Food Establishment Inspection Report Score: 94 Establishment Name: MI CASA MEXICAN RESTAURANT Establishment ID: 3034011765 Location Address: 5096 PETERS CREEK PARKWAY X Inspection Re-Inspection City: WINSTON SALEM Date: 07/28/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27127 Time In:1:15 PM Time Out: 4:40 PM Total Time: 3 hrs 25 min Permittee: MI CASA WS LLC Telephone: (336) 650-1711 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 5 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 🗆 X Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1050 - -Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 21XX 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 10 2100 38 🛛 10.50 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🛘 🗵 🔼 🗀 39 🛛 \Box Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 210 -40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 3150 - -41 🖾 🗀 1 0.5 0 🗆 🗆 🗆 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 □ 🗆 Proper disposition of returned, previously 15 🛛 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 \| \| \| \| \| \| \| \| \| \| \| Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 3 1.5 0 approved, cleanable, properly designed, constructed, & used □ | X Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 19 3 15 X X X X ☐ ☐ Proper hot holding temperatures 46 🗆 X ☐ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 1.5 0 □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -Consumer Advisory 49 🗆 X Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🛛 🗀 1 0.5 0 | | | | 50 🛛 П Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾



Chemical

25 🗆 🗆 🔯

X

26

Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

52 🛛

53 🗆 X

54 🗌

1 0.5 0 | | | |

210 -

Total Deductions:

Garbage & refuse properly disposed; facilities maintained

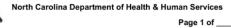
Physical facilities installed, maintained

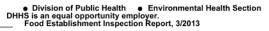
Meets ventilation & lighting requirements; designated areas used

	Comment	<u>Adde</u>	endum to	Food E	<u>stablis</u> l	<u>nment In</u>	spection	Report	
Establishment Name: MI CASA MEXICAN RESTAURANT					Establis	shment ID:	3034011765		
Location Address: 5096 PETERS CREEK PARKWAY					X Inspection □ Re-Inspection □ Date: 07/28/2021 Comment Addendum Attached? X Status Code: A Water sample taken? □ Yes x No Category #: IV				
				tate: <u>NC</u>					
County: 34 Forsyth Zip: 27127									
Wastewater System: ✓ Municipal/Community ✓ On-Site System Water Supply: ✓ Municipal/Community ✓ On-Site System					Email 1: micasawinstonsalem@gmail.com				
	MI CASA WS LLC	uy			Email 2	:			
Telephone: (336) 650-1711					Email 3:				
			Temp	erature O	bservati	ons			
	Effective	Janua	ary 1, 201	9 Cold H	olding i	s now 41	degrees o	r less	
Item beef	Location stove	Temp 92.0	Item ambient	Location walk in		Temp It 41.0	em	Location	Temp
beef	reheat	209.0	green salsa	walk in		41.0			
black beans	stove	102.0	cheese sauce	walk in		42.0			
black beans	reheat	175.0	tomato	"		43.0			
beans	hot hold	143.0	salsa	"		43.0			
chicken	п	152.0	chicken roll ups	"		44.0			
beef	п	157.0	ambient	walk in 41.9)-43F	43.0			
carnitas	grill	174.0	chlorine	3 comp		100.0			
chorizo	п	195.0	water	п		147.0			
lengua	upright on line	47.0	final rinse	dish machir	ne	163.0			
quesadilla	п	52.0	cheese dip	hot hold		144.0			
pastor	п	48.0	salsa	servers upr	ight cooler	54.0			
octopus	п	52.0							
chimichangas	п	48.0							
cooked peppers	make unit	53.0							
pico	п	38.0							
cheese	п	41.0							
tomato	"	38.0							
tamale	upright at line	46.0							
scallop	п	46.0							
Person in Char	rge (Print & Sign): Jaime	Fii	rst	<i>L</i> Martinez	ast	A	Dan M		
First			rst	L	.ast		1.000		
Regulatory Authority (Print & Sign): Nora				Sykes			NYDV)		

REHS Contact Phone Number: (336) 703-3161

REHS ID: 2664 - Sykes, Nora







Verification Required Date: 07/30/2021

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MI CASA MEXICAN RESTAURANT Establishment ID: 3034011765

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.

