

# Food Establishment Inspection Report

Score: 93

**Establishment Name:** EL TAQUITO  
**Location Address:** 2518 LEWISVILLE CLEMMONS ROAD  
**City:** CLEMMONS **State:** NC  
**Zip:** 27012 **County:** 34 Forsyth  
**Permittee:** OSCAR MARTINEZ  
**Telephone:** (336) 712-8030  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034011986  
 Inspection  Re-Inspection  
**Date:** 02 / 23 / 2015 **Status Code:** A  
**Time In:** 12 : 50 <sup>am</sup> <sub>pm</sub> **Time Out:** 02 : 35 <sup>am</sup> <sub>pm</sub>  
**Total Time:** 1 hr 45 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 2  
**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                                  |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |  |  |                                     |                                     |                          |                                     |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | 2                                   | 0                                   | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |  |  |                                     |                                     |                          |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | 3                                   | 13                                  | 0                        | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3                                   | 15                                  | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | 4                                   | 2                                   | 0                        | <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    |  |  | 3                                   | 13                                  | 0                        | <input type="checkbox"/>            |
| 8  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | <input checked="" type="checkbox"/> | 1                                   | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | 3                                   | 13                                  | 0                        | <input type="checkbox"/>            |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3                                   | 13                                  | 0                        | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  | 3                                   | 13                                  | 0                        | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3                                   | 13                                  | 0                        | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3                                   | 13                                  | 0                        | <input 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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                                 | NO                                  | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1                                   | 03                                  | 0 | <input type="checkbox"/>            |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  | 1                                   | 03                                  | 0 | <input type="checkbox"/>            |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | 1                                   | 03                                  | 0 | <input type="checkbox"/>            |
| 34   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | <input checked="" type="checkbox"/> | 03                                  | 0 | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | 2                                   | 1                                   | 0 | <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | 1                                   | 03                                  | 0 | <input 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 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   |  |  | 1                                   | <input checked="" type="checkbox"/> | 0 | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2                                   | 1                                   | 0 | <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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1                                   | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1                                   | <input checked="" type="checkbox"/> | 0 | <input type="checkbox"/>            |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1                                   | 03                                  | 0 | <input type="checkbox"/>            |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   |  |  | 7                                   |                                     |   |                                     |



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** EL TAQUITO  
**Location Address:** 2518 LEWISVILLE CLEMMONS ROAD  
**City:** CLEMMONS **State:** NC  
**County:** 34 Forsyth **Zip:** 27012  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** OSCAR MARTINEZ  
**Telephone:** (336) 712-8030

**Establishment ID:** 3034011986  
 Inspection  Re-Inspection **Date:** 02/23/2015  
**Comment Addendum Attached?**  **Status Code:** A  
**Category #:** IV  
**Email 1:** bigo42788@aol.com  
**Email 2:**  
**Email 3:**

## Temperature Observations

| Item          | Location         | Temp | Item          | Location               | Temp | Item | Location | Temp |
|---------------|------------------|------|---------------|------------------------|------|------|----------|------|
| Tripe         | reach in         | 43   | refried beans | steam table            | 137  |      |          |      |
| chicken raw   | make unit bottom | 40   | rice          | steam table            | 137  |      |          |      |
| beef raw      | make unit bottom | 41   | pico de galo  | self service bar       | 45   |      |          |      |
| rice          | reach in         | 42   | roasted       | self service bar       | 44   |      |          |      |
| refried beans | reach in         | 40   | chicken       | final cook             | 208  |      |          |      |
| tamale        | reach in         | 40   | Hot water     | three compartment sink | 139  |      |          |      |
| chicken       | steam table      | 138  | sanitizer     | three compartment sink | 100  |      |          |      |
| beef          | steam table      | 140  |               |                        |      |      |          |      |

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Repeat: Salsa cup was in the handsink during inspection. Handsinks shall be used for hand washing only. CDI: PIC removed salsa cup from hand sink. Do not store any items in the hand sinks. ✓ Spell
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat: Date marking not fully implemented. One plastic container of rice, one of tongue, and one of tripe were not date marked, PIC indicated that the foods were prepared two days prior. All potentially hazardous foods held for more than 24 hours shall be date marked and held for no more than seven days at 41F or four days between 41 and 45F. Implement date marking procedures on all potentially hazardous foods held for more than 24 hours. CDI: date marking added during inspection. CDI.
- 34 4-302.12 Food Temperature Measuring Devices - PF Repeat: Small diameter probe thermometer not on premises. A small diameter probe thermometer is needed to measure temperatures of thin foods. Purchase a thin diameter probe thermometer.

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

*[Signature]*

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

*[Signature]*

**REHS ID:** 2450 - Chrobak, Joseph

**Verification Required Date:** \_\_\_ / \_\_\_ / \_\_\_

**REHS Contact Phone Number:** ( 336 ) 703 - 3164



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TAQUITO

Establishment ID: 3034011986

## 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.



- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Handle of make unit cooler is damaged and needs to be replaced / Front leg of three compartment sink is bent and needs to be adjusted to be straight or replaced. / leg of one metal shelf by grills is rusted and needs to have rust removed. / shelves chipping in reach in coolers. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on the bottoms of the upright coolers and freezers in back of kitchen. Cleaning needed of hook holes of frying pans above three compartment sink and on hanging hooks that are soiled. One pan holding utensils is soiled on the out side and needs to be cleaned. Shelving by the make unit has grease build up and needs to be cleaned. Non food contact surfaces shall be maintained clean.
- 52 5-501.113 Covering Receptacles - C Repeat: dumpster doors were open. Keep dumpster doors closed during all hours. regularly check that doors are shut on dumpsters. CDI: dumpsters closed during inspection.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Baseboard pulling away from walls of the mop sink. Recaulk baseboards to seal holes. Floors shall be maintained in good repair to aid in cleaning. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed under cooking equipment where grease has accumulated. Floors shall be maintained clean. // 6-501.16 Drying Mops - C Two mops hung by mop heads. Mops shall be stored with the handles up so mop heads may drain without contaminating the handles.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TAQUITO

Establishment ID: 3034011986

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TAQUITO

Establishment ID: 3034011986

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TAQUITO

Establishment ID: 3034011986

## 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.

✓  
Spell

