

Food Establishment Inspection Report

Score: 91.5

Establishment Name: TACO RIENDO #3

Establishment ID: 3034011558

Location Address: 3619 REYNOLDA ROAD, SUITE 100

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: RAFAELA ANTUNEZ & ADAN AUTUNTZ

Telephone: (336) 922-4749

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/27/2022 Status Code: A

Time In: 10:25 AM Time Out: 12:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 2

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

| Compliance Status | | OUT | CDI | R | VR |
|--|--|-----|-----|---|----|
| Supervision .2652 | | | | | |
| 1 | IN <input checked="" type="checkbox"/> N/A | | | | |
| PIC Present, demonstrates knowledge, & performs duties | | X | 0 | X | |
| 2 | IN <input checked="" type="checkbox"/> N/A | | | | |
| Certified Food Protection Manager | | X | 0 | | X |
| Employee Health .2652 | | | | | |
| 3 | IN <input checked="" type="checkbox"/> | | | | |
| Management, food & conditional employee; knowledge, responsibilities & reporting | | 2 | X | 0 | X |
| 4 | IN <input checked="" type="checkbox"/> | | | | |
| Proper use of reporting, restriction & exclusion | | 3 | 1.5 | 0 | |
| 5 | IN <input checked="" type="checkbox"/> | | | | |
| Procedures for responding to vomiting & diarrheal events | | 1 | 0.5 | X | X |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 6 | IN <input checked="" type="checkbox"/> | | | | |
| Proper eating, tasting, drinking or tobacco use | | 1 | 0.5 | X | X |
| 7 | IN <input checked="" type="checkbox"/> | | | | |
| No discharge from eyes, nose, and mouth | | 1 | 0.5 | 0 | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | IN <input checked="" type="checkbox"/> | | | | |
| Hands clean & properly washed | | 4 | X | 0 | X |
| 9 | IN <input checked="" type="checkbox"/> | | | | |
| No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | 4 | 2 | X | X |
| 10 | IN <input checked="" type="checkbox"/> | | | | |
| Handwashing sinks supplied & accessible | | 2 | 1 | 0 | |
| Approved Source .2653, .2655 | | | | | |
| 11 | IN <input checked="" type="checkbox"/> | | | | |
| Food obtained from approved source | | 2 | 1 | 0 | |
| 12 | IN <input checked="" type="checkbox"/> | | | | |
| Food received at proper temperature | | 2 | 1 | 0 | |
| 13 | IN <input checked="" type="checkbox"/> | | | | |
| Food in good condition, safe & unadulterated | | 2 | 1 | 0 | |
| 14 | IN <input checked="" type="checkbox"/> | | | | |
| Required records available: shellstock tags, parasite destruction | | 2 | 1 | 0 | |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | IN <input checked="" type="checkbox"/> | | | | |
| Food separated & protected | | 3 | 1.5 | 0 | |
| 16 | IN <input checked="" type="checkbox"/> | | | | |
| Food-contact surfaces: cleaned & sanitized | | 3 | 1.5 | X | X |
| 17 | IN <input checked="" type="checkbox"/> | | | | |
| Proper disposition of returned, previously served, reconditioned & unsafe food | | 2 | 1 | 0 | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | IN <input checked="" type="checkbox"/> | | | | |
| Proper cooking time & temperatures | | 3 | 1.5 | 0 | |
| 19 | IN <input checked="" type="checkbox"/> | | | | |
| Proper reheating procedures for hot holding | | 3 | 1.5 | 0 | |
| 20 | IN <input checked="" type="checkbox"/> | | | | |
| Proper cooling time & temperatures | | 3 | 1.5 | 0 | |
| 21 | IN <input checked="" type="checkbox"/> | | | | |
| Proper hot holding temperatures | | 3 | 1.5 | X | X |
| 22 | IN <input checked="" type="checkbox"/> | | | | |
| Proper cold holding temperatures | | 3 | 1.5 | 0 | |
| 23 | IN <input checked="" type="checkbox"/> | | | | |
| Proper date marking & disposition | | 3 | 1.5 | 0 | |
| 24 | IN <input checked="" type="checkbox"/> | | | | |
| Time as a Public Health Control; procedures & records | | 3 | 1.5 | 0 | |
| Consumer Advisory .2653 | | | | | |
| 25 | IN <input checked="" type="checkbox"/> | | | | |
| Consumer advisory provided for raw/undercooked foods | | 1 | 0.5 | 0 | |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | IN <input checked="" type="checkbox"/> | | | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 27 | IN <input checked="" type="checkbox"/> | | | | |
