

Food Establishment Inspection Report

Score: 90.5

Establishment Name: CUCHIFRITO RESTAURANT

Establishment ID: 3034012164

Location Address: 2104 OLD LEXINGTON RD

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: REINA GUEVARA

Telephone: (336) 771-7777

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 06/29/2022 Status Code: A

Time In: 10:45 AM Time Out: 3:35 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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	<input checked="" type="checkbox"/>	0			
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"/>	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0		
10	<input checked="" type="checkbox"/>	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0		
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	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0		
14	IN	OUT	<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"/>	N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
16	IN	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>	
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	IN	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	<input checked="" type="checkbox"/>	
23	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0		
Consumer Advisory					.2653				
25	<input checked="" type="checkbox"/>	OUT	N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0		
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	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0		
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	<input checked="" type="checkbox"/>	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
34	IN	OUT	N/A	<input checked="" type="checkbox"/> Plant food properly cooked for hot holding	1	0.5	0		
35	IN	<input checked="" type="checkbox"/> T	N/A	N/O Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/>	X	
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"/> T		Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0		X
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0		
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	<input checked="" type="checkbox"/>	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0		
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"/> T		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0		X
48	IN	<input checked="" type="checkbox"/> T		Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	0		X
49	IN	<input checked="" type="checkbox"/> T		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	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0		
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	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0		
55	<input checked="" type="checkbox"/>	OUT		Physical facilities installed, maintained & clean	1	0.5	0		
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
TOTAL DEDUCTIONS:					9.5				



Comment Addendum to Food Establishment Inspection Report

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 Permittee: REINA GUEVARA
 Telephone: (336) 771-7777

Establishment ID: 3034012164
☒ Inspection ☐ Re-Inspection Date: 06/29/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: menaos23@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
Refried beans	drainboard	192						
reheat	chicken	172						
tomato	make unit	41						
lettuce	make unit	41						
beef	make unit	40						
chicken cooked	walk in	39						
cabbage mix bags	walk in	41						
chicken breaded	walk in	40						
pork	walk in	39						
beef soup	walk in	39						
tilapia	walk in	38						
hot water	three comp sink	137						
sanitizer (qac)	three comp sink (ppm)	300						

Person in Charge (Print & Sign): Yessica *First* Cruz *Last*
 Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 07/05/2022

