

Food Establishment Inspection Report

Score: 84Establishment Name: TEQUILA MEXICAN RESTAURANTEstablishment ID: 3034011314Location Address: 2804 B REYNOLDA RD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 30 / 2015 Status Code: AZip: 27106County: 34 ForsythTime In: 12 : 40 ^{am}_{pm} Time Out: 04 : 45 ^{am}_{pm}Permittee: VALERIA INCTotal Time: 4 hrs 5 minutesTelephone: (336) 727-9547Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7No. of Repeat Risk Factor/Intervention Violations: 1

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:							16			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: TEQUILA MEXICAN RESTAURANT

Establishment ID: 3034011314

Location Address: 2804 B REYNOLDA RD

☒ Inspection ☐ Re-Inspection Date: 04/30/2015

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: IV

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

Email 1:

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

Email 2:

Permittee: VALERIA INC

Email 3:

Telephone: (336) 727-9547

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	168	lettuce	reach in	45			
beans	hot hold	144	pork	hot hold	145			
rice	hot hold	148						
white sauce	reach in	37						
chlorine	sanitizer at dish	50						
tomatoes	make unit	43						
lettuce	walk in cooler	41						
shrimp	walk in cooler	45						

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.

- 2-102.12 Certified Food Protection Manager - C: REPEAT: Manager with food safety certification not on duty while food was being prepared during the inspection. (A) At least one EMPLOYEE who has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-ACCREDITED PROGRAM. This person must be on-site while food is being prepared and have certification on-site.
- 2-301.14 When to Wash - P: One server placed soiled dishes in kitchen then reached for clean dishes without washing hands. Two food employees washed hands, then recontaminated hands by turning off the faucet without using the papertowel. One food employee, wearing gloves, placed raw chicken on the grill and discarded gloves, but did not wash hands before attempting to don a new pair. Hands shall be washed when contaminated. CDI: Procedure was discussed with manager and employees were shown how to wash hands correctly. //2-301.12 Cleaning Procedure - P: One food employee rinsed hands off in sink and then went to don gloves. Correct handwashing procedure of applying cleaning compound, cleaning for 10 to 15 seconds, rinsing, followed by drying shall be followed when washing hands. CDI: Employee was explained correct procedure and re-washed hands.
- 6-301.14 Handwashing Signage - C: 0 pts. Two handwashing sinks missing signs. Handwashing sinks shall have signs reminding food and conditional employees to wash hands when they become soiled. CDI: Signs given to manager.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Handsink blocked by tub of soiled salsa containers. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Tub removed from sink.

Person in Charge (Print & Sign): Sergio *First* Lopez *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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Establishment ID: 3034011314