| Food additives: approved & properly used | | 1 | 0.5 | 0 | |
| 28 | IN <input checked="" type="checkbox"/> | | | | |
| Toxic substances properly identified stored & used | | 2 | 1 | X | X |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | IN <input checked="" type="checkbox"/> | | | | |
| Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status | | OUT | CDI | R | VR |
|--|--|-----|-----|---|------------|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 30 | IN <input checked="" type="checkbox"/> | | | | |
| Pasteurized eggs used where required | | 1 | 0.5 | 0 | |
| 31 | IN <input checked="" type="checkbox"/> | | | | |
| Water and ice from approved source | | 2 | 1 | 0 | |
| 32 | IN <input checked="" type="checkbox"/> | | | | |
| Variance obtained for specialized processing methods | | 2 | 1 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | IN <input checked="" type="checkbox"/> | | | | |
| Proper cooling methods used; adequate equipment for temperature control | | 1 | 0.5 | 0 | |
| 34 | IN <input checked="" type="checkbox"/> | | | | |
| Plant food properly cooked for hot holding | | 1 | 0.5 | 0 | |
| 35 | IN <input checked="" type="checkbox"/> | | | | |
| Approved thawing methods used | | 1 | 0.5 | 0 | X |
| 36 | IN <input checked="" type="checkbox"/> | | | | |
| Thermometers provided & accurate | | 1 | 0.5 | 0 | |
| Food Identification .2653 | | | | | |
| 37 | IN <input checked="" type="checkbox"/> | | | | |
| Food properly labeled: original container | | 2 | 1 | 0 | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 38 | IN <input checked="" type="checkbox"/> | | | | |
| Insects & rodents not present; no unauthorized animals | | 2 | 1 | 0 | |
| 39 | IN <input checked="" type="checkbox"/> | | | | |
| Contamination prevented during food preparation, storage & display | | 2 | X | 0 | |
| 40 | IN <input checked="" type="checkbox"/> | | | | |
| Personal cleanliness | | 1 | 0.5 | 0 | |
| 41 | IN <input checked="" type="checkbox"/> | | | | |
| Wiping cloths: properly used & stored | | 1 | 0.5 | 0 | |
| 42 | IN <input checked="" type="checkbox"/> | | | | |
| Washing fruits & vegetables | | 1 | 0.5 | 0 | |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | IN <input checked="" type="checkbox"/> | | | | |
| In-use utensils: properly stored | | 1 | 0.5 | X | X |
| 44 | IN <input checked="" type="checkbox"/> | | | | |
| Utensils, equipment & linens: properly stored, dried & handled | | 1 | 0.5 | 0 | |
| 45 | IN <input checked="" type="checkbox"/> | | | | |
| Single-use & single-service articles: properly stored & used | | 1 | 0.5 | X | |
| 46 | IN <input checked="" type="checkbox"/> | | | | |
| Gloves used properly | | 1 | 0.5 | 0 | |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | IN <input checked="" type="checkbox"/> | | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | 1 | 0.5 | X | X |
| 48 | IN <input checked="" type="checkbox"/> | | | | |
| Warewashing facilities: installed, maintained & used; test strips | | 1 | 0.5 | 0 | |
| 49 | IN <input checked="" type="checkbox"/> | | | | |
| Non-food contact surfaces clean | | 1 | 0.5 | 0 | |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | IN <input checked="" type="checkbox"/> | | | | |
| Hot & cold water available; adequate pressure | | 1 | 0.5 | 0 | |
| 51 | IN <input checked="" type="checkbox"/> | | | | |
| Plumbing installed; proper backflow devices | | 2 | 1 | 0 | |
| 52 | IN <input checked="" type="checkbox"/> | | | | |
| Sewage & wastewater properly disposed | | 2 | 1 | 0 | |
| 53 | IN <input checked="" type="checkbox"/> | | | | |
| Toilet facilities: properly constructed, supplied & cleaned | | 1 | 0.5 | X | |
| 54 | IN <input checked="" type="checkbox"/> | | | | |
| Garbage & refuse properly disposed; facilities maintained | | 1 | 0.5 | 0 | X |
| 55 | IN <input checked="" type="checkbox"/> | | | | |
| Physical facilities installed, maintained & clean | | 1 | 0.5 | 0 | X |
| 56 | IN <input checked="" type="checkbox"/> | | | | |
| Meets ventilation & lighting requirements; designated areas used | | 1 | 0.5 | 0 | X |
| TOTAL DEDUCTIONS: | | | | | 8.5 |



