

Food Establishment Inspection Report

Score: 94

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Location Address: 2421 LEWISVILLE-CLEMMONS

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 13 / 2016 **Status Code:** A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 15 ^{am}_{pm} **Time Out:** 04 : 50 ^{am}_{pm}

Total Time: 3 hrs 35 minutes

Permittee: JESUS RUIZ

Category #: IV

Telephone: (336) 766-7612

FDA Establishment Type: Full-Service Restaurant

Wastewater System: ☒ Municipal/Community ☐ On-Site System

No. of Risk Factor/Intervention Violations: 4

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 1

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	<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	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	<input type="checkbox"/>
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	<input 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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	<input checked="" type="checkbox"/>	<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"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input 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	<input type="checkbox"/>

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	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input 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	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<input type="checkbox"/>
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 type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	05	0	<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	<input type="checkbox"/>
Total Deductions:							6			



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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 10/13/2016

City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: sglrsrg@aol.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: JESUS RUIZ

Email 3:

Telephone: (336) 766-7612

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Carlos Diaz Exp.	00	Chile rellano	Reach-in cooler 1	42	Chlorine	Dish machine, ppm	50
Salsa	Upright cooler 1	38	Beef	Hot hold	140	Tomatoes	Walk-in cooler	38
Lettuce	Make unit 1	45	Black Beans	Hot hold	138	Pork	Walk-in cooler	41
Mashed	Make unit 1	44	Refried Beans	Cooling (30 minutes)	102	Rice	Hot hold	145
Tomatoes	Make unit 1	44	Hot water	3-comp sink	116	Chicken	Walk-in cooler	40
Queso	Stove	126	Sanitizer ppm	3-comp sink, chlorine	100			
Beef	Reach-in cooler	46	Sanitizer ppm	Bucket, chlorine	50			
Chicken	Hot hold	145	Sanitizer ppm	Bottle, chlorine	100			

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 2-103.11 (M) Person in Charge-Duties - PF - 0 pts -The person in charge did not know the 5 major foodborne illnesses and symptoms. Employees shall report to the person in charge and be excluded from work if they have any of the 5 major foodborne illnesses or symptoms. CDI - Example employee health policy was given to the person in charge.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - One container of black beans (123F and a container of queso (126F) were held below 135F. Potentially hazardous food shall be held at 135F and above. Stir large containers frequently and cover with lids. CDI - Queso and black beans reheated 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: The upright cooler was holding potentially hazardous food at 46-51F including raw tilapia, tequila chicken, diced tomatoes, cooked pork, and beef. One container of pico de gallo (prepared 1 hour prior) measured 50F in the make unit. Potentially hazardous food shall be held at 45F or below. CDI - All of the potentially hazardous food in the upright cooler was discarded. Pico de gallo was relocated to the reach-in cooler to chill below 45F. Repair the cooler to work properly. Verification of the cooler repair is required by 10-17-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc. Do not store potentially hazardous food in the upright cooler until it is repaired.

Person in Charge (Print & Sign): Jesus ^{First} Rodriguez ^{Last}

Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}

REHS ID: 2554 - Hodge, Grayson

Jesus Rodriguez
Grayson Hodge REHS

Verification Required Date: 10 / 17 / 2016

REHS Contact Phone Number: (336) 703 - 3383



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - One container of beef and 2 containers of rellano were not date marked and had been held in the food establishment for more than 24 hours. Potentially hazardous food that has been held in a food establishment for more than 24 hours shall be marked with the date that it was prepared or the date it will be discarded. Food can be held for a maximum of 7 days at 41F or below, or for a maximum of 4 days at 42-45F. CDI - Beef discarded. Beef rellano containers date marked.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 3 of 4 sanitizer buckets were stored on the floor. Sanitizer buckets shall be stored off of the floor and in a manner that prevents contamination of food and equipment. CDI - Sanitizer buckets relocated to shelving.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - The mixing scoop for the tea container was hanging in the prep sink. An ice scoop handle was submerged in the ice. In-use utensils shall be stored in a clean, dry area. Scoops stored in food that is not potentially hazardous shall have handles upright above the top of the food. CDI - Ice scoop handle adjusted out of the ice and the tea scoop was washed, rinsed, and sanitized.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - Repair the following: leak in the reach-in cooler, the metal door plate is peeling from the door inside of the reach-in cooler, ambient temperature in the upright cooler, 3 damaged bowls, chipped shelves in the upright cooler, and 2 damaged handles of scoops. Equipment shall be maintained in good repair.// 4-205.10 Food Equipment, Certification and Classification - C - 0 pts - The juicer at the bar is labeled for household-use only. Person in charge stated that it is not used in the restaurant anymore. Only ANSI-certified equipment shall be used in a food establishment, except for microwaves, hoods, water heaters, and mixers. Remove juicer from facility.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat: Cleaning needed in the following areas: lower shelving inside of coolers, can shelving, inside of microwaves, around the vent near the dish machine, and inside of fryer cabinets. Nonfood contact surfaces shall be kept clean.
- 49 5-205.15 System Maintained in Good Repair - C - Repair the hot water handle in the men's bathroom and urinal water line leak. Plumbing systems shall be maintained in good repair.// 5-203.14 Backflow Prevention Device, When Required - P - Backflow prevention devices are not visible on the coffee and tea urn on the right side of the prep sink. Backflow prevention devices shall be installed at each point of water use in the food establishment. Install backflow prevention devices on each water line or provide documentation that the tea/coffee urn have built-in backflow. Verification is required by 10-25-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repair the following: The cover for the grease trap is loose and moves easily, the wall panel above the make-units is peeling from the wall, recaulk/reseal the prep table that hold the tea urns to the wall, seal around the faucet handles of the mop sink. Coved bases needed in both restrooms. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C - Wall cleaning needed throughout. Floors, walls, and ceilings shall be kept clean.



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