Food Establishment Inspection Report

Establishment Name: MONTE DE REY								
olina								
Permittee: MONTE DE REY, INC.								
Telephone : (336) 788-1370								

Date: 06/28/2022	Status Code: A
Time In: 10:40 AM	_Time Out: _1:30 PM
Category#: IV	
FDA Establishment Type:	Full-Service Restaurant
No. of Risk Factor/Interve	ention Violations: 3
No. of Repeat Risk Factor/	Intervention Violations: 0

Establishment ID: 3034011545

Score:

		Ø	M	lun	icipal/Community On-Site Supply						
	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										
C	Compliance Status						0U1	Γ	CDI	R	۷R
S	Supervision .2652										
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1	Γ	0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	OUT		П	Proper use of reporting, restriction & exclusion	3	1.5	0			
5	١.,	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	000	d Hv	gie	nic F	Practices .2652, .2653						
6		OUT			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	10.0	оит			No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
		оит			Hands clean & properly washed	4	2	0			
9	П	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A	H	Handwashing sinks supplied & accessible	2	1	0			
		ove	_	ourc	ee .2653, .2655			_			
11	X	OUT			Food obtained from approved source	2	1	0			
12	M	OUT		N/O	Food received at proper temperature	2	1	0			
13	×	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	×	оит	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	rote	ectio	n fi	rom	Contamination .2653, .2654						
15	įχ	OUT	N/A	N/O	Food separated & protected	3	1.5	0			
16	IN	οχτ			Food-contact surfaces: cleaned & sanitized	3	1.5	X	Х		
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	ly ŀ	laza	rdous Food Time/Temperature .2653						
					Proper cooking time & temperatures	3	1.5	0			
		OUT			Proper reheating procedures for hot holding	3	1.5	0			
		оит				3	1.5	₩			
_	٠,	OUT	-	-	Proper hot holding temperatures	3	1.5	-			
	-	OUT	_	-		3	1.5	-			
	Т	о)∢ т оит			Proper date marking & disposition Time as a Public Health Control; procedures &	3	1.5	0	X		
	L	sume	L .	Ш	records sory .2653	Ľ	1-10	Ľ			
	_	оит			Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
U	iosh	lv C	100	ontil	ble Populations .2653	_	_	_			_
	Ť	ОПТ		epu	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
-	her	nics		Ш		_	_	_			
_	_	nica OUT	_		.2653, .2657 Food additives: approved & properly used	1	0.5	0			
_	-	ОχТ	-	H	Toxic substances properly identified stored & used	2	1	X			
	_		_			1-	Ė	_	-		
29	Г	опт	ι.,		ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
_	_			ш		_	_	Ь.		_	

					Good Retail Practices							
	G	hoo	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	aens	: ch	nemic:	als.		
	-				and physical objects into foods.		g	,		,		
С	or	ompliance Status				OUT			CDI	R	۷R	
Safe Food and Water .2653, .2655, .2658												
	_	оит			Pasteurized eggs used where required	1	0.5	0	Π			
31	_	OUT	יאיני		Water and ice from approved source	2	1	0				
	IN		ìX A		Variance obtained for specialized processing methods	2	1	0				
F	ood	Ten	nper	atur	re Control .2653, .2654			_		Ш		
Braner cooling methods used: adequate												
33	X	оит			equipment for temperature control	1	0.5	0				
34	IN	OUT	N/A	Ŋχ	Plant food properly cooked for hot holding	1	0.5	0		Н		
35	ìХ	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0				
36	ìХ	оит			Thermometers provided & accurate	1	0.5	0				
Food Identification .2653												
37	X	OUT			Food properly labeled: original container	2	1	0				
Р	reve	entio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .26	57						
38	I	оит			Insects & rodents not present; no unauthorized	Τ		Г				
38	, PK	001			animals	2	1	0				
İ		OUT			Contamination prevented during food preparation, storage & display	2	1	0				
40	<i>-</i> `	OUT			Personal cleanliness	1	0.5	0				
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0		Ш		
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			_	
			se o	f Ute	ensils .2653, .2654							
43	M	OUT			In-use utensils: properly stored	1	0.5	0		Ш		
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0				
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0				
46	M	оит			Gloves used properly	1	0.5	0				
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663							
47	IN	ѻҗт			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0%5	0				
48	IN	о х (т			Warewashing facilities: installed, maintained & used; test strips	1	0.5	×				
49	IN	о) (т			Non-food contact surfaces clean	1	0.5	×		H		
Р	hys	ical	Faci	litie	s .2654, .2655, .2656	•						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0				
	/ \	оит			Plumbing installed; proper backflow devices	2	1	0				
52	M	оит			Sewage & wastewater properly disposed	2	1	0				
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0				
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5					
55	IN	о х (т			Physical facilities installed, maintained & clean	1	0.5	X				
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	Γ				
					TOTAL DEDUCTIONS:	2	_	_				
$\overline{}$						-						





