

Food Establishment Inspection Report

Score: 85

Establishment Name: QDOBA MEXICAN GRILL

Establishment ID: 3034011742

Location Address: 57 MILLER ST

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 21 / 2020 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 01 : 55 ⁰ am ⁰ pm Time Out: 05 : 05 ⁰ am ⁰ pm

Permittee: GD RESTAURANTS LLC

Total Time: 3 hrs 10 minutes

Telephone: (336) 609-3014

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: 9

No. of Repeat Risk Factor/Intervention Violations: 3

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input 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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input 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 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 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 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 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 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										15



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: QDOBA MEXICAN GRILL
 Location Address: 57 MILLER ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: GD RESTAURANTS LLC
 Telephone: (336) 609-3014

Establishment ID: 3034011742
☒ Inspection ☐ Re-Inspection Date: 02/21/2020
 Comment Addendum Attached? ☐ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: paresh7@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
rice	steam table	155	lettuce	cooling (since 9AM)	43	hot water	3-compartment sink	103
black beans	steam table	160	cheese	cooling (since 9AM)	43	quat (ppm)	3-comp dispenser	0
chicken	steam table	145	impossible	cooling (since 9AM)	50	green sauce	reach-in cooler	45
pinto beans	steam table	155	pork	walk-in cooler	40	ambient air	reach-in cooler	44
brown rice	steam table	160	rice	hot box	155	pico	make line	39
steak	steam table	144	pork	hot box	167	lettuce	make line	40
tomato	cooling (since 11AM)	47	chicken	hot box	148	wash water	3-compartment sink	89
tomato	cooling (at 3PM)	46	black beans	hot box	144			

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 - Employee with ServSafe left during middle of inspection. At least 1 employee with ANSI food protection manager certification shall be present during all hours of operation. Have more management staff attain ServSafe certifications.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Employee did not know any of the symptoms or illnesses that must be reported to the person in charge. Employees shall be aware of their responsibility to report the "big 5" symptoms and illnesses to the person in charge. The person in charge shall call health department if any employee is diagnosed with 1 of the "big 5" symptoms. CDI - Health policy form printed and posted. Employees must know all symptoms and illnesses or know where to find the information.
- 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee food stored everywhere in establishment - on clean utensil shelf, on prep table beside steamer, above foods in the walk-in cooler. Also, employee drinks stored on prep tables beside steamer, middle prep table, on top of hot box. Employees shall only eat or drink in areas that cannot potentially contaminate food or prep surfaces.

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Person in Charge (Print & Sign): Swift First Last
 Regulatory Authority (Print & Sign): Andrew First Last

Supervisor
Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 03 / 02 / 2020

REHS Contact Phone Number: (336) 703-3128



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- 6 2-301.14 When to Wash - P - Repeat - 4 instances of employees turning off faucet handles with bare hands after hand washing. Employees shall use a clean barrier to turn off faucet handles after washing hands. CDI - Employees instructed to rewash hands properly. // 2-301.12 Cleaning Procedure - P - 1 employee washed hands for about 5-10 seconds twice and did not appear to use soap. Food employees shall rinse under clean, running water, apply soap, rub together vigorously for 10-15 seconds, thoroughly rinse under running, warm water, and dry hands with paper towels and use paper towel to turn off faucet handles. CDI - Employee instructed on proper handwashing and did so correctly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Box of raw chicken stored above catering order (ready-to-eat foods). Also, unwashed lemon and pepper boxes stored above tortillas in walk-in cooler. Raw animal foods and unwashed produce shall not be stored above ready-to-eat foods. CDI - Food storage order corrected during inspection. 0 pts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Repeat - Pizza roller and spatula had not been washed, rinsed and sanitized and had been in use for over 4 hours. Tea brewer nozzles had visible buildup on interior. Food-contact surfaces of equipment and in-use utensils that contact potentially hazardous foods shall be washed, rinsed, and sanitized or switched out with clean utensils at least every 4 hours. Beverage dispensing equipment shall be cleaned every 24 hours. CDI - Soiled items taken to be rewashed. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Quat sanitizer dispenser measured less than 150 ppm quat. Quat sanitizers shall be 150-400 ppm. Manually add concentrated chemical until dispenser is repaired. VR - Follow-up visit to be conducted within 10 days to check repair or that establishment is using sanitizer correctly by adding it to vat.
- 18 3-501.14 Cooling - P - Cut tomatoes had been cooling since 11AM and measured 45-46F at 3PM. Cut lettuce and cheese were prepared at 9AM and still measured 43F at 3PM. Impossible meat was portioned at 9AM and still measured 44-50F at 3PM. Potentially hazardous foods prepared or portioned at room temperature shall be cooled to 41F within 4 hours. CDI - Cut tomatoes moved to shallow pan to continue cooling and the impossible meat was discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Green sauce was 45F in reach-in cooler. Potentially hazardous foods shall be 41F or less in cold holding. CDI - Green sauce moved to walk-in cooler. 0 pts.
- 26 7-208.11 Storage-First Aid Supplies - P,PF - First aid kit sitting on top of container of straws and above plastic wrap. First aid supplies shall not be stored above single-use or single-service articles. CDI - First aid kits moved to bottom shelf. // 7-201.11 Separation-Storage - P - Sanitizer bucket stored on counters at front with food preparation equipment. Sanitizer buckets shall not be stored in food preparation areas. CDI - Bucket moved to low shelf. 0 pts.
- 31 3-501.15 Cooling Methods - PF - Repeat - Cut tomatoes cooling in bus tub while tightly wrapped with plastic wrap. Cheese and lettuce were cooling in pans with tight fitting plastic wrap. Impossible meat was cooling while tightly wrapped and rolled. PH foods shall be cooled using methods such as adding ice as an ingredient, leaving foods loosely covered or uncovered, using metal pans, etc. Methods must meet cooling parameters - cool foods prepared at room temperature to 41F within 4 hours. CDI - Cut tomatoes moved to shallow metal pan and the impossible meat was discarded.



