

Food Establishment Inspection Report

Score: 85

Establishment Name: SENR BRAVO IN AND OUT

Establishment ID: 3034012449

Location Address: 545 TRADE ST

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 18 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 12 : 45 am pm Time Out: 02 : 55 am pm

Permittee: SENR BRAVO IN AND OUT, INC

Total Time: 2 hrs 10 minutes

Telephone: (336) 955-1288

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 8

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



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 Permittee: SEÑOR BRAVO IN AND OUT, INC
 Telephone: (336) 955-1288

Establishment ID: 3034012449
 Inspection Re-Inspection Date: 07/18/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: senorbravomex@aol.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	three comp sink	120	servsafe	Salvador Rosales	00			
quat sanitizer	three comp sink	400						
cheese	make unit	41						
tomato	make unit	42						
chicken	hot hold	137						
rice	hot hold	150						
pico de gallo	upright	43						
tomatoes	cooling 1.5 hrs	49						

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: REPEAT: No employee health policy available. FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. CDI: Copies given to manager. ✓ Spell
- 6 2-301.14 When to Wash - P: REPEAT: Manager washed hands on two separate occasions and turned off faucets without using a barrier to prevent re-contamination of hands. One employee entered kitchen from dining room to handle sanitized dishes without washing hands. Hands shall be washed when contaminated. CDI: Both employees re-washed hands on all occasions using paper towel as a barrier to turn off faucets.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: REPEAT: Handsink with wet wiping cloth laying in sink. Handwashing sinks shall be used for handwashing only and maintained available for use at all times. CDI: Cloth removed.

Person in Charge (Print & Sign): First Salvador Last Rosales

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

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 28 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 0 pts. Black debris floating in ice. Food shall be safe, unadulterated, and honestly presented. CDI: Ice discarded.

- 12 3-402.11 Parasite Destruction - P: Catfish being used in ceviche. Before service or sale in READY-TO-EAT form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH shall be:(1) Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer; (2) Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours; or (3) Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours. Verification of parasite destruction records for catfish required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 7-28-2017.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Ceviche stored above sauces/ready-to-eat vegetables in upright cooler. Food shall be protected from cross contamination during storage (ready-to-eat foods stored above raw fish). CDI: Ceviche discarded.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 11 containers, most trays, two spoons, one knife, and container lids soiled. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All re-washed during inspection.

- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: Ceviche is offered on menu as cooked fish, but is only prepared in lime juice, which changes the structure of the proteins causing the fish to appear cooked, but the fish has not undergone bacterial or parasite destruction during the process. If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. Add reminder and disclosure to menu. Verification required to

- 31 3-501.15 Cooling Methods - PF: Tomatoes cooling tightly wrapped (since 11am) at 49-50F. Methods shall be taken during cooling to facilitate heat transfer away from the food. CDI: Wrapping loosened.

- 36 6-501.111 Controlling Pests - PF: Many gnats present around handsink. The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: (A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; Pf and (D) Eliminating harborage conditions.



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Sodas on floor of dry storage room. Food shall be stored to prevent contamination from the premises (at least 6 inches above the floor). CDI: Drinks moved to shelving.//3-307.11 Miscellaneous Sources of Contamination - C: Employee food (turkey and cheese) stored above food for pay in reach in cooler. Employee food shall be stored to prevent contamination of food for pay.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Wet wiping cloth on prep surface and one in handwash sink. Wet wiping cloths shall be stored submerged in an effective sanitizer.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Handle of ice scoop laying on ice due to ice being melted. Handles of scoops shall be stored upright, out of ingredients when between uses.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Containers stacked wet. After washing, rinsing, and sanitizing, equipment and utensils shall be completely air-dried prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Cell phone and keys being stored in contact with clean glasses/on clean glass shelving. Utensils shall be stored to prevent contamination by the premises. Store employee items in designated location away from clean utensils.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF: Quat sanitizer strips not available. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided. CDI: A strip given during inspection.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. Additional cleaning needed on shelving, inside upright refrigerator and in bin holding lids. Nonfood contact surfaces shall be maintained clean.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: All toilets (men's and women's) and urinal soiled. Plumbing fixtures shall be maintained clean.



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C: REPEAT: Sand and weeds around and underneath dumpster receptacle. A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. Floor soiled. Clean floor as frequently as necessary to maintain clean.



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✓
Spell

