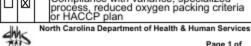
Food Establishment Inspection Report Score: 91.5 Establishment Name: SENOR BRAVO Establishment ID: 3034011987 Location Address: 241 S MARSHALL STREET Date: 01/14/2021 City: WINSTON SALEM State: NC Status Code: A Zip: 27101 County: 34 Forsyth Time In: 10:29 AM Time Out: 2:30 PM Permittee: SENOR BRAVO, INC. Total Time: 4 hrs 1 min Telephone: (336) 725-1888 Category #: IV FDA Establishment Type: Full-Service Restaurant 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 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. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/O Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 3 15 0 Variance obtained for specialized processing 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🛛 🗀 Proper eating, tasting, drinking, or tobacco 4 2 1 0 32 Plant food properly cooked for hot holding 190 -5 1 0.5 0 No discharge from eyes, nose or mouth 33 🖾 🗆 🗆 🗆 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 M ΙП Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.5 0 X П approved alternate procedure properly followe 35 🗆 🛭 Food properly labeled: original container 8 \boxtimes Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🛛 🗀 unauthorized animals \boxtimes Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 Food received at proper temperature 1 0 38 🔲 🛛 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🔲 🛛 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 🛛 🗀 Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 13 □ □ Food separated & protected I II X X 41 🖾 🗀 In-use utensils: properly stored 14 🗆 🛭 \boxtimes Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously dried & handled 15 🛛 🗆 2 1 0 Single-use & single-service articles: properly Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 43 🖾 🗆 44 🛛 🗀 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🗆 🗆 Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 19 🛛 3 15 0 □ Proper hot holding temperatures \Box 46 🖾 🗆 □ Proper cold holding temperatures 1.5 () 47 🗆 🗖 Non-food contact surfaces clean 21 3 1.5 0 Physical Facilities .2654, .2655, .2656 \boxtimes ☐ Proper date marking & disposition Time as a public health control:procedures Hot & cold water available; adequate pressure 48 🖾 🖂 🖂 210 & records 49 🛛 🗆 |2100 - | - | Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 1030 50 🖾 🗆 2100-0



undercooked foods

Pasteurized foods used; prohibited foods not 3 13 0

2653, .2657

Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

Compliance with variance, specialized

Highly Susceptible Populations

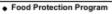
|24| □ | □ | 🖾

Chemical

Conformance

27





Total Deductions:

Toilet facilities: properly constructed, supplied

Sewage & waste water properly disposed

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



18.5

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1 0.5 0

2121

210000

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011987 Establishment Name: SENOR BRAVO Location Address: 241 S MARSHALL STREET Date: 01/14/2021 ▼Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? Status Code: A Zip: 27101 Water sample taken? Yes X No Category #: IV County: 34 Forsyth Wastewater System:

Municipal/Community

On-Site System Email 1: lopinckard@triad.rr.com Water Supply: Municipal/Community On-Site System Email 2: Permittee: SENOR BRAVO, INC. Telephone: (336) 725-1888 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Temp Item Location Item Location Temp 41 squid make-unit 37 shrimp make-unit 38 sliced tomato make-unit 40 make-unit 2 lettuce 39 pico de gallo make-unit 2 36 dice tomato make-unit 2 38 Rapids 2 door refrigerator chile rellenos 39 Rapids 2 door refrigerator tamales 38 diced tomato Rapids 2 door refrigerator guacamole Rapids 2 door refrigerator 39 41 lettuce walk-in cooler 41 cheese walk-in cooler 41 beef walk-in cooler VA-227-SP 00 oyster 117 3 compartment sink hot water 00 quat sani 3 comp sink 0ppm 00 chlorine dishmachine 50ppm 00 servsafe A. rosales 11/1/23 First Last

Person in Charge (Print & Sign): Sal Rosales First Last Regulatory Authority (Print & Sign): Damon **Thomas** REHS ID: 2877 - Thomas, Damon Verification Required Date:

· Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SENOR BRAVO Establishment ID: 3034011987

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.

