

Food Establishment Inspection Report

Score: 93.5

Establishment Name: QDOBA MEXICAN GRILL

Establishment ID: 3034011742

Location Address: 57 MILLER ST

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 16 / 2019 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 11 : 00 am Time Out: 01 : 30 pm

Permittee: GD RESTAURANTS LLC

Total Time: 2 hrs 30 minutes

Telephone: (336) 609-3014

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: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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
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	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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	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	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	N/O	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"/>	0	<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	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"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 6.5										



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 County: 34 Forsyth Zip: 27104
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: GD RESTAURANTS LLC
 Telephone: (336) 609-3014

Establishment ID: 3034011742
☒ Inspection ☐ Re-Inspection Date: 08/16/2019
 Comment Addendum Attached? ☐ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: paresh7@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item impossible	Location walk-in cooler	Temp 41	Item brown rice	Location serving line	Temp 155	Item pork	Location reheat	Temp 191
pico	cooling (2 hr)	51	white rice	serving line	160	ServSafe	Chetan Patel 5-28-21	0
lettuce	cooling (2 hr)	47	black beans	serving line	158	pico	cooling (3 hr)	50
corn salsa	cooling (2 hr)	54	pinto beans	serving line	155	lettuce	cooling (3 hr)	45
mango salsa	serving line	39	ground beef	serving line	180	corn salsa	cooling (3 hr)	52
pico	serving line	39	quat (ppm)	3-compartment sink	300			
corn salsa	serving line	40	hot water	3-compartment sink	125			
lettuce	serving line	40	chicken	reheat	180			

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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Manager could only name 1 symptom of the 5 reportable symptoms and illnesses. Food employees shall be made aware of their responsibility to report certain information in regards to their health, as it relates to foodborne illness. Employees must report to manager if they have diarrhea, vomiting, sore throat with fever, jaundice, or have infected wounds. Also, employee must report to manager/health department if they have been diagnosed with salmonella, E. Coli, norovirus, shigella, or Hepatitis A. CDI - FDA sample health policy e-mailed to manager. 0 pts.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee observed portioning chocolate chip cookies with bare hands. Ready-to-eat foods must not be handled with bare hands. Use gloves or a utensil to prevent bare hand contact with ready-to-eat foods. CDI - Cookies discarded.
- 8 6-301.11 Handwashing Cleanser, Availability - PF - No soap available at back handwashing sink. Soap shall be available at all handwashing sinks. CDI - Pump soap placed at handwashing sink.

Lock
Text



Person in Charge (Print & Sign): Gerald First Last Lash
 Regulatory Authority (Print & Sign): Andrew First Last Lee

Gerald Lash
Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 14 4-702.11 Before Use After Cleaning - P - Employee observed "dipping" food pan in sanitizer for less than 2 seconds. Utensils shall be sanitized after cleaning. For quat sanitizer, utensils shall be submersed in sanitizer solution for at least 60 seconds. CDI - Pan placed in sanitizer and employee educated.
- 18 3-501.14 Cooling - P - Pico, lettuce, and corn salsa were cooling in walk-in cooler while tightly wrapped with plastic wrap. Lettuce and corn salsa were cooling at a rate of 2 degrees per hour and the pico was cooling at a rate of 2 degrees per hour. Potentially hazardous foods shall be cooled to 41F within 4 hours if prepared at room temperature. CDI - Plastic wrap vented on containers as corrective action. 0 pts.
- 31 3-501.15 Cooling Methods - PF - Repeat - Corn salsa, pico and lettuce were cooling in deep containers and were tightly wrapped with plastic wrap. Cool potentially hazardous foods to 41F within 4 hours if prepared at room temperature and not heated. Use effective means such as shallow pans, ice baths, or venting the container. CDI - Containers vented as corrective action.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Stack of disposable cups exposed beside cash register. Also, plunger device used to unclog the soda drain was stored in a container directly beside disposable silverware at self-service area beside soda machine. Single-use and single-service articles shall be stored in a manner that prevents potential contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Ice machine is not functioning and reach-in cooler that does not hold potentially hazardous foods is measuring 45F. Equipment shall be maintained in good repair. 0 pts.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C - Repeat - Sanitizer in sanitizer vat of 4-compartment sink had visible soil and food in it. Soiled water was running along rim of 4-compartment sink from the soiled side and into the sanitize vat because the sink appears to be sitting unevenly. Warewashing solutions shall be maintained clean and free of any food or debris.
- 47 4-602.13 Nonfood Contact Surfaces - C - Additional cleaning necessary behind soda machine and underneath fryer. Nonfood contact surfaces of equipment and utensils shall be maintained clean. 0 pts.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet in men's restroom was soiled. Restroom plumbing fixtures shall be maintained clean. CDI - Toilet cleaned during inspection. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor tile damage present around 2 drains in kitchen area and in men's restroom. Also, ceiling vent is missing near office. Floors, walls and ceilings shall be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Moldy buildup present in mop sink on walls. Also, food residue present on back walls and ceiling near back door. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low along cooking surfaces underneath ventilation hood (21-28 foot candles). Lighting shall be at least 50 foot candles at cooking surfaces. Replace burnt out light bulbs.



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✓
Spell



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Spell