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011545 Establishment Name: MONTE DE REY Location Address: 1410 RIVER RIDGE ROAD Date: 06/28/2022 X Inspection Re-Inspection State: NC City: CLEMMONS Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:hernandezmanali@gmail.com Municipal/Community On-Site System Water Supply: Permittee: MONTE DE REY, INC. Email 2: Telephone: (336) 788-1370 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Servsafe -Location Temp Item Location Temp Item Temp 40 00 black beans walk-in cooler Fransisco Zavala 9/24/2024 ambient 114 38 hot water 3-comp sink upright salsa cooler 50 CI sanitizer (ppm) 3-comp sink 50 Cl sanitizer (ppm) sani bucket 189 steak final cook 174 chicken final cook 173 Spanish rice steam well 161 beans steam well 189 ground beef steam well 36 diced tomatoes grill cooler (top) 41 grill cooler (top) pico 38 cooked shrimp grill cooler (reach-in) 40 cilantro verde grill cooler (reach-in) 39 reach-in cooler lingua 38 pastor reach-in cooler 40 reach-in cooler rellenas 40 steamed broccoli make unit 2 39 mashed potato make unit 2 38 cooked chicken walk-in cooler 39 refried beans walk-in cooler First Last Zavala Person in Charge (Print & Sign): Fransisco

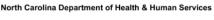
Last Regulatory Authority (Print & Sign): Travis Addis

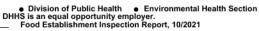
REHS ID:3095 - Addis, Travis Verification Required Date:

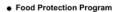
> Authorize final report to be received via Email:



REHS Contact Phone Number:









Comment Addendum to Inspection Report

Establishment Name: MONTE DE REY Establishment ID: 3034011545

Date: 06/28/2022 Time In: 10:40 AM Time Out: 1:30 PM

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.

- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness (P) Concentration of chlorine sanitizer at 3-comp sink was too high at >200ppm when first tested. A chlorine solution shall have a concentration of 50-100ppm if water temperature is less than 120F. CDI: Education provided, chlorine solution was diluted to 50ppm.
- 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) 1 pan of cooked shrimp, 1 pan of individually wrapped lengua and pastor, 1 pan of rellenas, and one pan of cooked vegetables were stored without date marking. Ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. CDI: All items were marked with their date of preparation.
- 28 7-102.11 Common Name Working Containers (Pf) Two chemical spray bottles in dish area were not labeled. Upon inquiry, one was determined as contain chlorine sanitizer and the other as degreaser. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Bottles were properly labeled.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) REPEAT. Replace broken handles on chef drawer and grill cooler, repair buckled floor in walk-in cooler, replace torn door gaskets in grill cooler and upright 2-door freezer. Equipment shall be maintained in a state of good repair.
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf) Establishment does not have a means to measure hot water temperature at the utensil surface to determine efficacy of hot water saniziation. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. CDI: Education provided on new requirements per 2017 NC Food Code; an irreversible registering thermometer or thermal stickers will be purchased asap.
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning is needed on door gaskets in grill cooler, reach-in cooler, and 2-door upright freezer to remove food residues. Clean interior surface of upright 2-door cooler. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Replace damaged light shield above 3-comp sink. Physical facilities shall be maintained in good repair.