inverted or covered to prevent contamination. CDI: Lids inverted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: One oven mit torn, grate for beverage machine rusting and shut-off switch is not operating, ice building on inlet piping to condensate fan, mount handsink by clean utensil rack (near wash side of three comp sink) to allow proper drainage and prevent puddling of water at front of sink, shelving rusted in dry storage room and by sanitize drainboard, adjust leg on oven to prevent the need for brick underneath foot, brackets above prep sinks starting to rust, buckets with cracking handles. Equipment shall be maintained in good repair. Continue working on items listed on transitional addendum.
- 46 4-204.118 Warewashing Machines, Flow Pressure Device - C: 0 pts. Pressure gauge on dishmachine reading 37 psi. Dishmachine requires pressure to be 20 psi plus or minus 5 psi. Repair machine to maintain proper pressure.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. The following equipment needs additional cleaning: top of chip dispenser, outsides of dry ingredient bins/lids, outside edges of ice bin with bar gun, storage shelving throughout for clean utensil storage, sides of small burner stove, under grill, lamp (where to-go containers are stored) dusty, shelving above prep sinks, fan by outside access door. Nonfood contact surfaces of equipment and utensils shall be maintained clean.
- 47 (computer error...no additional points associated)
- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Leak present at hot water inlet to vegetable sink and faucet is loose on seafood sink. Plumbing system shall be maintained in good repair. Contractor has already been contacted for repairs to plumbing issues.
- 52 5-501.113 Covering Receptacles - C: 0 pts. One lid open on dumpster. Maintain dumpster lids and doors closed to prevent attraction of pests.



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Spell

- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: 0 pts. Replace damaged ceiling tiles in dry storage room. Seal threshold to door entrance of walk in cooler. Floors and ceilings shall be maintained easily cleanable. Continue working on items listed on transitional addendum.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: 0 pts. Vent dusty in women's restroom. Maintain vents clean.//6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fctd): single service and food dry storage area 6-16, prep sinks 23-52, stove 37, cookline 20-32, hot line/make unit 47-53, and women's toilets 10-17. Increase lighting to meet 20 fctd at plumbing fixtures in restrooms and in dry storage with single service articles, and 50 fctd in areas of food preparation.//6-501.110 Using Dressing Rooms and Lockers - C: Two employee coats in dry storage on shelving above food and laying next to boxed drinks. Employees shall store personal items in employee storage area. Continue working on items listed on transitional addendum.



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✓
Spell

