

# Food Establishment Inspection Report

Score: 85

Establishment Name: MI PUEBLO #8

Establishment ID: 3034011447

Location Address: 2905 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 17 / 2017 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 12 : 20 <sup>am</sup> <sub>pm</sub> Time Out: 03 : 10 <sup>am</sup> <sub>pm</sub>

Permittee: MI PUEBLO NO 8 INC

Total Time: 2 hrs 50 minutes

Telephone: (336) 722-5772

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: 10

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
<b>Supervision</b> .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"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	<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	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .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	03	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .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	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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"/>
<b>Protection from Contamination</b> .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	13	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	<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	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<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	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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 checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										15



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# Comment Addendum to Food Establishment Inspection Report

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Location Address: 2905 REYNOLDA RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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

Permittee: MI PUEBLO NO 8 INC

Telephone: (336) 722-5772

Establishment ID: 3034011447

☒ Inspection ☐ Re-Inspection Date: 07/17/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pastor	hot hold	86	carnitas	upright cooler	38	tomatoes	walk-in cooler	38
chicken	hot hold	95	salsa verde	make-unit	39	refried beans	walk-in cooler	40
shredded	hot hold	86	steak	final cook	180	bleach (ppm)	dish machine	100
chicken salsa	hot hold	86	chicken	final cook	175	belach (ppm)	3-compartment sink	100
pork	hot hold	126	shrimp	final cook	180	hot water	3-compartment sink	142
tripe	hot hold	130	refried beans	hot hold	162	cheese	prep table	65
barbacoa	hot hold	126	hot salsa	cooling	81			
corn salsa	upright cooler	40	tomatillo	cooling	58			

## 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 - No ANSI-certified food protection manager at establishment. At least 1 person must have ANSI-certification at all hours of operation and be present. Have more management staff attain ANSI food protection manager certification.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - No employee health policy in place at establishment. An employee health policy must be in place that informs employees of their responsibility to report information about their health as it relates to foodborne illness. CDI - FDA sample health policy printed and left at establishment. 0 pts.
- 2-301.14 When to Wash - P - Dish washer observed washing soiled utensils and then began to put up clean utensils without washing hands. Another employee observed working with raw chicken and did not wash hands prior to continuing to cook at grill. Employees must wash hands after they become contaminating and before working with food. CDI - Both employees instructed to wash hands and did so correctly.

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

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

REHS ID: 2544 - Lee, Andrew

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3128



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- 8 6-301.14 Handwashing Signage - C - No handwashing signage at front kitchen handsink. All handwashing sinks must have signage that instructs employees to wash hands. CDI - Handwash signage left at establishment. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Handsink in front of soda machine had scrub pad and soaking utensils inside it. Handsinks must only be used for handwashing and for no other purpose. CDI - Utensils and scrub pad removed by manager.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Plate with cooked chicken observed on grill. Employee observed placing raw steaks on plate. Raw chorizo and raw eggs stored above cooked foods on speed rack in walk-in cooler. Raw pastor stored above cooked chicken on shelf in walk-in cooler. Raw animal products shall not be stored above ready-to-eat foods or where they can potentially contaminate ready-to-eat foods. CDI - Cooked chicken on plate discarded, raw chorizo and eggs moved to bottom of speed rack and raw pastor moved to bottom shelf.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Can opener blade, soda gun at bar, and ice machine shield all have visible buildup and require additional cleaning. Food-contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. CDI - Can opener blade and soda gun nozzle taken to dish washing area. 0 pts.
- 18 3-501.14 Cooling - P - Hot salsa cooling in ice bath measured 81F. Salsa had been cooling for more than 2 hours. Potentially hazardous foods shall be cooled to 70F within 2 hours and to 45F within a total of 6 hours. CDI - Hot salsa discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - All items in soup well measured less than 135F (pastor, shredded chicken, chicken salsa verde, pork, tripe, and barbacoa). Chicken on plate on grill measured 95F. All potentially hazardous foods in hot holding shall measure 135F or above. CDI - Chicken on plate discarded and all other items reheated on grill to above 165F. Ensure that items are reheated to 165F prior to placing in soup well.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Container of cheese on prep table measured 65F. Potentially hazardous foods in cold holding shall measure 45F or less. Ensure that all potentially hazardous foods are held under temperature control. CDI - Cheese taken to walk-in cooler as corrective action. 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Container of potatoes prepared 7-15 and 2 containers of taquitos prepared on 7-14 did not have date marks. All potentially hazardous ready-to-eat foods shall be date marked if held for 24 hours or more.



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- 31 3-501.15 Cooling Methods - PF - Containers of tomatillo and hot salsa cooling in shallow ice baths. Ensure that ice baths are deep enough to surround the container of food fully. CDI - Container of tomatillo moved to walk-in cooler and hot salsa discarded. 0 pts.
- 36 6-501.111 Controlling Pests - C - Several flies present in establishment. Ensure that pest control measures are in place to control flies. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Repeat - Bowl used as scoop in container of sugar and 2 knives stored in between prep table and make-unit. Bowls must not be used as scoops - scoop must have handle - and in-use utensils must not be stored on an unclean surface.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Rusted utensils shelf and rusted shelf present in walk-in cooler. Crack present in prep sink. Equipment shall be maintained in good repair. Repair/replace listed equipment. // 4-205.10 Food Equipment, Certification and Classification - C - 2 blenders labelled for household use only in establishment. Equipment must be approved and for commercial use. Remove from establishment.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Cleaning necessary on the following: inside ice scoop holder at soda machine, inside microwaves, sides of make-units and fryers, underneath fryers, knife holder in front of prep table, and inside drawers underneath prep table. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - C - Handsink beside walk-in cooler is leaking and water is pooling on floor. Drain beside handsink is also clogged and is not draining. Plumbing fixtures shall be maintained in good repair. Repair handsink leak and drain. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Floor tiles damaged and grout between tiles worn throughout kitchen. Parts of baseboard missing beside soda box area. Handsink at front of kitchen needs to be resealed to wall. Physical facilities shall be maintained in good repair and be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Floor cleaning needed underneath all equipment on make line and underneath grill/fryers. Floor cleaning necessary underneath ice machine. Walls behind dish machine are molded and need to be cleaned. Physical facilities shall be maintained clean.



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- 54 6-303.11 Intensity-Lighting - C - Lighting low in the following areas: underneath grill hood (15-50 foot candles), at prep sink (32 foot candles), at prep table beside prep sink (28-34 foot candles), and at toilet fixtures in both restrooms (2-8 foot candles). Lighting shall be at least 50 foot candles where food is prepared and at least 20 foot candles at plumbing fixtures in restrooms. Ensure that the track lights in the restrooms are pointed to the plumbing fixtures and that all burned out light bulbs are replaced. 0 pts.



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Spell