- 8 6-301.12 Hand Drying Provision PF- The handwashing sink in the front of the kitchen did not have paper towel or other hand drying provisions available for use- Each hand sink shall be provided with individual disposable towels, a continuous clean towel system, heated-air hand drying device or air-knife system using high velocity air- CDI: Paper towel was provided for use by the person-in-charge (PIC)- 0 pts.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation P- Inside of the make unit raw chicken was stored behind raw beef creating an opportunity for cross contamination when pulling the chicken for preparation- 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 rearranged according to approved standards- 0 pts.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness P- REPEAT-The sanitizing solution dispensed in the 3 compartment sink was measured at 0ppm. The sanitizer installed was intended for use in a dishmachine and was not dispensing at the correct concentration- A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, and shall be used in accordance with the EPA-registered label use instructions- The correct sanitizing product was installed by the PIC and was measured at 200ppm.// 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- The blade and other surfaces of the table mounted can opener are heavily soiled and rusting and needs to be cleaned or replaced- Equipment food contact surfaces and utensils shall be clean to the sight and touch-CDI: The item was sent to be cleaned.
- 7-102.11 Common Name-Working Containers PF- A spray bottle containing a solution of degreaser was incorrectly labeled as sanitizer- Working containers used for storing toxic chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material- CDI: The PIC labeled the bottle correctly- 0 pts.
- 3-302.12 Food Storage Containers Identified with Common Name of Food C- Bottles containing cooking oils and sauces were stored in the cook line area without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 38 2-402.11 Effectiveness-Hair Restraints C- The cook was actively working with food without wearing an effective hair restraint- Food employees shall wear hair coverings or nets, beard restraints and clothing that covers body hair and are worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linen- 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation C- REPEAT- A wet cloth for wiping was stored on the side of the sink in the bar area- 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.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Repairs are needed for the following pieces of equipment: Torn door gaskets in the Victory refrigerator, the walk-in freezer (WIF), Walk-in cooler (WIC) and the two door reach-in cooler. Recondition to remove rusting and repair peeling and pitting on the undersides of the drainboards for the prep sinks, the undersides of the prep tables on the cook line, the shelves inside of the WIC, WIF, The two door reach-in cooler on the cook line, the make units, the shelves in the dry storage room and the door closer on the WIF, Repair the fan unit in the WIF to prevent the excessive ice build up. The beverage dispenser needs to be repaired so beverages do not dispense when the cover to the ice bin is open. Seal the holes in 3 compartment sink panels and the panel at the dishmachine spray sink- 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- Cleaning is needed for the following pieces of equipment including but not limited to: the fryer, range, flat top grill, prep tables and equipment tables on the cook line, the interior surfaces of the make-units and the reach-in refrigerators, the shelves, floors and walls of the WIF and WIC. the door gaskets for all of the refrigeration equipment-Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 51 6-501.19 Closing Toilet Room Doors C- REPEAT- The door to the men's restroom does not self-close completely- A toilet room located on the premises shall be completely enclosed and provided with a tightfitting and self-closing door.
- 52 5-501.113 Covering Receptacles C- The door to the dumpster was open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment- 0 pts.
- 6-501.12 Cleaning, Frequency and Restrictions C- REPEAT- General floor cleaning is needed throughout the kitchen, dish washing and storage areas including baseboards and beneath all equipment. Remove the glue residue on the wall next to the dishmachine and the 3 compartment sink. Clean or replace the caulking at the 3 compartment sink and prep sink. General wall cleaning is needed throughout the kitchen and storage areas-Physical facilities shall be maintained clean.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C- Repair the caulking at the handwashing sink in the men's restroom and the prep sinks in the kitchen to ensure that they are securely attached to the walls creating a smooth and easy to clean surface- Physical facilities shall be maintained in good repair.
- 6-303.11 Intensity-Lighting C- The light intensity around the ice bin where ice is scooped for service in the bar area was measured at 19.5-32.8 foot candles- The light intensity shall be at least 50 foot candles at a surface where an employee is working with food or equipment- 0 pts.