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 3619 REYNOLDA ROAD, SUITE 100
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: RAFAELA ANTUNEZ & ADAN AUTUNTZ
 Telephone: (336) 922-4749

Establishment ID: 3034011558
 Inspection Re-Inspection Date: 06/27/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|--------------------|------------------------|------|----------|-----------------|------|------|----------|------|
| hot water | 3 comp sink | 145 | carnitas | reheat on stove | 178 | | | |
| chlorine sanitizer | spray bottle | 0 | | | | | | |
| chlorine sanitizer | remade | 50 | | | | | | |
| beef | reheat for hot holding | 183 | | | | | | |
| shredded chicken | hot holding | 144 | | | | | | |
| asada | reheat for hot holding | 174 | | | | | | |
| beans | reheat for HH | 185 | | | | | | |
| rice | hot holding | 143 | | | | | | |
| al pastor | reheat for HH | 184 | | | | | | |
| tomatoes | cooling | 75 | | | | | | |
| tomatoes | cooled 30 min | 65 | | | | | | |
| avocado | cooling | 45 | | | | | | |
| avocado | cooled 30 min | 43 | | | | | | |
| ham | reach in cooler | 41 | | | | | | |
| chorizo | 2 door reach in | 40 | | | | | | |
| asada | upright cooler | 40 | | | | | | |
| menudo | upright cooler | 40 | | | | | | |
| horchata | drink dispenser | 40 | | | | | | |
| ambient air | front reach in | 34 | | | | | | |
| carnitas | on shelf | 88 | | | | | | |

Person in Charge (Print & Sign): Magali *First* Gonzalez *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Dulce

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

Division of Public Health Environmental Health Section Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

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Establishment ID: 3034011558

Date: 06/27/2022 **Time In:** 10:25 AM **Time Out:** 12:40 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.

- 1 2-102.11 Demonstration (A), (B) and (C) (1), (4) - (16) (PF)- No food employees present could answer questions regarding knowledge of foodborne disease prevention and requirements of the Food Code, and had several risk factors that were out of compliance. The person in charge shall demonstrate this knowledge by: Complying with the Code by having no violations of priority items; or being a certified food protection manager; or responding correctly to the inspector's questions as they relate to the specific food operation and can demonstrate their knowledge. CDI- Education provided to employees and handout for Demonstration of Knowledge provided to employees in English and Spanish.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - REPEAT- No certified food protection manager present during inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. A certified food protection manager shall be present during all hours of operation.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Employee could not identify symptoms of foodborne illnesses and the reportable foodborne illnesses. Owner stated she had it in her car but was not present. Food employees shall report to the person in charge information about their health and activities as they relate to foodborne illnesses, including 5 symptoms of foodborne illness and the 6 reportable illnesses. CDI- New copy of employee reporting agreement provided by REHS in English and Spanish.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - Employee could not locate written procedures for vomiting and diarrheal events. Owner stated it was in her car and she was not present. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events onto the surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomit or feces. CDI- Written procedures provided by REHS in English and Spanish. 0 pts.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - Employee meal on a plate was sitting on the cutting board at the prep area. Employees shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment; utensils and linens, and single-service and single-use articles; or other items needed protection can not result. CDI- Food was discarded by employee. 0 pts.
- 8 2-301.14 When to Wash (P) - Repeat with improvement -kept at half credit- Employee donned gloves without first washing hands. Food employees shall clean their hands immediately before engaging in food prep, including working with exposed food, clean equipment and utensils; and unwrapped single-service articles; and: after touching bare human body parts, after using the toilet room, after coughing, sneezing etc., after handling soiled equipment or utensils, during food prep as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks, when switching between working with raw and ready-to-eat foods, and after engaging in any activities that contaminate the hands. CDI- Employee educated about handwashing procedure and when handwashing is required. Employee correctly washed hands and donned gloves.
- 9 3-301.11 Preventing Contamination from Hands (P) - Food employee was cutting canteloupe with bare hands. 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- Canteloupe was rewashed and employee used gloves to prepare canteloupe. 0 pts.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - Chlorine sanitizer in spray bottles measured 0 ppm on test strip. A chemical sanitizer shall meet criteria specified under 7-204.11 and chlorine sanitizer shall measure 50-200 ppm on test strip. CDI- Education provided and sanitizer remade to measure 50 ppm.

