

Food Establishment Inspection Report

Score: 91

Establishment Name: TAQUERIA GUADALAJARA

Establishment ID: 3034012849

Location Address: 980 PETERS CREEK PKWY

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: MEXI-KOA COMPANY

Telephone: (336) 724-9299

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/29/2022 Status Code: U

Time In: 11:50 AM Time Out: 3:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 11

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

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	<input checked="" type="checkbox"/>	OUT	N/A	Certified Food Protection Manager	1	0			
Employee Health					.2652				
3	IN	<input checked="" type="checkbox"/>		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	<input checked="" type="checkbox"/>	X	
4	<input checked="" type="checkbox"/>	OUT		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	<input checked="" type="checkbox"/>	X	
Good Hygienic Practices					.2652, .2653				
6	<input checked="" type="checkbox"/>	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0		
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0		
Preventing Contamination by Hands					.2652, .2653, .2655, .2656				
8	<input checked="" type="checkbox"/>	OUT		Hands clean & properly washed	4	2	0		
9	IN	<input checked="" type="checkbox"/>	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	<input checked="" type="checkbox"/>	0	X	
10	IN	<input checked="" type="checkbox"/>	N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>	X	
Approved Source					.2653, .2655				
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0		
12	IN	OUT	<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	<input checked="" type="checkbox"/>	0	X	
14	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination					.2653, .2654				
15	IN	<input checked="" type="checkbox"/>	N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/>	X	
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0		
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature					.2653				
18	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0		
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0		
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0		
21	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0		
22	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	X	
23	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	X	
24	IN	OUT	<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"/>	N/A	Consumer advisory provided for raw/undercooked foods	1	<input checked="" type="checkbox"/>	0		X
Highly Susceptible Populations					.2653				
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0		
Chemical					.2653, .2657				
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0		
28	IN	<input checked="" type="checkbox"/>	N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/>	X	
Conformance with Approved Procedures					.2653, .2654, .2658				
29	IN	OUT	<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	OUT	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0		
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0		
32	IN	OUT	<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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
34	IN	OUT	N/A	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
35	IN	OUT	N/A	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0		
Food Identification					.2653				
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0		
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657				
38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0		
39	IN	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0		
40	IN	<input checked="" type="checkbox"/>		Personal cleanliness	1	0.5	<input checked="" type="checkbox"/>		
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0		
42	<input checked="" type="checkbox"/>	OUT	N/A	Washing fruits & vegetables	1	0.5	0		
Proper Use of Utensils					.2653, .2654				
43	<input checked="" type="checkbox"/>	OUT		In-use utensils: properly stored	1	0.5	0		
44	IN	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>		
45	<input checked="" type="checkbox"/>	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0		
46	<input checked="" type="checkbox"/>	OUT		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	<input checked="" type="checkbox"/>	0		
48	<input checked="" type="checkbox"/>	OUT		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	<input checked="" type="checkbox"/>		
Physical Facilities					.2654, .2655, .2656				
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0		
51	IN	<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>		
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0		
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
54	IN	<input checked="" type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>		
55	IN	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>		
56	IN	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>		
TOTAL DEDUCTIONS:					9				



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 980 PETERS CREEK PKWY
 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: MEXI-KOA COMPANY
 Telephone: (336) 724-9299

Establishment ID: 3034012849
☒ Inspection ☐ Re-Inspection Date: 06/29/2022
 Comment Addendum Attached? ☒ Status Code: U
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: Mexikoaco@gmail.com
 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
Reynaldo Ramirez	2-13-23	0	ribs	walk in	45			
tomato	make unit	43	shredded cheese	"	46			
pico	"	45	salsas	serrvers make unit	40			
lettuce	"	49	rice	hot hold	154			
shredded cheese	"	44	beans	steam table	147			
crumbled cheese	"	49	cheese	"	140			
shrimp	bottom make unit	37	chorizo	"	145			
ham	"	37	shrimp	final cook	172			
soups	walk in	46	chicken	final cook	170			
beans	walk in	45	chlorine sanitizer-nrm	bottle	100			
salsa especial	walk in	47	sanitizer-ppm chlorine	dish machine	50			
barbacoa	"	50	ambient temperature	walk in cooler	49.6			
ceviche	"	44	"	"	50.5			
tripe	"	44						
beans	"	47						
cheese dip	"	47						
cactus salad	"	47						
sour cream	'	45						
chili poblano	"	48						
pico	"	49						

First
 Person in Charge (Print & Sign): Reynaldo
First
 Regulatory Authority (Print & Sign): Nora

