

Food Establishment Inspection Report

Score: 95

Establishment Name: MI PUEBLO #8

Establishment ID: 3034011447

Location Address: 2905 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: MI PUEBLO NO 8 INC

Telephone: (336) 722-5772

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/16/2023 Status Code: A

Time In: 9:00 AM Time Out: 12:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 0

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 | <input checked="" type="checkbox"/> OUT/N/A | PIC Present, demonstrates knowledge, & performs duties | 1 | 0 | |
| 2 | <input checked="" type="checkbox"/> OUT/N/A | Certified Food Protection Manager | 1 | 0 | |
| Employee Health .2652 | | | | | |
| 3 | <input checked="" type="checkbox"/> OUT | Management, food & conditional employee; knowledge, responsibilities & reporting | 2 | 1 | 0 |
| 4 | <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction & exclusion | 3 | 1.5 | 0 |
| 5 | <input checked="" type="checkbox"/> OUT | Procedures for responding to vomiting & diarrheal events | 1 | 0.5 | 0 |
| 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 | <input checked="" type="checkbox"/> IN OUT | Food received at proper temperature | 2 | 1 | 0 |
| 13 | <input checked="" type="checkbox"/> OUT | Food in good condition, safe & unadulterated | 2 | 1 | 0 |
| 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 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Food separated & protected | 3 | 1.5 | 0 |
| 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"/> IN OUT/N/A/N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 |
| 19 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 |
| 20 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 |
| 21 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | Proper hot holding temperatures | 3 | 1.5 | 0 |
| 22 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper cold holding temperatures | 3 | 1.5 | 0 |
| 23 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper date marking & disposition | 3 | 1.5 | 0 |
| 24 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | 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 | <input checked="" type="checkbox"/> IN OUT | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN OUT/N/A | 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 | <input checked="" type="checkbox"/> IN OUT/N/A | 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 | <input checked="" type="checkbox"/> IN OUT | 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 | <input checked="" type="checkbox"/> IN OUT | 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 | <input checked="" type="checkbox"/> IN OUT/N/A | Plant food properly cooked for hot holding | 1 | 0.5 | 0 |
| 35 | <input checked="" type="checkbox"/> OUT/N/A/N/O | 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"/> IN | Insects & rodents not present; no unauthorized animals | 2 | X | 0 |
| 39 | <input checked="" type="checkbox"/> IN | Contamination prevented during food preparation, storage & display | 2 | 1 | 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"/> IN | In-use utensils: properly stored | 1 | X | 0 |
| 44 | <input checked="" type="checkbox"/> IN | Utensils, equipment & linens: properly stored, dried & handled | 1 | X | 0 |
| 45 | <input checked="" type="checkbox"/> IN | Single-use & single-service articles: properly stored & used | 1 | 0.5 | X |
| 46 | <input checked="" type="checkbox"/> OUT | Gloves used properly | 1 | 0.5 | 0 |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | <input checked="" type="checkbox"/> IN | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | X | 0.5 | 0 |
| 48 | <input checked="" type="checkbox"/> OUT | Warewashing facilities: installed, maintained & used; test strips | 1 | 0.5 | 0 |
| 49 | <input checked="" type="checkbox"/> IN | Non-food contact surfaces clean | 1 | X | 0 |
| 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"/> IN | Plumbing installed; proper backflow devices | 2 | 1 | X |
| 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"/> IN | Garbage & refuse properly disposed; facilities maintained | 1 | X | 0 |
| 55 | <input checked="" type="checkbox"/> IN | Physical facilities installed, maintained & clean | X | 0.5 | 0 |
| 56 | <input checked="" type="checkbox"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 |
| TOTAL DEDUCTIONS: | | | | | 5 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MI PUEBLO #8
 Location Address: 2905 REYNOLDA RD
 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: MI PUEBLO NO 8 INC
 Telephone: (336) 722-5772