- 2-102.12 Certified Food Protection Manager C- Certificate of employee in charge has expired. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager. During all hours of food preparation and service, the person in charge (PIC) shall be a certified food protection manager, as demonstrated by passing a test that is part of an ANSI accredited program. Recertify employee.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance PF- Employee rinsing towel in hand sink upon arrival. Employee poured water from cup into hand sink. Hand sinks may only be used for handwashing. CDI-Education.
- 3-202.15 Package Integrity PF- At least 6 dented cans on shelving with other foods. Food packaging has be in good condition, intact and protect the food inside. Inspect cans before placing on shelves for use. CDI-Removed from shelving.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- REPEAT-Black beans and beef on stove in pots were below 135F. Maintian hot foods at 135F or greater. CDI-Reheated to above 165F.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- REPEAT- Cheese sauce at 42F, tomatoes and salsa at 43F, and other foods at 43F in walk in cooler. Most items in walk in above 41F, but below 45F. Majority of foods in upright cooler by line above 41F, as noted in temperature log. Salsa in front cooler at 54F, due to being left out during lunch. Maintain potentially hazardous food sat 41F or less at all parts of the food. CDI-Education on importance of maintaining food temperatures. Ensure that there is adequate air flow between food containers to help maintain food temperatures and that door to reach in is being maintained closed as much as possible. Foods in reach in discarded, walk in cooler is to be repaired to maintain food temperatures at 41F or below. Salsa discarded, and in use salsa containers shall be kept cold. Ice bath suggested for service periods.
- 4-301.11 Cooling, Heating, and Holding Capacities-Equipment PF- Walk in cooler with ambient from 41.9-43F is not capable of maintaining food temperatures at 41F or below. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Repair cooler to hold foods cold at 41F or below by Friday, July 30 and contact Nora Sykes for verification.
- 37 3-307.11 Miscellaneous Sources of Contamination C- Employee food/drinks stored above food for sale and prep areas. Lime container for bar stored in ice bin used for drinks. Prevent contamination of foods by not storing items in ice for drinks, and by designating an area on a low shelf for storage of employee food and drinks. CDI-Ice scooped out that was in contact with lime container. Employee foods discarded/moved.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required C- Two stacks of stainless pans stacked wet. Air dry before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Stove is sitting on brick and piece of wood. Repair. Recaulk hood. Rusting and chipping shelves and door that is cracking in upright refrigerator on line. Flat top grill with feet welded onto it has gaps and places that are not cleanable. Upright two door freezer with drip inside and is bent at bottom.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications C- REPEAT-Data plate not readable. Warewashing machine shall provide an accessible data plate affixed to the machine by the manufacturer. Obtain data plate.
 - ** Pressure gauge reads 10psi, due to lack of data plate, this can not be confirmed to be the correct pressure. Most high temp machines operate at 16-20psi. Gauge may need adjustment, check with manufacturer.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Clean frosty dream machine on all areas of nonfood contact surface. Clean shelving inside walk in cooler. Clean under flat top grill.
- 49 5-205.15 (B) System maintained in good repair C- Leak at left side faucet on 3 comp sink.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C- REPEAT- Wall damage at wall between dry storage and hand sink in kitchen. A few cracked floor tiles and low grout in places throughout. Fill holes at pipe penetrations in ceiling at water heater and water line from ceiling on servers line.
- 6-303.11 Intensity-Lighting C- Lights, measured in foot candles, low at back prep line over sinks at 3-38fc. This is due to a leak from roof that has shorted out lights. Property owner has been made aware and in process of having someone repair issues. If water begins to leak from ceiling, ensure

