

Food Establishment Inspection Report

Score: 82

Establishment Name: TAQUERIA GUADALAJARA 2

Establishment ID: 3034011586

Location Address: 980 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 08 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 50 ^{am} _{pm} Time Out: 6 : 55 ^{am} _{pm}

Permittee: TAQUERIA GUADALAJARA #2 INC

Total Time: 4 hrs 5 minutes

Telephone: (336) 724-9299

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: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			13	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			13	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			1	03	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										18



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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: TAQUERIA GUADALAJARA #2 INC
 Telephone: (336) 724-9299

Establishment ID: 3034011586
☒ Inspection ☐ Re-Inspection Date: 08/08/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: reyr@light.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Reynaldo Ramirez	0	rice	hot holding	172			
hot water	utensil sink	128	refried beans	hot holding	143			
pico de gallo	prep cooler	54	pork	hot holding	142			
salsa	prep cooler	53	beef tongue	walk in cooler	45			
salsa	3 door cooler	53	vegetables	walk in cooler	45			
pico de gallo	3 door cooler	54						
chicken	cook to	178						
pork	cook to	168						

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- 3 employee beverages found on prep table and shelf above the grill. Employee beverages shall be stored with a lid and straw on a lower shelf to prevent contamination of food and food contact surfaces.
- 7 3-301.11 Preventing Contamination from Hands.- P,PF- *REPEAT* Employee touching cheese with bare hands to grate. Food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves, or dispensing equipment. CDI- cheese was discarded
- 12 3-203.12 Shellstock, Maintaining Identification *REPEAT* -Oysters in a small bowl the walk in cooler do not have a shellstock tag. Shellstock tags/labels shall remain attached to the container in which the shellstock are received until the container is empty. CDI- Oysters were discarded.
 Shellstock tags on hand are placed on a wire ring once removed from the box. There are no dates recorded on the tags when the last of each box is sold or served. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. VR-VERIFICATION VISIT REQUIRED 8/18/17



Person in Charge (Print & Sign): *First* Reynaldo *Last* Ramirez

Regulatory Authority (Print & Sign): *First* Angie *Last* Pinyan

[Signature of Reynaldo Ramirez]

[Signature of Angie Pinyan REHS]

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 08 / 18 / 2017

REHS Contact Phone Number: (336) 703 - 2618



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw chicken was stored over fish in the walk in freezer. Store raw meat items in coolers and freezers according to their final cooking temperatures. Chicken shall always be stored below other meat items. CDI- employee moved the chicken to the correct location in the freezer.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- *REPEAT* The slicer had dried food debris from a previous use on the underside of the blade and guard. Food contact surfaces shall be clean to sight and touch. CDI- slicer was cleaned.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Salsa at 53F and pico de gallo at 54F in the 3 door cooler. Salsa at 53F and pico de gallo at 54F in the small prep cooler. Cold foods shall be held at 45F or less at all times. CDI- all were discarded
- 26 7-102.11 Common Name-Working Containers - PF - *REPEAT* Several spray bottles were found in the kitchen with no labels. When chemicals are taken from bulk supplies the containers shall be clearly labeled to identify the common name of the material. CDI- all bottles were emptied
- 33 3-501.13 Thawing - C- Shrimp were thawing under running water in the food prep sink. Water temperature was 85F. Foods may be thawed under refrigeration of 45F or less, as part of the cooking process or under running water of 70F or below. Since current water temperatures exceed the 70F, foods shall be thawed under refrigeration or as part of the cooking process.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Several containers and bags of dry foods with no labels. Working containers holding food that are removed from their original packages shall be identified with the common name of the food.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- Employee was scooping ice with the cup instead of scoop with handle. Use a scoop with a handle to dispense ice to prevent contamination.
3-304.13 Linens and Napkins, Use Limitations - C- Cloth napkins are used to cover and wrap flour tortillas. Linens and napkins may not be used in contact with food.



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- 38 2-302.11 Maintenance-Fingernails - PF- Employees with artificial nails and nail polish were preparing beverages, scooping chips and dipping salsa without wearing gloves. Food handlers with artificial nails and/or nail polish shall wear gloves when preparing foods. CDI- REHS discussed with employees and they wore gloves for the rest of the inspection.
2-303.11 Prohibition-Jewelry - C-
Employee with stone rings and bracelets on hands while preparing food. Food handlers shall not wear jewelry on the hands or wrists when preparing food. A smooth, plain band on the hand is allowed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- *REPEAT*
Reach in cooler operating at 50F and small prep cooler operating at 51F. Refrigerations units shall operate at 45F or less at all times. Refrigeration technician arrived before the end of the inspection. Equipment repair/replacement necessary on: chipped and rusted shelves (dry storage room), handle on left side of 3 door cooler is broken, lower shelf of prep table with hot holding cabinet.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- Quat sanitizer in a spray bottle is available to use on tables and other prep surfaces but no quat test strips are available for use. The correct test papers shall be available to use with sanitizer. CDI- the establishment has a chlorine sanitizing machine and chlorine test strips are available. Chlorine sanitizer will be used until the quat test strips are available.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - *REPEAT*
Clean lower shelves of tables, shelf above the grill, dry storage racks, sprayer head on 3 compartment sink.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - *REPEAT*
Walls: Repair/replace the following: chipped paint along back wall of kitchen, holes in walls near pass through window.
6-501.12
Cleaning, Frequency and Restrictions - C- Clean ceiling tiles, floors in corners and along walls, HVAC vents in restrooms.



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Spell



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