Establishment ID: 3034011447
☒ Inspection ☐ Re-Inspection Date: 03/16/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: luis@mipueblomexgrill.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 |
|-----------------|-----------------|-------|------------|--------------------|-------|------|----------|------|
| Burrito Sauce | reheat | 189.0 | Brisket | walk-in cooler | 40.0 | | | |
| Enchilada Sauce | reheat | 176.0 | Cheese Dip | walk-in cooler | 40.0 | | | |
| Black Beans | reheat | 187.0 | C. Sani | dish machine | 50.0 | | | |
| Barbacoa | reheat | 196.0 | C. Sani | 3-compartment sink | 50.0 | | | |
| Carnitas | reheat | 197.0 | Hot Water | 3-compartment sink | 137.0 | | | |
| Queso | reheat | 178.0 | | | | | | |
| Shredded Beef | make-unit 1 | 31.0 | | | | | | |
| Lettuce | make-unit 1 | 36.0 | | | | | | |
| Queso | make-unit 1 | 40.0 | | | | | | |
| Diced Tomatoes | make-unit 1 | 37.0 | | | | | | |
| Chile Rello | reach-in cooler | 30.0 | | | | | | |
| Tamale | reach-in cooler | 37.0 | | | | | | |
| Potatoes | reach-in cooler | 40.0 | | | | | | |
| Ham | make-unit 2 | 35.0 | | | | | | |
| Cabbage | make-unit 2 | 34.0 | | | | | | |
| Grilled Onions | make-unit 2 | 34.0 | | | | | | |
| Corn Salad | upright cooler | 34.0 | | | | | | |
| Flatulas | upright cooler | 38.0 | | | | | | |
| Carnitas | walk-in cooler | 40.0 | | | | | | |
| Barbacoa | walk-in cooler | 39.0 | | | | | | |

First
 Person in Charge (Print & Sign): Ismael

Last
Coronado

First
 Regulatory Authority (Print & Sign): Victoria

Last
Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814

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: MI PUEBLO #8

Establishment ID: 3034011447

Date: 03/16/2023 **Time In:** 9:00 AM **Time Out:** 12:00 PM

Certifications

| Name | Certificate # | Type | Issue Date | Expiration Date |
|-----------------|---------------|--------------|------------|-----------------|
| Ismael Coronado | | Food Service | 03/07/2023 | 03/07/2028 |

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.

- 38 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests-C: Dead roaches were observed behind the coolers in the kitchen area of the establishment. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 39 3-305.14 Food Preparation-C: Buckets for tortilla chips were stored on the floor while the cook was placing freshly cooked chips inside. During preparation, unpackaged food shall be protected from environmental sources of contamination.
- 43 43 3-304.12 In-Use Utensils, Between-Use Storage-REPEAT -C: In-use tongs were stored on the handle of the oven being contaminated by employee clothing. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:(A) Except as specified under (B) of this section, in the food with their handles above the top of the food and the container;(B) In food that is not potentially hazardous food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;(C) On a clean portion of the food
- 44 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Clean dishes are being stored on heavily soiled shelving. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location
- 45 4-903.12 Prohibitions-C: Two containers of single-service jugs were stored in the broiler room. (A) Except as specified in (B) of this section, cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) In locker rooms;(2) In toilet rooms;(3) In garbage rooms;(4) In mechanical rooms;(5) Under sewer lines that are not shielded to intercept potential drips;(6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;(7) Under open stairwells; or (8) Under other sources of contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -REPEAT- C: Shelves are rusting in the upright cooler, walk-in produce cooler, and in chemical storage /doors tarnishing on walk-in cooler and walk-in produce cooler/replace door rim of walk-in produce cooler/replace sprayer head/tighten handle on walk-in cooler door. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-C: Replace damaged and badly worn cutting boards throughout the establishment. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils -REPEAT- C: Cleaning is needed to/on the following: fryers, reach-in cooler, clean dish shelves, legs and shelving of all equipment, and on the outer surfaces of all equipment. (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. *taken to half credit due to improvement from previous inspection*
- 51 5-205.15 System Maintained in Good Repair -REPEAT-C: A leak was observed at the faucet of 3-compartment sink/tighten faucet on handwashing sink. A plumbing system shall be maintained in good repair.
- 54 5-501.116 Cleaning Receptacles-REPEAT-C: Cleaning is needed around grease trap to remove oil spill and build-up to prevent creating a breeding area for pest, rodents, and insects. (B) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. *left at half credit due to improvement from the previous inspection*
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods - REPEAT-C: Repair/replace damaged and corroding door frame in produce prep area. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT-C:Cleaning is needed to/on all walls, floors, base boards, and ceilings throughout the facility including walk-in refrigeration units. Physical facilities shall be cleaned as often as necessary to keep them clean.