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- 37 3-307.11 Miscellaneous Sources of Contamination - C - Employee cell phone and glasses stored on prep table. Box of employee food stored above food for restaurant in walk-in cooler. Do not store cell phones or personal items on prep surfaces. Do not store employee foods in storage above food that will be sold. 0 pts.
- 38 2-402.11 Effectiveness-Hair Restraints - C - 1 employee not wearing hair restraint while preparing food. Food employees shall wear a hair restraint when working with exposed food. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet cloths stored on table tops at start of inspection. Also, wiping cloth buckets measured less than 150 ppm quat. Wet wiping cloths shall be stored in sanitizer at 150-400 ppm for quat or put in soiled linen bin when finished using or when they become soiled. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - Employee observed towel drying trays. Several stacks of pans stacked while wet. Utensils and food-contact surfaces of equipment shall be air dried prior to stacking. Do not towel dry.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - Repeat - Disposable cups at register are not protected. Leave plastic sleeves on cups to protect lips of disposable cups.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Ice machine is not working and is sitting at back door. Also, cabinet doors are falling off hinges and laminate is damaged on cabinets/shelves at front. Gaskets torn on walk-in cooler door and reach-in cooler. Reach-in cooler is measuring 44F and was holding green sauce. Line cooler has a panel that is falling off and looks like it was resealed by tape previously. Handles on hot box are loose and need to be tightened. Caulking peeling off panels underneath hood. Equipment shall be maintained in good repair. Repair cooler to have air temperature of less than 41F or do not store potentially hazardous foods in cooler (green sauce). Repair/replace other listed equipment.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Clean drainboard of 4-compartment sink has food matter on it. Warewashing equipment shall be cleaned at a frequency necessary to avoid recontaminating clean utensils or at least every 24 hours. // 4-501.18 Warewashing Equipment, Clean Solutions - C - Sanitizer solution has visible food matter in it. Warewashing solutions shall be maintained clean. // 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - Hot water at 3-compartment sink faucet measured 103F. Wash solution temperature was 89F while employee was washing dishes. Wash water solutions shall be at least 110F or at least as hot as indicated on detergent bottle if indicated. VR - Verification required by 3-2-2020. Contact Andrew Lee when faucet/hot water is repaired.



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- 47 4-602.13 Nonfood Contact Surfaces - C - Grease drips present on undersides of prep tables in kitchen area. Solid grease built up underneath fryer. Clean utensil shelves are dusty/greasy and need additional cleaning. Grease buildup on gas piping behind cooking equipment. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C - Repeat - Active water dripping at mop sink faucet, 4-compartment sink faucet and from a pipe at the water heater. Plumbing fixtures shall be maintained in good repair. Cold water appears to be bleeding over when only hot water is on at left faucet at 4-compartment sink (temp is 103F). Repair all plumbing leaks and repair 4-compartment sink faucet to dispense hot enough water to wash dishes.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet seat in mens' has brown residue on it. Plumbing fixtures in restrooms shall be maintained clean. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Food splatter on ceiling at back door. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee purse sitting on prep table beside steamer. Employee personal items shall be stored in a segregated area. Also, jacket stored on shelf above single-service items in back. // 6-202.11 Light Bulbs, Protective Shielding - C - Light shield missing for light near can wash. Replace light shield. // 6-202.12 Heating, Ventilation, Air Conditioning System Vents - C - Vent cover on ceiling is missing near office. Replace vent cover. // 6-303.11 Intensity-Lighting - C - Lighting low in the following areas: 9-11 foot candles at toilet and urinal in men's restroom, 9-13 at plumbing fixtures in women's restroom, 18-26 foot candles at cooking equipment underneath hood, 38 foot candles at middle prep table, and 35-36 at back prep table. Lighting shall be at least 20 fc at restroom plumbing fixtures and at least 50 fc at cooking and prep surfaces.



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