Food Establishment Inspection Report

Score: 94

Establishment Name: MONTE DE REY
Establishment ID: 3034011545

Location Address: 1410 RIVER RIDGE ROAD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS **State:** NC

Date: 08 / 08 / 2017 **Status Code:** A

Zip: 27012 **County:** 34 Forsyth

Time In: 10 : 40 ☒ am ☐ pm **Time Out:** 02 : 30 ☐ am ☒ pm

Total Time: 3 hrs 50 minutes

Permittee: MONTE DE REY, INC.

Category #: IV

Telephone: (336) 788-1370

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: 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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	☒		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☐	☒	☐	☐	Food separated & protected	3	1.5	☒	☐	☒	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☒	☒	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐		☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☐	☒	☐	☐	Proper hot holding temperatures	3	1.5	☒	☒	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	☒	0	☒	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒			Toxic substances properly identified stored, & used	2	1	☒	☒	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
					Food Temperature Control .2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐		☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐		☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	1	☒	☒	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
					Proper Use of Utensils .2653, .2654						
41	☐	☒			In-use utensils: properly stored	1	☒	0	☐	☒	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	☒	0	☐	☒	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	0.5	☒	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	1	☒	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☐	☐	☒		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 6

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Page 1 of 4   Food Establishment Inspection Report, 3/2013

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Comment Addendum to Food Establishment Inspection Report

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City: CLEMMONS   State: NC

County: 34 Forsyth   Zip: 27012

[X] Inspection   [ ] Re-Inspection   Date: 08/08/2017

Comment Addendum Attached? [ ]

Status Code: A

Category #: IV

Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System

Permittee: MONTE DE REY, INC.

Telephone: (336) 788-1370

Email 1: pentro@live.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ground beef	Final cook	191	Beef	Reach-in cooler	38	Chicken	Hot hold	116
Pico de gallo	Make unit	43	Chicken	Make unit	37	Queso	Hot hold	112
Lettuce	Make unit 2	46	Rice	Final cook	174	Chlorine ppm	Bottle	50
Tomatoes	Make unit	43	Mashed	Make unit	32	Chlorine ppm	Bottle 2	50
Guacamole	Cooling, upright freezer	52	Spinach	Make unit	33	Beans	Walk-in cooler	41
Hot water	3-compartment sink	130	Chorizo	Make unit	36	Tilapia	Walk-in cooler	40
Rinse cycle	Dish machine	165	Fish	Reach-in cooler	41	Barbacoa	Walk-in cooler	42
Shrimp	Final cook	180	Tomales	Reach-in cooler	40	Cheese	Walk-in cooler	40

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.

1   2-102.12 Certified Food Protection Manager - C - The certified food protection manager was not at the establishment for the first 20 minutes of the inspection. At least one employee with management and supervisory responsibilities shall be a certified food protection manager from an ANSI-accredited program. At least one certified manager shall be present during all hours of operation. ✓ Spell

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - 2 sealed packages of raw chorizo were stored above a container of sour cream in the walk-in cooler. Raw animal products shall be stored where they do not contaminate ready-to-eat food, according to final cook temperature, and to prevent cross-contamination. CDI - Chorizo relocated to the bottom shelf.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 2 scoops, a few other utensils, and many sauce containers (person in charge stated they are not in use) that were stored under the dish machine drainboard were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled items sent to be rewashed. Sauce containers are going to be disposed.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Repeat: The inside of the large ice machine and a beverage nozzle were soiled. Ice machines and beverage nozzles shall be cleaned at a frequency to prevent contamination.

Person in Charge (Print & Sign): _First_ _Last_   Juan Quiceno

Regulatory Authority (Print & Sign): _First_ Grayson   Hodge _Last_   Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 3

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Page 2 of 4   Food Establishment Inspection Report, 3/2013

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Spell ✓

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - A container of chicken (116F) and a large container of queso (112F) measured below 135F on the steam table. Potentially hazardous food shall be held at 135F or above. CDI - Chicken and queso reheated.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - A large container of horchata (made with cooked rice), a container of chili rellenos, and tamales were not date marked. Each food measured 41F or below. Potentially hazardous food shall be date of preparation or discard. potentially hazardous food can be held for a maximum of 7 days at 41F or below. CDI - Items date marked.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - One container of queso was prepared 7-28-17. Potentially hazardous food shall be discarded after they exceed the 7 day hold time at 41F or below. CDI - Queso discarded.

26   7-201.11 Separation-Storage - P - 0 pts - 2 bottles of pure chlorine were stored on a soda box near the 3-compartment sink. Chemicals shall be stored where they do not contaminate food or equipment. CDI - Bottles relocated to the bottom shelf.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - A container of tomales and 2 pork chops were uncovered in the upright freezer. Food shall be stored where it is protected from splash, dust, and other contaminants. CDI - Lid provided for the tomales and pork chops discarded./ One large container of chips was stored on the floor. Food shall be stored at least 6 inches above the floor.

41   3-304.12 In-Use Utensils, Between-Use Storage - C - Repeat: The scoop handles for the ice bin and a few other dry food containers were submerged in the food. Scoops handles shall be stored upright, out of the food./ One in-use spoon was stored on the dump sink beside of the alcohol. In-use utensils shall be stored in a clean, dry location or in a clean container.

42   4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: 3 stacks of large bins were stacked wet after they were cleaned. Equipment and utensils shall be fully air-dried after they are cleaned. Separate or stagger bins.

43   4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - 0 pts - 3 bottles of margarita mix were being used to store margarine. Single-use articles shall not be reused. Replace with multi-use containers.

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Page 3 of 4   Food Establishment Inspection Report, 3/2013

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45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Replace/repair the damaged spreader above the 3-compartment sink, the stopper for the meat prep sink, and the damaged lid for the extra utensil bin. Equipment and utensils shall be maintained in good repair.

49   5-205.15 System Maintained in Good Repair - 0 pts - The floor drain below the soiled drainboard of the dish machine was clogged and missing the floor sink grate. Small drip leak is present at the cold water faucet handle on the 3-compartment sink. Plumbing systems shall be maintained in good repair. Repair.

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Page 4 of 4 **Food Establishment Inspection Report, 3/2013**

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Page 5 of ___N/A___ Food Establishment Inspection Report, 3/2013

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Page 6 of _N/A_ **Food Establishment Inspection Report, 3/2013**