Last
Ramirez
Last
Sykes

Rm2
Nora Sykes

REHS ID: 2664 - Sykes, Nora
 REHS Contact Phone Number: (336) 703-3161

Verification Required Date: 07/09/2022

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TAQUERIA GUADALAJARA

Establishment ID: 3034012849

Date: 06/29/2022 **Time In:** 11:50 AM **Time Out:** 3:00 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 2-103.11 (A) - (P) (Pf)- Multiple cold holding issues, no proper consumer advisory present, bare hand contact observed indicate a lack of control by the person in charge and the permit holder. The person in charge shall ensure employees are properly maintaining the temperatures of TCS (TIME/TEMPERATURE CONTROL FOR SAFETY FOODS) during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures; AND consumers who order raw or partially cooked ready to eat foods of animal origin are informed as specified under § 3-603.11 that the food is not cooked sufficiently to ensure its safety; AND employees are preventing cross-contamination of ready to eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Verification required that the PIC has active managerial control over the establishment through training of staff as it relates to bare hand contact, and the menu and cooler must be corrected through visits by the health department.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Establishment does not have updated employee reporting agreement that includes nontyphoidal Salmonella. 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 employee reporting agreement provided in English and Spanish by REHS.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - Establishment does not have written procedures for vomiting and diarrheal events. 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- Handout provided in English and Spanish by REHS.
- 9 3-301.11 Preventing Contamination from Hands (P) (Pf)- Food employee handling fresh cheese with bare hands. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI-Cheese discarded, employee educated.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Hand sink by dish washer with yellow bucket inside. Maintain access to handsinks. Handsinks may only be used for handwashing. CDI-Bucket removed from hand sink.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) (Pf)- Breeding batter used for chicken with foul odor and no indication of age at ambient temperature on shelf. Pineapple in make unit with signs of age. Cheese in make unit past the point of safe service. Food shall be safe for consumption, unadulterated and honestly presented. CDI-Foods voluntarily discarded.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Raw chicken above raw beef in make unit. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Restacked appropriately with chicken on bottom by employee.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Foods in walk in cooler and in make unit above 41F, as noted in temperature log, including, but not limited to: (in make unit) cut tomatoes, pico, lettuce, cheeses; (in walk in) barbacoa, ceviche, tripe, beans, salsas, pico, ribs, cactus salad, etc. Maintain TCS foods at 41F or below. CDI-Foods voluntarily discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- No foods in establishment were datemarked, including, but not limited to: ham, cooked shrimp, pico, cactus salad, barbacoa, lettuce, soups, salsas, octopus, tripe, beans, ribs, etc. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI- Foods discarded based on temperature or datemarking.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf)- Menu does not contain proper consumer advisory. For all animal foods offered undercooked or raw, the foods must be asterisked to a footnote that discloses the animal food that is offered undercooked or raw and the consumer must be reminded that consuming these foods puts them at increased risk for foodborne illness. Provide consumer advisory for animal foods

served raw or under-cooked. Consumer advisory must include disclosure and reminder. Disclosure shall identify the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote. Menu must have proper consumer advisory by July 9, 2022 and a verification visit will be made. Contact information provided for any questions.

- 28 7-201.11 Separation - Storage (P)- One bottle labeled alcohol sanitizer on prep table. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Bottle discarded.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf)- Walk in cooler with ambient temperature of 49.6-50.5F is not capable of maintaining food temperatures at the required 41F or below. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Repair technician has been contacted. Establishment has voluntarily closed. Immediate suspension issued until cooler is repaired.
- 39 3-305.12 Food Storage, Prohibited Areas (C)- Food stored under dripping condensate line in walk in cooler. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer line that are not shielded, under leaking water lines, under stairwells, or under other sources of contamination.//
3-305.11 Food Storage - Preventing Contamination from the Premises (C)-Multiple bags of ice on floor in walk in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.//
3-307.11 Miscellaneous Sources of Contamination (C)- Many foods in walk in cooler/freezer and make unit that are uncovered. Cover all foods during storage.
- 40 2-402.11 Effectiveness - Hair Restraints (C)- Cook without hair restraint at beginning of inspection. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C)- Dishwasher towel drying plates. Air dry equipment and utensils after cleaning and sanitizing and do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Bottom shelves and legs of some prep tables rusting; rusting shelves in walk in freezer; Cracks in some prep sinks; missing leg on prep sink; caulk hood seam; rusting ice bin in bar, refer to transitional permit comment addendum for additional items.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Grill grates need to be replaced or cleaned; clean all shelving, clean changing table in women's restroom; clean rolling bins containing beans and other items; remove plastic coating from pepsi machine.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. - Leak at pipes entering prep sinks. Repair.
- 54 5-501.114 Using Drain Plugs (C)- Obtain drain plug for cardboard dumpster.//5-501.115 Maintaining Refuse Areas and Enclosures (C)- Clean around dumpster area.
- 55 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Walk in freezer floor is pitted and not easy to clean. Some low grout areas, some floor damage, seal pipe penetrations in ceiling. Facilities shall be smooth and easily cleanable. Refer to transitional addendum for additional items. // 6-501.12 Cleaning, Frequency and Restrictions (C)-Clean floors in storage upstairs and in main kitchen. Clean wall at ice machine and in dry storage.
- 56 6-303.11 Intensity - Lighting (C)- Increase lighting in women's restroom. Refer to transitional addendum for additional items.