4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C)- Ice machine shield with black residue. Ice machines shall be cleaned per manufacturer's instructions and at a frequency to preclude the accumulation of soil or mold. Increase ice machine cleaning frequency. 0 pts.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Two pots of carnitas on a prep shelf measured 86F. TCS foods shall be maintained hot at 135F or above. CDI- Carnitas reheated on stove and measured 178F. 0 pts.
- 28 7-208.11 Storage - First Aid Supplies (P)- First aid supplies and biofreeze stored on a shelf with spices above boxes of tomatoes, peppers, and limes. First aid supplies that are in a food establishment shall be stored in a kit or container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles. CDI- Supplies moved to bottom shelf below food.

- 7-102.11 Common Name - Working Containers (Pf) - Spray bottle of Clorox bleach was not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually labeled with the common name of the material. CDI- Bottle labeled as Clorox. 0 pts.
- 35 3-501.13 Thawing (Pf) - Several packages of raw beef and raw pork were thawing in the prep sink at room temperature. TCS food shall be thawed: under refrigeration that maintains the food at 41F or less; or completely submerged under running water at a temperature of 70F; or as part of the cooking process. CDI- Foods cooked.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - REPEAT- Box of masa and box of dried peppers stored on the floor in dry storage. Bread stored in an uncovered container in dry storage. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Cover food containers to prevent contamination and maintain food off the floor.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - REPEAT- Wet wiping cloths observed on prep surfaces. Cloths in use for wiping counters and other equipment surfaces shall be held in between uses in a chemical sanitizer solution at a concentration specified under 4-501.114. Use containers of sanitizer for the holding of wet wiping cloths.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - Ice scoop stored with handle in ice. Maintain scoops stored with handles above food. CDI- Scoop removed and stored correctly. 0 pts.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - Boxes of single-service cups stored on the floor outside of the restrooms. Single-service articles shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repeat with improvement- Replace torn gasket on reach in cooler in front service area, and repair door to remain closed without being taped. Replace hood filters that have been removed. Equipment shall be maintained in good repair. 0 pts.
- 53 6-202.14 Toilet Rooms, Enclosed (C) - Self-closure is broken on the men's restroom door. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Repair self-closure. 0 pts.
- 54 5-501.113 Covering Receptacles (C) - Repeat- Dumpster door left open. Maintain dumpsters closed with tight-fitting lids and doors.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - REPEAT- Repair wall damage in dry storage room and at both handwashing sinks. Replace broken tiles around prep sink floor drain and in front of 3 compartment sink. Coved base has low grout throughout kitchen, and black baseboard is peeling at the front handwashing sink. Recaulk sink to wall in men's restroom. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C)- Ceiling cleaning needed above upright coolers and 3 compartment sink. Perimeter floor cleaning needed throughout establishment. Maintain physical facilities clean.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) - REPEAT- Two cell phones observed on food prep areas. Use designated areas for employee possessions to prevent contamination of equipment, food, utensils, and single-service and single-use articles.