

Food Establishment Inspection Report

Score: 95

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Location Address: 2421 LEWISVILLE-CLEMMONS

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 04/28/2021

Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10:35 AM

Time Out: 3:20 PM

Permittee: JESUS RUIZ

Total Time: 4 hrs 45 min

Telephone: (336) 766-7612

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: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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.										
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	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	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	1	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	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			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	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	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	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			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			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 5										
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	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	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



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Comment Addendum to Food Establishment Inspection Report

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 Permittee: JESUS RUIZ
 Telephone: (336) 766-7612

Establishment ID: 3034010728
☒ Inspection ☐ Re-Inspection Date: 04/28/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: janam@mipueblomexgrill.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
chicken	cook line- final	166	chlorine	dishmachine 50ppm	00			
steak	cook line- final	170	chlorine	dishmachine 50ppm	00			
shrimp	cook line- final	171	CFCM	E. Hernandez 9/12/21	00			
rice	cook line- final	212						
refried beans	steam table	149						
chicken	steam table	166						
beef	steam table	167						
barbacoa	Nemco warmer	170						
carnitas	Nemco warmer	164						
brisket	Nemco warmer	178						
sliced tomatos	make-unit 1	39						
beef	make-unit 1	40						
lettuce	make-unit 1	40						
pico de gallo	make-unit 2	36						
hot dogs	WIC	41						
chicken	WIC	38						
brisket	WIC	31						
tamales	WIC	41						
cabbage	Traulsen refrigerator	40						
hot water	3 compartment sink	138						

Person in Charge (Print & Sign): Eduardo *First* Mendoza Hernandez *Last*
 Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*




REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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.

- 6 2-301.12 Cleaning Procedure - P- One food employee completed a handwashing step but did not wet his hands before applying the hand cleanser and did not wash for the approved amount of time for effective cleaning- Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds; (4) Thoroughly rinse under clean, running warm water; (5) use approved drying method- CDI: The REHSI demonstrated the approved handwashing procedures and the food employee rewashed his hands.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Inside of the walk-in cooler (WIC) raw, unpasteurized eggs were stored above raw chorizo on a speed rack- Food shall be protected from cross-contamination by separating raw animal foods during storage, holding, preparation and display from cooked ready to eat foods and other raw animal foods by stacking order from top shelf to bottom shelf having items with the highest required cooking temperature for safety on the bottom or in the front wells a cold well refrigeration unit- CDI: The items were arranged according to approved standards by the person-in-charge (PIC)- 0 pts.
- 26 7-201.11 Separation-Storage - P- Two bottles labeled as disinfectant and one bottle labeled as sanitizer were stored on a shelf with condiments and single-service items- Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils and single-use articles- CDI: The bottles were removed from the shelf by the person-in-charge (PIC)- 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Cloths for wiping were stored inside of a bucket in a solution that was measured at 0ppm sanitizer concentration- Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Repairs are needed for the following pieces of equipment: The door gaskets in the Traulsen refrigerator and the make-unit next to the ice bin. Recondition the undersides of the dishmachine, 3 compartment sink and prep sinks drain boards to remove rusting. Recondition the lower shelf of the equipment table in the prep/storage room to remove rusting and remove oxidation on the legs. Securely attach the metal cap to the rear panel of the 3 compartment sink to completely cover the hole and repair or replace the caulking between the make-unit and the splash guard- Equipment shall be maintained in a state of good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the following pieces of equipment: The shelving inside of the walk-in cooler (WIC), the dry storage area and above the Nemco hot food warmer in the rear prep area. Clean the exterior surfaces of the equipment on the cook line including the drain pans for the range ovens, flat top grill and range grill. Clean the warming hood at the expeditors service window, the stainless steel panel covering the wall behind the flat top grill and other equipment on the cook line. Clean door gaskets for the chef base, the make-unit, the walk-in cooler and the Traulsen freezer. Clean the surfaces of the stand mixer. Clean exhaust filters on top of Traulsen refrigerator- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 52 5-501.114 Using Drain Plugs - C- REPEAT- A drain plug is needed for the dumpster for recycling. Also ensure that the drain in the dumpster for trash and refuse can be effectively opened to allow drainage- Drains in receptacles and waste handling units for refuse and recyclables shall have drain plugs in place.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- REPEAT- Cleaning is needed for the floor and baseboards beneath the equipment on the cook line, inside of the WIC, in the rear prep area, beneath the 3 compartment sink and dishmachine. Clean the walls and floors around the can-wash/mop sink and clean the floor sinks throughout the kitchen- Physical facilities shall be maintained clean.// 6-501.12 Cleaning, Frequency and Restrictions - C- Repair the baseboard tile at the door inside the WIC and the wall tile around the faucet in the can wash/mop sink. Repair or replace the caulk between the wall and rear panel of the handwashing sink and the wall and rear panel of the prep sink next to the ice machine. Repair the wall tile or cover the hole at the plumbing access in the mens toilet room. Ensure all surfaces are smooth and easy to clean- Physical facilities shall be maintained in good repair.