

Food Establishment Inspection Report

Score: 94

Establishment Name: FRIDA'S MEXICAN KITCHEN AND CANTINA

Establishment ID: 3034012457

Location Address: 550 PINEVIEW DR

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 07 / 18 / 2017 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 11 : 55 am pm Time Out: 04 : 15 am pm

Permittee: FRIDA'S MEXICAN KITCHEN, INC.

Total Time: 4 hrs 20 minutes

Telephone: (336) 497-5097

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: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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	R	VR
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4			
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2			
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	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	NO	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	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
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	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2			
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1			
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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	2	1		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					6			



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Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: jfp79@yahoo.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: FRIDA'S MEXICAN KITCHEN, INC.

Email 3:

Telephone: (336) 497-5097

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rolando	03/18/12	0	Black beans	Final	176	Pasta	Walk-in cooler	40
Hot water	3 comp sink	142	Tomatoes	Final	175	Carnitas	Walk-in cooler	42
Hot water	Active wash	123	Lettuce	Make unit	40	Milk	Walk in cooler	42
Chlorine	Dish machine	50	Tomatoes	Make unit	35	Chicken strips	Hot hold cabinet	142
Chlorine	Bar dish machine	200	Spinach	Make unit	46	Rice	Hot hold cabinet	149
Chlorine	Buckets	200	Mashed	Hot hold	166	Tomatoes	Avacado cart	58
Chicken	Final	169	Beans	Hot hold	164	Air temp	Small cooler-bar	34
Beef	Final	157	Rice	Hot hold	162	Air temp	Large cooler-bar	33

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- 0 pts. Upon arrival, four employee cups observed on and above food prep surfaces throughout kitchen. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service and single-use articles. CDI- Cups were removed during inspection.
- 6 2-301.14 When to Wash - P- REPEAT. Two food employees washed hands and turned off water faucet using bare hands. Dish employee observed going back and forth between clean and soiled utensils with gloves on without washing hands in between. Food employees shall wash their hands before handling clean utensils and after engaging in activities that contaminate the hands and shall use a barrier such as paper towels to turn off water faucet. CDI- Food employees were asked to re-wash hands. Dish employee asked to remove gloves after handling soiled utensils, wash hands and don clean gloves before handling clean utensils. One food employee handled raw chicken with gloves on and proceeded to handle raw shrimp without removing gloves first. Food employees shall clean their hands during food prep as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks. CDI- Employee asked to change gloves. One tong will be used to handle raw chicken during
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. Tomatoes on guacamole cart in dining area is held out of temperature at 58F. Potentially hazardous food shall be at 45F and below. CDI- Tomatoes discarded.



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

Regulatory Authority (Print & Sign):^{Eva} *First* Robert REHSI *Last*

REHS ID: 2551 - Robert, Eva

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3135



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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- 26 7-208.11 Storage-First Aid Supplies - P,PF- In bar and dry storage area, first aid kits, hydrogen peroxide, and hand sanitizers were store on food prep surface and above food. First aid supplies that are in a food establishment for the employees' use shall be stored to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles. CDI- Items were relocated to bottom shelving and away from food, equipment, utensils, linens, single-service and single-use articles.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Three large containers of salsa stored on floor inside walk-in cooler. Two water pitchers maintained uncovered near Pepsi drink machine in dining area. Two trays of cooked peppers were uncovered inside walk-in freezer. Food shall be protected against contamination by storing food at least 6 inches above the floor and food shall be covered.// 3-307.11 Miscellaneous Sources of Contamination - C- Cord of employee phone charger near make unit observed touching frozen chicken inside make unit. Food shall be protected against contamination. CDI- Charger removed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Dish employee observed drying washed utensils with cloth towel. Washed utensils on clean utensil shelf stacked wet. After washing, rinsing and sanitizing utensils shall be air-dried and may not be cloth dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Recondition bottom of can opener prep table to remove rust buildup. Repair evaporator box inside walk-in freezer to stop leaking. Do not store underneath leak until evaporator box has been repaired. Equipment shall be maintained in good repair.
- 49 5-205.15 System Maintained in Good Repair - C- 0 pts. Repair leak on faucet at prep sink and under handwashing sink near 3 compartment sink. Plumbing systems shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- 0 pts. Recaulk base of toilet in large stall in women's restroom. Physical facilities shall be easily cleanable.



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