

Food Establishment Inspection Report

Score: 90

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

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/19/2022 Status Code: A

Time In: 12:15 PM Time Out: 3:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 8

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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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"/>
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"/>
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	IN <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/> 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	IN <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	<input checked="" type="checkbox"/>	0
16	IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/> OUT N/A N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="checkbox"/> N/A N/O	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	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 N/A N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> OUT	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"/> 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	IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0
34	IN <input checked="" type="checkbox"/> OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/> OUT 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
Food Identification .2653					
37	IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>
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"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>
44	IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0
45	IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>
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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	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
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"/> OUT	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	IN <input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: NACHO DADDY'S MEXICAN GRILL LLC
 Telephone: (336) 331-3437

Establishment ID: 3034012021
☒ Inspection ☐ Re-Inspection Date: 09/19/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: evaristoag@hotmail.com
 Email 2:
 Email 3:

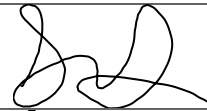

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sergio Lopez	Servsafe 12-18-22	0						
Hot Water	Three-Comp	115						
Chlorine Sanitizer	Dishmachine	50						
Grill Chicken	Final	183						
Ambient	Beverage Cooler	31						
Shrimp	Final	183						
Beef Strip	Final	154						
Ambient	Walkin	41						
Chicken	Walkin	39						
Meat	Walkin	38						
Dice Tomato	Make Unit	41						
Shred Lettuce	Make Unit	41						
Ambient	Make Cooler	40						
Rice	Hot Hold	185						
Shred Chicken	Hot Hold	135						
Chicken	Reheat	189						

First
 Person in Charge (Print & Sign): Sergio
 First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Lopez
 Last
 Wilborn

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date: 09/29/2022

REHS Contact Phone Number:

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: 09/19/2022 **Time In:** 12:15 PM **Time Out:** 3:40 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 2-103.11 (A) - (P) -(Pf) Several priority/priority foundation items in violation as noted on the report. Person in charge shall ensure rules in the code for food safety and handling are met. CDI Education
- 3 2-103.11 (O) Person in Charge -(Pf) No employee health policy. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. CDI Employee health policy left with establishment.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event -(PF) No written procedure or kit for a vomitus or diarrheal clean-up in the facility. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto 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 vomitus or fecal matter. CDI Written procedures left with the establishment.
- 10 6-301.12 Hand Drying Provision -(Pf) The hand sink at the bar did not have paper towels available. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Person in charge added paper towels to the bar hand sink.

6-301.14 Handwashing Signage -(C) The ladies restroom and bar hand sink do not have handwashing signs for employees. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation -(P) Unwashed produce stored above washed and ready to eat food in the walk-in cooler. Raw shell eggs stored above beef in the make unit cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Person reorder items.

3-304.15 (A) Gloves, Use Limitation -(P) Employees are leaving work station with gloves and returning to work with food. One employee had a torn glove. Discard gloves after a task is complete or any time they are damaged or soiled. CDI Education
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils -(Pf) Plates on cook line soiled with splash debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Plates moved to dish.

4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency -(P) Additional cleaning needed on the shield of the ice machine. Person in charge state in-use utensils and cutting boards are only once a day and sometimes during break (break is around 3pm). Clean the ice machine at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. If used with time /temperature control for safety food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI Education
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding -(P) Chicken(116F-133F) and pork (113F) on stove not at temperature. Maintain TCS foods in hot holding at 135F or above. CDI Person in charge instructed employee to reheat meat to above 165F.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking -(Pf) No date mark found on any food in coolers (cooked foods, open milk, open deli meat). Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI Person in charge stated food was prepped yesterday but had an employee date mark everything.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment -(Pf) The low holding cooler had an ambient of 46F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Verification needed inspector will return 9/29 to make sure unit is working. Person in charge has removed all items inside and called a repairman.

3-501.15 Cooling Methods -(Pf) Diced tomatoes were placed into the low Reach-in cooler after prep and measured at 45F. Queso was sitting at room temperature to cool. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI Tomatoes were moved to the walk-in cooler. Queso was put on ice.
- 35 3-501.13 Thawing -(Pf) Meat was being thawed in prep sink at a temperature of 82F. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI Meat was moved to the walk-in cooler.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food -(C) Labels on seasoning containers faded and need to be remade. Red food coloring in a container without a label. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises -(C) REPEAT Food inside of the Reach-in freezer, walk-in

cooler and coolers on cookline stored uncovered. Store food in a clean, dry location, not exposed to contamination.

3-307.11 Miscellaneous Sources of Contamination -(C) Chicken tenders in the Reach-in freezer stored inside of a thank you bag. Manito stored inside of thank you bag. Protect food from contamination sources not specifically noted by code.

- 42 3-302.15 Washing Fruits and Vegetables -(C) Avocados in the make unit are being sliced into while the sticker is present on the skin. Wash fruits and vegetables prior to use.

- 43 3-304.12 In-Use Utensils, Between-Use Storage -(C) The handle of the utensil inside of the flout and seasoning was contacting the contents of the container. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.

- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing -(C) REPEAT Lids and other utensils stored in soiled containers on clean dish rack. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing -(C) REPEAT The to-go trays on the cook line are stored face up. Store single-use and single-service articles to prevent contamination.

4-502.13 Single-Service and Single-Use Articles - Use Limitations -(C) Seasoning container is reused to hold other ingredients. Single-use and single-service articles may not be reused.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -(C) REPEAT Soda dispenser machine operates with the ice lid open. Recondition legs on of prep table and three-comp sink where beginning to tarnish. The grill coolers have torn gaskets. The door to make unit pitted. Reach-in freezer has torn gasket. The upper right corner of the sanitizer sink at the three-comp has a minor crack. The screw threads in the walk-in cooler need to either be clipped or capped. Shelf in make unit cooler beginning to rust. Can opener component rusting. Equipment shall be maintained in good repair.

4-202.11 Food-Contact Surfaces - Cleanability -(Pf) Two wire baskets found in poor repair. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Person in charge discarded baskets.

- 51 5-203.14 Backflow Prevention Device, When Required -(P) REPEAT The spray nozzle was left attached to the hose at the mop sink. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law. CDI The nozzle was removed.

5-205.15 System Maintained in Good Repair -(C) The faucet over the sanitizer sink leaks from cold handle and middle section. The Facuet does not turn off with the assistance of the secondary valve. Maintain a plumbing system in good repair.

- 53 6-501.18 Cleaning of Plumbing Fixtures -(C) Additional cleaning on the underside of the urinal. Hand sink on cook line stained in basin. Maintain clean handwashing sinks, toilets and urinals in the facility.

5-501.17 Toilet Room Receptacle, Covered -(C) The trash cans in the stall do not have covers/lids. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods -(C) REPEAT The grout in front of the three-comp sink is low. There is a crack on the floor of the mop sink. The tiles behind the urinal are beginning to separate in the men's room. Continue plugging holes in wall where old equipment may have been. The last toilet in the ladies room needs to be calked. The top lid of the toilet in men's room cracked. Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions -(C) REPEAT Clean walls and ceiling on cookline. Physical facilities shall be cleaned as often as necessary to keep them clean.