

Food Establishment Inspection Report

Score: 93.5

Establishment Name: EL TORERO MEXICAN RESTAURANT

Establishment ID: 3034011331

Location Address: 5904 UNIVERSITY PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 11 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 02 : 10 am pm Time Out: 06 : 50 am pm

Total Time: 4 hrs 40 minutes

Permittee: EL PANTANO INC

Category #: IV

Telephone: (336) 377-3339

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 7

Water Supply: Municipal/Community On-Site Supply

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
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	2		<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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			<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	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1			<input checked="" type="checkbox"/>
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	1		<input checked="" 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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1			<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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1		<input checked="" 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	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1			<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03		<input checked="" type="checkbox"/>
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	03		<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03		<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03		<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<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"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					6.5			



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 County: 34 Forsyth Zip: 27105
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: EL PANTANO INC
 Telephone: (336) 377-3339

Establishment ID: 3034011331
 Inspection Re-Inspection Date: 06/11/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	H.Munoz12/18/22	0	Beef	hot holding	148	Air tempt	sliding door cooler	37
Beans	walk in cooler	40	Tamale	hot holding	158			
Ckd chikn	walk in cooler	42	Rice	hot holding	181			
Sld tom	make unit	42	Carnitas	hot holding(stove)	144			
Shd lettuce	make unit	52	Hot water	3 compartment sink	146			
Cheese	make unit	48	Shd beef	cooler drawer	44			
Grd beef	hot holding	152	Chicken	final cook	178			
Chicken	hot holding	133	Hot water	warewashing machine	165			

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.

- 6 2-301.14 When to Wash - P 0 points. Food employee with clean hands turned off the knobs of faucet at the handwashing sink then grabbed disposable, paper towels. To avoid recontamination, employees shall use a barrier such as disposable, paper towels to turn off the knobs of the faucet at the handwashing sink. CDI: Employee rewashed hands then used disposable, paper towels to turn off the knobs of the faucet at the handwashing sink. ✓ Spell
- 13 3-304.15 (A) Gloves, Use Limitation - P Repeat. Observed single-use glove inside the raw beef (two different containers) and raw chicken in the drawer cooler. Food employee used the single-use glove to grab raw chicken for an order. Single-use gloves shall be used for only one task and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Person in charge discarded all of the single-use gloves. Person in charge educated employee on proper glove usage and handwashing.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Large, metal pan and pot; large, plastic container; cutting board; cover of grinder; metal lid; few plates; and metal pans were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink.

Lock Text



Person in Charge (Print & Sign): Heriberto Munoz

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

[Handwritten Signature]
[Handwritten Signature]

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 06 / 21 / 2018

REHS Contact Phone Number: (336) 703 - 3137



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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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Chicken 133 F to 162 F in the hot holding unit. Hot holding, potentially hazardous foods shall be maintained at 135 F or greater. CDI: Chicken was reheated using the stove.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Shredded lettuce 52 F and cheese 48 F piled high (over the load limit) in the make unit. Cheese 52 F, milk 52 F, and salsa burrito 49 F in the walk in cooler (back). Cold holding potentially hazardous foods shall be 45 F or less (January 1, 2019 will be 41 F or less). CDI: Shredded lettuce and cheese taken to the walk in cooler. Cheese, milk, and salsa burrito were moved into the walk in cooler (by freezer).
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF No consumer advisory for the egg (huevos rancheros) and steak on the menu. Person in charge stated customers can order the egg and steak undercooked. If an animal food is service or sold raw or undercooked, or without otherwise being processed to eliminate pathogens, consumers shall be informed of the significant increase risk of consuming such foods by way of disclosure and reminder. Disclosure shall include description of the animal-derived foods OR identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked or contain raw or undercooked ingredients. Reminder shall include asterisking the animal-derived food requiring disclosure to a footnote that states: 1. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for
- 26 7-102.11 Common Name-Working Containers - PF 0 points. One spray bottle with yellowish tint not labeled on the soiled drainboard of the 3 compartment sink. Working containers of poisonous or toxic materials when removed from bulk storage shall be clearly identified with the common name. CDI: Person in charge labeled the spray bottle and place it on the bottom of the drainboard of the 3 compartment sink with the other chemicals.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Air temperature 55 F inside the walk in cooler used for dairy products and salsa (cooked). Cheese 52 F, salsa burrito 49 F, and milk 52 F inside the walk in cooler. Equipment for holding cold food shall be sufficient in number and capacity to provide food temperature as specified under Chapter 3. CDI: All the potentially hazardous foods were removed to the other walk in cooler. Person in charge stated the refrigeration maintenance said the frion was low and will take about an hour. Spoke with person in charge to monitor the air temperature before placing the potentially hazardous foods inside the walk in cooler.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C 0 points. One bottle with yellowish liquid and metal shaker with no label on top the oven. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Bucket with salsa on the floor by the prep table. Food shall be at least 6 inches above the floor. CDI: Employee removed the bucket of salsa off the floor.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. Chlorine 0 ppm in sanitizing bucket located in the bar and front service area (upstairs). Cloths in-use for wiping counters and other equipment surfaces shall be chlorine 50ppm to 200ppm. CDI: Chlorine 50ppm in the sanitizing bucket for the bar area and person in charge emptied the sanitizing bucket upstairs.
- 40 3-302.15 Washing Fruits and Vegetables - C 0 points. Stickers on top the washed avocados in the drawer cooler across the flat top. Fruits and vegetables shall be thoroughly washed in water to removed soil and other contamination (removing stickers) before being cut, cooked, served, or offered for human consumption in ready-to-eat form.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Clean large pot with splash hanging on shelving less than 10 inches from the handwashing sink in the kitchen by the door. Equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash or other contamination. Recommend to place a splash guard or provide spacing to prevent splash onto clean dishes.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Rust on shelving of prep table in front of the walk ins; red handles cracked/missing pieces causing residue inside for the oven; minor peeling of coating on the gold shelving inside the walk in cooler; ice build up on the right side door of the reach in freezer at the bar causing the door to not close properly; rust on shelving of table by the soda machine (upstairs). Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C 0 points. Residue in crevices, handle, and inside the spray nozzle for the prewash sink for the warewashing machine. Components of the sink for washing and rinsing equipment shall be cleaned before use; through the day at a frequency to prevent recontamination; and if used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Food debris inside the racks for the tortilla holding unit. Nonfood-contact surfaces shall be free of accumulation of food debris and other debris.
- 52 5-501.113 Covering Receptacles - C 0 point. One lid opened on the recyclable dumpster. Covered receptacles and waste handling units shall be kept covered.



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- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Coved base missing at the certain areas (90 degree angle of the tiles) inside the women's restroom (wall along the handwashing sink/toilets) and front service area (upstairs). Floor and wall junctures shall be coved and closed to no larger than 1mm (one thirty-second inch).
//6-501.12 Cleaning, Frequency and Restrictions - C Black residue along the wall by the walk in freezer and sink connected to the warewashing machine area. Physical facilities shall be kept clean.
//6-201.11 Floors, Walls and Ceilings-Cleanability - C Paint peeling and rust on the trim of the ceiling above the warewashing area (prewash to clean drainboard). Walls, wall coverings, floors, and floors coverings shall be



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✓
Spell

