

Food Establishment Inspection Report

Score: 90Establishment Name: EL RANCHO TAQUERIAEstablishment ID: 3034011979Location Address: 613 EAST SPRAGUE STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 07 / 14 / 2014 Status Code: AZip: 27101County: 34 ForsythTime In: 10 : 15 ☒ am ☐ pmTime Out: 12 : 45 ☐ am ☒ pmPermittee: MI RANCH MEX FOOD REST CORPTotal Time: 2 hrs 30 minutesTelephone: (336) 785-9112Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6

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	<input checked="" type="checkbox"/>	0	<input 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	<input checked="" type="checkbox"/>	0	<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 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 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 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 type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	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	15	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<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	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	<input checked="" type="checkbox"/>	<input 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				2	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<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 type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	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:										10	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL RANCHO TAQUERIA

Establishment ID: 3034011979

Location Address: 613 EAST SPRAGUE STREET

☒ Inspection ☐ Re-Inspection Date: 07/14/2014

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: j_camacho62@hotmail.com

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

Email 2:

Permittee: MI RANCH MEX FOOD REST CORP

Email 3:

Telephone: (336) 785-9112

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Beef Tongue	Reach-In	36	Beef	Hot Holding	145			
Raw Chorizo	Reach-In	40	Carnitas	Hot Holding	165			
Raw Chicken	Reach-In	39	Chicken	Hot Holding	145			
Sanitizer	3-comp	50	Rice	Hot Holding	175			
Sanitizer	Bottle	400	Refried Beans	Hot Holding	140			
Pico	Reach-In	36	Cilantro	Reach-In	47			
Pico	Make Unit Top	42						
Tripe	Final Cook	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 2-103.11 (M) Person in Charge-Duties - PF. No employee health policy is in place. Food employees must be informed of their responsibility to report information about their health and activities as they relate to diseases that are transmissible through food. Put an employee health policy in place. Gave operator the Employee Health Policy.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C. General Comment-An employee beverage was observed next to the Bunn Coffee Maker. Employee drinks must be located underneath & away from food for the establishment. CDI-Drink discarded.
- 6 2-301.12 Cleaning Procedure - P. Three employees observed washing hands incorrectly. Food employees must wash their hands following this procedure: (1) Dispense a paper towel and rinse hands under clean, running warm water; (2) Apply soap; (3) Rub hands together vigorously for 10-15 seconds; (4) Thoroughly rinse hands under clean, running warm water (5) Dry hands with already dispensed paper towel & turn off faucet with paper towel. CDI-Employees rewashed hands or instructed in washing hands.

Person in Charge (Print & Sign): *Jorge* *Camacho*

Regulatory Authority (Print & Sign): *Jo Farmer, MEM, REHSI* *Tony Williams, REHS*

REHS ID: 1846 - Williams, Tony

Verification Required Date: / /

REHS Contact Phone Number: () -



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P. Raw chicken was stored on the same shelf, touching, raw pork in a reach-in refrigerator behind the 3-comp sink. Food must be stacked according to final cook temperature, with ready-to-eat foods on top & raw chicken on the bottom. CDI-Chicken relocated the bottom shelf.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF. Beef tongue, chorizo, beef, pico de gallo, & pork were not date marked. All potentially hazardous foods must be date marked with prep or discard date. CDI-Date marked all items with prep date that were not date marked.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P. General Comment-A bottle of bleach sanitizer under the service counter tested to be over 400 ppm. Bleach sanitizer must be made to concentration between 50-200 ppm. CDI-Diluted sanitizer to proper concentration./7-101.11 Identifying Information, Prominence-Original Containers - PF. Sanitizer bottle underneath the service counter was not labeled. All bottles containing chemicals must be labeled. CDI-Labeled bottle of sanitizer.
- 34 4-302.12 Food Temperature Measuring Devices - PF. General Comment-Two accurate dial thermometers are available but they are not small diameter probes. A small diameter probe thermometer is required to accurately measure the temperature of small pieces of food, such as fajita meat. Acquire and use a small diameter probe thermometer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C. General Comment-Three of 20 dry storage containers where not labeled with the common name of the item. When removed from original packaging, items must be labeled with the common name of the food item. Label all dry goods including cornmeal, sugar, & flour.
- 36 6-501.111 Controlling Pests-PF. At least 5 live german cockroaches were observed throughout kitchen. At least 10 live flies were observed in kitchen as well. The premises must be maintained free of pests & pest harborages. Eliminate pests./6-202.13 Insect Control Devices, Design and Installation - C. Fly traps are located directly behind the 3-comp sink and very close to the clean utensil storage. Insect control devices must not contaminate clean utensils & equipment. Relocate fly traps to a location that will not contaminate utensils or food.
- 38 2-303.11 Prohibition-Jewelry - C. General Comment-An employee was observed working with food while wearing a watch. Food employees must not wear jewelry on their wrists or hand except for a simple ring, such as a wedding band. Remove all jewelry from wrists & hands when working with food.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C. General Comment-One wet wiping cloth was observed sitting on the 3-comp sink. When not in use, wet wiping cloths must be stored in a sanitizer buckets. Acquire sanitizer buckets & use them for wet wiping cloth storage.
- 45 Legs & surfaces of prep tables are rusted and need reconditioning/replacing. Gaskets on most refrigerators are torn and need to be replaced. Multiple spatulas and a wooden spoon were worn and no longer easily cleanable. Multiple lids are cracked and need to be replaced. Reattach all sinks to the wall properly and fill holes in prep table near the flattop grill. Resurface/replace all shelves that are rusting in reach-in refrigerators.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. Refrigerator doors, especially on the make unit, are extremely sticky with food debris. Nonfood-contact surfaces must be cleaned at a frequency to keep them clean. Clean equipment more frequently.
- 51 5-501.17 Toilet Room Receptacle, Covered - C. General Comment-The women's restroom does not have a covered receptacle. All women's restrooms must have a covered receptacle. Cover trash can.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C. All air conditioning ventilation needs to be cleaned. Walls around preps sinks and oven needs to be cleaned as well./6-201.11 Floors, Walls and Ceilings-Cleanability - C. Fill all holes in FRP board along the walls. Finish raw wood adjacent to supply closet. Caulk around the base of the toilet in both restrooms & repair loose toilet seat in men's room.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C.Employee personal items were located behind the drink machine & mingled with dry good storage. Employee personal items must be located in a designated area underneath & away from food for the establishment. Designate an employee personal storage area and use it.



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Spell



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Spell

