

Food Establishment Inspection Report

Score: 94.5

Establishment Name: TAQUERIA GUADALAJARA 2

Establishment ID: 3034011586

Location Address: 980 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 06 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 00 ☒ am ☐ pm Time Out: 03 : 40 ☒ am ☐ pm

Permittee: TAQUERIA GUADALAJARA #2 INC

Total Time: 4 hrs 40 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: 2

No. of Repeat Risk Factor/Intervention Violations: 0

| 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 | <u>2</u> | <u>0</u> | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Management, employees knowledge; responsibilities & reporting | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper use of reporting, restriction & exclusion | <u>3</u> | <u>13</u> | <u>0</u> | <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 | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | No discharge from eyes, nose or mouth | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | |
| 6 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Hands clean & properly washed | <u>4</u> | <u>2</u> | <u>0</u> | <input checked="" 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 | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Handwashing sinks supplied & accessible | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food obtained from approved source | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Food received at proper temperature | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food in good condition, safe & unadulterated | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 12 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Required records available: shellstock tags, parasite destruction | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Food separated & protected | <u>3</u> | <u>0</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food-contact surfaces: cleaned & sanitized | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper disposition of returned, previously served, reconditioned, & unsafe food | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cooking time & temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Proper reheating procedures for hot holding | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Proper cooling time & temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper hot holding temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cold holding temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper date marking & disposition | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Time as a public health control: procedures & records | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Consumer advisory provided for raw or undercooked foods | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Pasteurized foods used; prohibited foods not offered | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Food additives: approved & properly used | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Toxic substances properly identified stored, & used | <u>2</u> | <u>1</u> | <u>0</u> | <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 | <u>2</u> | <u>1</u> | <u>0</u> | <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 | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Water and ice from approved source | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Variance obtained for specialized processing methods | <u>1</u> | <u>03</u> | <u>0</u> | <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 | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Plant food properly cooked for hot holding | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Approved thawing methods used | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Thermometers provided & accurate | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food properly labeled: original container | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | |
| 36 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Insects & rodents not present; no unauthorized animals | <u>2</u> | <u>1</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 37 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Contamination prevented during food preparation, storage & display | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Personal cleanliness | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Wiping cloths: properly used & stored | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Washing fruits & vegetables | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | In-use utensils: properly stored | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Utensils, equipment & linens: properly stored, dried & handled | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Single-use & single-service articles: properly stored & used | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Gloves used properly | <u>1</u> | <u>03</u> | <u>0</u> | <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 | <u>0</u> | <u>1</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 46 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Warewashing facilities: installed, maintained, & used; test strips | <u>1</u> | <u>03</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Non-food contact surfaces clean | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | |
| 48 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Hot & cold water available; adequate pressure | <u>2</u> | <u>0</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Plumbing installed; proper backflow devices | <u>2</u> | <u>1</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Sewage & waste water properly disposed | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Toilet facilities: properly constructed, supplied & cleaned | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Garbage & refuse properly disposed; facilities maintained | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Physical facilities installed, maintained & clean | <u>0</u> | <u>03</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Meets ventilation & lighting requirements; designated areas used | <u>1</u> | <u>03</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | | 5.5 | | | |



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: TAQUERIA GUADALAJARA 2

Location Address: 980 PETERS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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: 03/06/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: reyr@light.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|--------------|-------------------|------|-----------|--------------|------|------|----------|------|
| Reynaldo | serv safe 2-13-23 | 000 | beef | reheat | 184 | | | |
| chicken | final cook | 176 | beef | hot hold | 170 | | | |
| lettuce | make unit | 44 | beans | hot hold | 165 | | | |
| diced tomato | make unit | 45 | lengua | hot hold | 142 | | | |
| ham | make unit | 41 | sanitizer | dish machine | 50 | | | |
| shrimp | make unit | 39 | hot water | 3 comp sink | 133 | | | |
| beans | walk in | 44 | | | | | | |
| chicken | walk in | 42 | | | | | | |

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 2-301.14 When to Wash - P -Employee washing dished handled soiled dishes and then clean dishes without washing hands between. Hands shall be washed before engaging in food preparation, after handling soiled equipment or utensils, and any time hands become contaminated. CDI-Employee educated and reminded on proper handwashing procedure. Opts.
- 13 3-304.15 (A) Gloves, Use Limitation - P -Employee handled raw chicken and then touched the plastic wrap on a bowl of food. Another employee cooking food wearing soiled gloves. Single use gloves shall be used for only one task such as workign wiht raw animal food, used for no other purpose, and discarded when damaged, or ssoiled, or when interruptionns occur in the operation. CDI-Plastic wrap and gloves discarded, hands washed; gloves changed.
- 36 6-202.15 Outer Openings, Protected - C -Peep holes in two doors opening to the outside do not have glass or any protective covering to the outside. They are just holes in the doors. Outer openings of a food establishment shall be protected against the entry of pests by solid, self closing, tight fitting doors. Fill holes or get approved looking glasses for them. Opts.

Lock
Text



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

Regulatory Authority (Print & Sign): Nora First Last Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 03 / 16 / 2018

REHS Contact Phone Number: (336) 703 - 3161



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-Lower shelves of tables, shelving in walk in, inside keg cooler and side of the range are starting to rust. Repair or replace. Repair the condensation leak in the walk in freezer. No foods stored under the condensation line until repaired. Maintain equipment in a state of repair. //4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C-Plate warmer is not attached to table and has accumulated debris around the bottom edges. Counter mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being elevated on legs or sealed to the table.//4-202.16 Nonfood-Contact Surfaces - C-Fryer, bottom shelf of hot holding unit, make units have peeling plastic coating. Remove for cleanability.
- 46 4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C -Drainboards on 3 compartment sink are maladjusted and hold liquid. Sinks and drainboards of warewashing sinks and machines shall be self-draining. Repair. Opts.
- 48 5-103.12 Pressure - PF-Hot water not available at hand sink at dish machine. Cold water not available at hand sink at bar. Water under pressure shall be provided to all fixtures that require used of water. Handwashing sinks shall provide hot water of at least 100F. Repair and contact Nora Sykes at 336-703-3161 or at sykesna@forsyth.cc by 3-16-2018 to verify repair has been completed.
- 49 5-205.15 (B) System maintained in good repair - C -Hand sink at bar sprays sideways. Drain under shelf in kitchen is clogged. Plumbing shall be maintained in good repair. Opts.
- 53 6-501.12 Cleaning, Frequency and Restrictions-C-REPEAT-Clean floors in dry storage room and under shelf to left of freezer, in corners and at wall/floor juncture. Clean walls throughout kitchen. Ceiling tiles require additional cleaning. Physical facilities shall be cleaned at a frequency necessary to keep them clean.//6-201.11 Floors, Walls and Ceilings-Cleanability-C-Ceiling tiles in dry storage room upstairs are absorbent. Seal or replace. Recaulk toilets in ladies room. Physical facilities shall be smooth and easily cleanable.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods-C-Tile between cooler and freezer holding water. Repair wall under soiled side of dish machine sink. Replace missing base tiles in kitchen/affix to wall. Repair wall above hand sink at dish machine. Sink cracked, tile damage, and partition wall in poor repair in men's room. Physical facilities shall be maintained in good repair.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C-Floors are not coved in
- 54 6-303.11 Intensity-Lighting - C-Lights measured in foot candles (fc) are low in the following areas: clean side of dish machine at drainboard (9-11fc), hand sink at dish machine (5-6fc), men's room (9-10fc). Lights in these areas and at fixtures should be 20fc. Increase lighting. Replace broken bulbs over dish drain area. Opts.



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Spell



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Spell

