

Food Establishment Inspection Report

Score: 94

Establishment Name: MI CASA MEXICAN RESTAURANT

Establishment ID: 3034011765

Location Address: 5096 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/28/2021

Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 1:15 PM

Time Out: 4:40 PM

Permittee: MI CASA WS LLC

Total Time: 3 hrs 25 min

Telephone: (336) 650-1711

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: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			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"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0			
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			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0			
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	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"/>			
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	<input checked="" type="checkbox"/>	<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			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<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			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
Potentially Hazardous Food Time/Temperature .2653										Sanitation .2653, .2654, .2655, .2656, .2657										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0			
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	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"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>			
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		Total Deductions: 6										
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 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													



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Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MI CASA MEXICAN RESTAURANT
 Location Address: 5096 PETERS CREEK PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: MI CASA WS LLC
 Telephone: (336) 650-1711

Establishment ID: 3034011765
☒ Inspection ☐ Re-Inspection Date: 07/28/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: micasawinstonsalem@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beef	stove	92.0	ambient	walk in	41.0			
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	"	152.0	chicken roll ups	"	44.0			
beef	"	157.0	ambient	walk in 41.9-43F	43.0			
carnitas	grill	174.0	chlorine	3 comp	100.0			
chorizo	"	195.0	water	"	147.0			
lengua	upright on line	47.0	final rinse	dish machine	163.0			
quesadilla	"	52.0	cheese dip	hot hold	144.0			
pastor	"	48.0	salsa	servers upright cooler	54.0			
octopus	"	52.0						
chimichangas	"	48.0						
cooked peppers	make unit	53.0						
pico	"	38.0						
cheese	"	41.0						
tomato	"	38.0						
tamale	upright at line	46.0						
scallop	"	46.0						

Person in Charge (Print & Sign): Jaime *First* Martinez *Last*
 Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

REHS ID: 2664 - Sykes, Nora

John M
Nora

Verification Required Date: 07/30/2021

REHS Contact Phone Number: (336) 703-3161



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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.

- 1 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.
- 11 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.
- 19 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.
- 20 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.
- 31 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.
- 53 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.
- 54 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

that no food or food contact surfaces become contaminated.