REHS Contact Phone Number: (336) 703-3164



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

Establishment Name: CUCHIFRITO RESTAURANT

Establishment ID: 3034012164

Date: 06/29/2022 **Time In:** 10:45 AM **Time Out:** 3:35 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 (A), (B) and (C) (1), (4) - (16) (PF) Establishment had multiple priority violations including lacking a provided Vomiting and Diarrhea event plan, Temperature control, date marking, and food contact utensil sanitation. Establishment must ensure that persons in charge are evaluating and controlling hazards in the food establishment at all times of operation to maintain active managerial control.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Persons in charge unaware of employee health policy nor where documentation was on site of previous written policy. The establishment shall have an employee health policy in place that requires employees to report to the person in charge about health regarding reportable symptoms and illnesses and how employees must be excluded from working in the food establishment as necessary. CDI: A sample health policy given to PIC.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) REPEAT: Establishment did not have a vomit and diarrhea clean up plan in place, and was unable to provide example plan given on last inspection. All establishments must have an approved clean up plan in place for addressing vomiting and diarrheal events. CDI: Another sample plan given to Person in Charge. Staff must have ready access to plan for review as needed.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw shell eggs stored over cooked soup in walk in cooler. Potentially hazardous foods must be stored according to final cooking temperatures to prevent cross contamination. CDI: PIC moved soup and eggs to remove source of cross contamination.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) REPEAT: Chlorine dish machine again testing at 0 ppm chlorine sanitizer concentration. The establishment has a bucket of low temp detergent attached, a bin that they stated was a mix of chlorine bleach and high temp machine chlorinated detergent, and a large bin of high temp chlorine detergent. The sanitizer solution was connected to a line that was dispensing at the start of the wash cycle and not during the sanitation step. The dish machine and chemical sanitizers must be used according to EPA registered instructions and allow for intended operation to sanitize utensils. As stated on the previous inspection the Chlorine Detergent for High Temperature dish machines is not made to be used with the low temperature dish machine and must be removed from the establishment. The establishment must have the machine evaluated and connections to chemicals corrected by a professional to ensure that dish machine is operating correctly and is able to be operated correctly going forward. Verification Required: Establishment must have Chlorine dish machine operating with 50 -200 ppm chlorine sanitizer solution no later than July 5th 2022. The dish machine is not to be used for any purpose until it is repaired and verification by health department has occurred. Contact Joseph Chrobak at Chrobajb@forsyth.cc or (336) 703-2618 for verification.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) One very large bin of cabbage mix in walk in cooler at 43F. One large bin of white rice in walk in cooler at 44F, one large bin of brown rice at 44F in walk in cooler. Cut cabbage mix in upright cooler at 43F, One packed tight bin of cheese and meat mixture at 45F in upright cooler. Potentially hazardous foods held cold must be kept at 41F or lower at all times. Establishment must address storage of large portions of food to allow foods to cool and hold cold temperatures rapidly by storing in smaller containers and using metal containers to aid in cooling. Staff removing foods from coolers for use must return foods rapidly to reduce temperature changes. Verification Required - Establishment must address cold holding violations and a verification will be done no later than July 5th 2022 to check cold storage of potentially hazardous foods are at 41F or lower.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) No prepared potentially hazardous foods in the walk in cooler had date markings. Multiple foods including cooked meat, soup, rice, and fillings were made from 6/26 - 6/28 with no date marking. Refrigerated ready to eat time / temperature control for safety foods prepared and held in the establishment for more than 24 hours must be date marked clearly to indicate a maximum hold time of 7 days with the date of preparation counting as day 1. Verification Required - Establishment must implement date marking for required foods throughout the establishment, verification will occur no later than July 8th 2022.
- 35 3-501.13 Thawing (Pf) Establishment thawing whole raw chicken in basin of prep sink and raw shrimp in a bowl of water on top of another prep sink drainboard. Foods shall only be thawed either under refrigeration at 41F and lower, Completely submerged under running water with water at 70F or lower and does not allow foods to be higher than 41F, or as part of the cooking process. CDI - Products moved to refrigeration.
- 39 3-305.12 Food Storage, Prohibited Areas (C) REPEAT: Large pan of cooked refried beans (192F) stored on clean drainboard of dish machine. All foods and ingredients must be stored in locations that prevent potential for contamination. Do not store foods on drainboards or other unapproved areas for any reason.
- 47 4-205.10 Food Equipment, Certification and Classification (C) Ice cream freezer being used to store frozen meats and French fries does not have any ANSI classification or statements of equivalency to parts 4-1 and 4-2 of the food code. All equipment

used in the establishment except for toasters, mixers, microwave ovens, water heaters, and hoods shall be constructed to meet ANSI standards or equivalent. Remove the Ice cream machine from the establishment. // 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat: Shelving in walk in cooler is rusted and chipped, Bottom of upright cooler to right of walk in is cracked and rusted Gasket on upright cooler is broken. Equipment shall be kept in good repair. Replaced damaged shelving and gasket and repair upright unit.

- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf) Establishment does not have test strips for Quat sanitizer used at three compartment sink. A test kit or other device that accurately measures the concentration of sanitizer solutions must be on site at all times. Establishment must purchase quat sanitizer test strips and have them on site for Verification no later than July 8th 2022.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Additional cleaning on shelving in dry storage to remove soiling from spilled ingredients. Cleaning needed on bottom of upright cooler to remove spilled debris. Nonfood contact surfaces shall be kept clean. Clean noted areas.

Additional Comments

Serv Safe - Yessica Cruz 11-27-25