Observations and Corrective Actions

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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Eggs being stored on shelf above sauce in walk in cooler. Raw beef being stored on shelf above container of sliced green peppers. In the freezer, individually wrapped chicken breasts stored on tray with individually wrapped beef portions. Food shall be protected from cross contamination during storage. Store items in order of final cook temperature. Eggs should be stored below sauces, green peppers above raw beef and chicken under beef in freezer. Storage order in the freezer does not apply to items in their original commercial package, but once removed and placed in plastic wrap, they must be stored in order of final cook temperature.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Ice machine soiled with build-up of mildew. Tea nozzles soiled. Fryer basket has large accumulation of soil and debris. Clean these items more frequently.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Raw beef at 62F, raw shrimp at 60F, spinach at 78F, lettuce at 58F and shredded queso at 52F. Meats were left at a prep sink for about an hour. Spinach was being stored next to grill. Lettuce was sitting in pan out of temperature control. Potentially hazardous food shall be kept at 45F or below. CDI: Items were placed in walk in cooler and reached 45F.
- 21 3. -501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. One tray of flan and chili rellenos not datemarked. Ready to eat potentially hazardous food kept in the establishment for greater than 24 hours shall be marked with either day of preparation or discard and kept in refrigeration of 41F or less for no longer than 7 days with day of preparation counting as day 1. CDI: Items dated.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Oil and imitation butter next to grill not labeled. Ingredients removed from bulk container that are not easily recognizable, like pasta, shall be labeled.
- 36 6. -501.111 Controlling Pests - PF: 0 pts. Many flies throughout kitchen. Premises shall be maintained pest-free. Eliminate pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Ice bin being held open with string. Tortillas sitting on prep surface uncovered. Sugar container in dry storage uncovered. Many spices/ingredients in dry storage open. All items shall be kept covered and in wrappings or containers to keep them protected from contamination.//3-307.11 Miscellaneous Sources of Contamination - C: Employee coat laying on clean towels. Keys and phone laying on wine/beer prep surface. Keep all employee items stored to not contaminate food, equipment, linens, single service and single use articles. / Thank you bags are being used to store tortillas and raw meat in the freezer. Thank you bags are unapproved food-contact storage containers. Provide containers or food-safe storage bags for food.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Two wet wiping cloths found. Some dry towels soiled. Wet wiping cloths shall be kept submerged in a sanitizer solution. Dry towels shall be changed when soiled.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Ice scoop of beverage machine laying in ice. Bowl being used as a scoop in the salt bin in dry storage. In-use utensils shall be stored with handle upright and out of ingredients. CDI: Scoops uprighted/bowl removed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Some glasses stacked wet. Allow utensils to air-dry before stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: One stack of single service articles not inverted. When storing single service articles, keep wrapped in original protective plastic or store inverted to prevent contamination. //4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Bottle previously used for ketchup being re-used for oil. Another single-use article being used for imitation butter. Single-use articles are not approved for re-use. Only use articles for original purpose, then discard.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Ice machine door has unapproved device holding door open. Repair. / Many ties of plastic wrap are being used to keep pipes together under sinks. These are unapproved. Replace with easily cleanable device. / Handle to left side of beer cooler is broken. Repair. / Upright refrigerator being stored next to service sink is awaiting repair. Continue to have this item repaired or replaced. / The welds around one prep sink where the sink has been previously repaired are pitted and gathering soil. Re-weld sink to be smooth and easily cleanable. / Condensate pipe in walk in cooler needs to be wrapped in a flexible pipe wrap that is smooth and easily cleanable. / One prep table is leaning. Repair leg. //4-202.11 Food-Contact Surfaces-Cleanability - PF: Fryer basket has loose parts and is need of repair/replacement.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C. : Dish machine is heavily soiled. Clean more frequently and thoroughly at least every 24 hours and as manufacturer's instructions suggest. //4-204.113 Warewashing Machine, Data Plate Operation Specifications - C: Data plate is attached to dish machine, but worn where the machine requirements cannot be read. Replace data plate to show specifications for machine.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Equipment soiled on all sides and tops. Tubs for holding tortilla chips soiled on outsides of containers. Shelving is soiled. Shelving where clean knives are stored is soiled. Microwave is soiled. Faucets to prep sinks are soiled. Handles of equipment are soiled. Gasket to beer cooler soiled. Hood filters have large accumulation of grease residue. Nonfood contact surfaces shall be cleaned at a frequency to prevent accumulation of soil and debris. Thoroughly clean all nonfood-contact surfaces.



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- 49 5-203.13 Service Sink - C: 0 pts. Service sink not currently in-use due to being blocked by large refrigerator that is waiting for pick-up by repair company. Currently, water is being gathered from three compartment sink for mopping. Move equipment to make service sink accessible. //5-205.15 System Maintained in Good Repair - P: Faucets to the sink in the men's bathroom in bad repair and leaking water onto counter. Repair.
- 52 5-501.113 Covering Receptacles - C: 0 pts. Dumpsters being shared by others in shopping center as witnessed by accumulation of trash with brand names from other establishments. Dumpster lids and doors shall remain closed at all times to prevent attraction of pests. Speak with other restaurants in shopping center about keeping doors closed. CDI: Doors closed.
- 53 6. -101.11 Surface Characteristics-Indoor Areas - C. : REPEAT: Walls, ceilings and floors are in poor repair. These surfaces are not easily cleanable due to holes and places where repairs are needed throughout kitchen. Repair all holes and fill in grout between tiles of floors. //6-201.17 Walls and Ceilings, Attachments - C: Seal around pipe penetrations into ceiling and walls. Re-caulk all prep sinks where caulk has begun to mold to be easily cleanable and smooth. //6-501.12 Cleaning, Frequency and Restrictions - C: Clean floors, walls and ceilings in all areas where soiled; include spaces around perimeter and behind equipment needing detailed cleaning.
- 54 6-202.11 Light Bulbs, Protective Shielding - C: One light bulb above beer cooler in kitchen and light in dry storage without protective shielding. All lights shall have protective shielding. Replace shields. //6-303.11 Intensity-Lighting - C: REPEAT: Lighting is low in the following areas: women's room vanity and toilet at 7-9 fcd, beer tap area at 0.9 fcd, wine/beer prep area at 2-2.5 fcd, handwash sink in kitchen at 16 fcd, 26-36 fcd in tea prep area, 29 fcd at beverage machine, 15-16 fcd at three comp sink, 11-20 fcd at dish machine, 21-25 fcd at fryer/grill, 35 fcd at oven, 24 fcd at stove, 25-40 fcd at make unit, 7 fcd at rear handsink, 7-9 fcd at both prep sinks by walk in cooler and 0 fcd at canwash. Light intensity shall be: at least 10 fcd at a service sink, 20 fcd in warewashing areas and at restroom fixtures and 50 fcd in all prep areas. Increase lighting in these areas.



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Spell

