

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: DON TEQUILA MEXICAN GRILL

Establishment ID: 3034012021

Location Address: 564 HANES MALL BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: NACHO DADDY'S MEXICAN GRILL LLC

Telephone: (336) 331-3437

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

Date: 03/18/2024 Status Code: A

Time In: 10:30 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
2	<input checked="" type="checkbox"/> OUT N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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	IN <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	IN <input checked="" type="checkbox"/> N/A N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	IN <input checked="" type="checkbox"/> N/A N/O	Proper cooking time & temperatures	3	1.5	<input checked="" type="checkbox"/>
19	IN <input checked="" type="checkbox"/> N/A N/O	Proper reheating procedures for hot holding	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	IN <input checked="" type="checkbox"/> N/A N/O	Proper cooling time & temperatures	3	1.5	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> N/A N/O	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/>
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> 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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
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
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	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"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS: 5.5					



# Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27103  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: NACHO DADDY'S MEXICAN GRILL LLC  
 Telephone: (336) 331-3437

Establishment ID: 3034012021  
☒ Inspection ☐ Re-Inspection Date: 03/18/2024  
☐ Educational Visit Status Code: A  
 Comment Addendum Attached? ☒ Category #: IV  
 Email 1: evaristoag@hotmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
shrimp final cook temp/grill	154	sanitizer quat/utensil sink	300		
steak final cook temp/grill	155	pork final cook temperature/grill	200		
refried beans reheat/stove top	200				
rice reheat/oven	202				
black beans/hot holding steam table	154				
ground beef/hot holding steam table	155				
shredded chicken/hot holding steam table	160				
sliced tomato/make unit	40				
guacamole/make unit	37				
lettuce/make unit	41				
salsa verde/walk in cooler	38				
horchata/walk in cooler	37				
raw shrimp/walk in cooler	40				
shredded cheese/walk in cooler	38				
raw chicken/low boy refrigeration unit	40				
raw shrimp/low boy refrigeration unit	38				
queso/reheat stove top	200				
hot water/utensil sink	135				
hot water dish machine/dish machine	125				
sanitizer dish machine chlorine/dish machine	50				

First  
 Person in Charge (Print & Sign): Sergio

Last  
 Lopez

First

Regulatory Authority (Print & Sign): Richard

Last  
 Ward

REHS ID: 1634 - Ward, Richard

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3159

Authorize final report to  
 be received via Email:



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
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• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** DON TEQUILA MEXICAN GRILL

**Establishment ID:** 3034012021

**Date:** 03/18/2024 **Time In:** 10:30 AM **Time Out:** 2:00 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sergio Lopez	22941458	Food Service	11/16/2022	11/16/2027

### 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 2-101.11 - Assignment: PIC shall be present during all hours of operation. Pf No person in charge had been designated at the beginning of the inspection today. Food operations were taking place. Except as specified in section B the permit holder shall be the person in charge or designate a person in charge and shall ensure the person in charge is present at the food establishment during all hours of operation. CDI Person in charge arrived shortly after the beginning of the inspection.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf) No soap provided at one handsink today. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI dispenser stocked with soap.  
6-301.12 Hand Drying Provision (Pf) The handwash lavatory in the back prep area did not have a towel dispenser that was working to dispense towels. The battery in the dispenser was dead. Each handwashing sink or group of adjacent handwashing sinks shall be provided with (A) individual disposable towels, (B) A continuous towel system that supplies the user with a clean towel or (C) A heated air hand drying device or a hand drying device that employs an air knife system that delivers high velocity, pressurized air at ambient temperatures. CDI towels placed at the dispenser unit for use until battery can be replaced.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Unpackaged raw shrimp stored above frozen cooked soup in the reach in freezer, raw frozen hamburger that had been open stored in same container as raw seafood, and raw breaded frozen chicken unpackaged stored above raw seafood. Raw pork stored above refried beans inside the walk in cooler. Food shall be protected from cross contamination by separating raw food from ready to eat food, and arranging raw foods according to cook temperatures so that raw products that have a higher cook temperature are not contaminating raw products with a lower cook temperatures. CDI raw products re-organized according to cook temperatures and raw products stored away from ready to eat products.
- 18 3-401.11 Raw Animal Foods - Cooking (P) (Pf) Raw chicken being cooked to a temperature of 143 degrees and then placed into hot holding. Raw chicken shall be cooked to a temperature of 165 degrees for less than one second. CDI chicken placed back onto grill and cooked to a temperature of 200 degrees.
- 19 3-403.11 Reheating for Hot Holding (P) Items found reheating on the steam table today rice 121, refried beans 120, queso 119. The steam table water was low but at a temperature of 190 degrees. Time temperature control for safety foods shall be rapidly reheated to 165 degrees within 2 hours on equipment designed for rapid reheating. CDI beans, rice, and queso placed back into heating equipment and rapidly reheated to 165 degrees and placed back onto the steam table.
- 20 3-501.14 Cooling (P) Birria in walk in cooler from the day before at 46 degrees. Pork in reach in cooler from day before at 45 degrees. The other items in these coolers were at proper temperature indicating the product was not properly cooled. Time temperature control for safety foods shall be cooled from 135 degrees to 70 within 2 hours and then from 70 to 41 within four additional hours for a total of six hour cooling time. CDI birria and pork were past the 6 hour cooling time and were voluntarily discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Soups in freezer were not dated with the date they were prepared and frozen. Shredded cheese in the walk in cooler did not bear a date of preparation 3-15-24. Time temperature control for safety foods that are ready to eat and held in the 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 41 degrees or less for a maximum of 7 days. The date of preparation counts as day one. CDI the correct preparation dates applied to the product and explanation of how to date frozen ready to eat products that are prepared in house provided to operator.
- 33 3-501.15 Cooling Methods (Pf) Birria cooling over night was 46 degrees in walk in cooler. Pork cooling overnight in walk in cooler at 45 degrees. These products were cooling in deep containers with lids. Cooling shall be accomplished in accordance with time and temperature criteria under 3-501.14 by using one or more of the following methods based on the type of foods being cooled. 1. placing into shallow pans, 2. separating the food into smaller or thinner portions, using rapid cooling equipment, 4 stirring the food in an ice bath, 5 using containers to facilitate heat transfer, 6 adding ice as an ingredient or other effective methods. CDI products were voluntarily discarded.
- 35 3-501.13 Thawing (Pf) Fish in reduced oxygen packaging not removed from package before thawing. (E) Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment. CDI fish removed from packaging and placed into different containers.

56 6-303.11 Intensity - Lighting (C) Lighting low at the prep line, prep sinks, warewashing machine area, beverage prep area walk in cooler, and at the fixtures in the restrooms. The lighting shall be provided at the following levels. 50 foot candles where employees are working with food or preparing beverages, 20 foot candles at all warewashing areas and at fixtures in the restrooms and 10 foot candles inside the walk in cooler. REPEAT.