

Food Establishment Inspection Report

Score: 81.5Establishment Name: EL PAISANOEstablishment ID: 3034011688Location Address: 5096 PETERS CREEK PARKWAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 22 / 2016 Status Code: AZip: 27107County: 34 ForsythTime In: 01 : 55 ^{am}_{pm} Time Out: 07 : 40 ^{am}_{pm}Permittee: EL PAISANO OF 150 INCTotal Time: 5 hrs 45 minutesTelephone: (336) 650-1711Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 8No. 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. | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Supervision .2652 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | | | <u>2</u> | <u>0</u> | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | | | <u>4</u> | <u>2</u> | <u>0</u> | <input type="checkbox"/> |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | <u>3</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | <u>3</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
| 16 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time & temperatures | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | | | <u>3</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | <input checked="" type="checkbox"/> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | <u>3</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | | | <u>3</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | | |
| 25 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food additives: approved & properly used | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | | | <u>2</u> | <u>1</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |

| Good Retail Practices | | | | | | | | | | |
|--------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|---------------------------------------------------------------------------------------------------------|--|--|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 31 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | | |
| 35 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | <u>2</u> | <u>1</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 39 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| 41 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | | <u>1</u> | <u>05</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 46 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | <u>1</u> | <u>05</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | <input checked="" type="checkbox"/> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 51 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | <u>1</u> | <u>05</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | <input checked="" type="checkbox"/> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Total Deductions: | | | | | | | 18.5 | | | |

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL PAISANO

Establishment ID: 3034011688

Location Address: 5096 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection Date: 06/22/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27107

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: elpaisano150@hotmail.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: EL PAISANO OF 150 INC

Email 3:

Telephone: (336) 650-1711

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---------|-----------|------|----------------|---------------------|------|------|----------|------|
| Cooked | Cooling | 97 | tomatoes | make unit | 42 | | | |
| Rice | Hot Hold | 159 | rice | hot hold | 165 | | | |
| Beans | HotHold | 159 | beans | hot hold | 145 | | | |
| Beef | Hot Hold | 163 | chicken | hot hold | 147 | | | |
| chicken | Hot hold | 185 | final rinse | dish machine | 184 | | | |
| lettuce | make unit | 44 | hot water | 3-comp sink | 148 | | | |
| cheese | make unit | 45 | quat sanitizer | 3-comp sink | 200 | | | |
| pico | make unit | 42 | ServSafe | Jose Fomperosa Exp. | 0 | | | |

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - No hot water available at back handsink and the pressure on the cold side is low. Trashcan blocking the front handsink. Front handsink used to rinse soiled beverage nozzle. Maintain at least 100F at handwashing sinks and enough pressure to wash soil particles from hands. Handwashing sinks shall be used for handwashing and no other purpose, and readily accessible. Verification required by 7-02-16, contact Grayson Hodge at 336-703-3383.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0pts. Unwashed vegetables above salsas and raw eggs above soup and sauces. Food shall be separated and stored to prevent cross-contamination. CDI - All items discarded due to temperature above 45F.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT: Approximately 50% of dishes examined, beverage nozzles on the soda machine, cheese shredder blades and machine, handle of knife sharpener, and inside of the ice machine. Equipment and utensils shall be clean to sight and touch. CDI - All items sent to be rewashed. Clean ice machine when possible.

Person in Charge (Print & Sign): Jose ^{First} Fomperosa ^{Last}

Regulatory Authority (Print & Sign): Grayson Hodge ^{First} Michelle Bell ^{Last}

REHS ID: 2464 - Bell, Michelle

[Handwritten signature]

[Handwritten signature] *[Handwritten signature]*
REHS1 REHS1

Verification Required Date: 07 / 02 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 18 3-501.14 Cooling - P - 0 pts. Queso cooling in ice bath 106F at 2:10 PM. Employee stated product had been cooling for approximately 15 minutes. At 3:55PM, product temperature was 96F. When cooling, potentially hazardous foods shall be cooled from 135F to 70F within 2 hours. CDI - Queso discarded, recommended to operator to cool in smaller batches, using metal pans, using an ice wand, or other effective means. Do not cool large batches.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Walk-in cooler not properly holding temperature (all products at 46F and above). In upright refrigerator, chorizo 53F, raw shrimp 49F, steak 54F. Potentially hazardous food shall be held at 45F and below. CDI - All foods discarded in walk-in cooler (see product disposition form for products and associated temperatures). In the upright cooler, chorizo discarded, raw shrimp and steak moved to a cooler holding at 45 and below.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - REPEAT: 3 buckets of red salsa prepared yesterday, one queso with no date, chipotle sauce in the reach-in did not have a date. All items in temperature range 45F-48F. Potentially hazardous foods shall be marked with a date of preparation or discard, and held for a maximum of 4 days at 42-45F or 7 days held at 41F and below. CDI - Items discarded due to temperature above 45F.// 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - In the walk-in cooler, menudo 6-18-16, salsa diablo 6-18-16, carne steak 6-18, salsa 6-18, cocktail sauce 6-12, salsa burro 6-18, salsa roja 6-18, salsa enchilada 6-18, and queso 6-17. Potentially hazardous foods shall be discarded according to time/temperature holding requirements. CDI - All items discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: No consumer advisory on menu, but manager states foods are allowed to be ordered undercooked. If an animal food such as steak is served raw or undercooked, or without otherwise being processed to eliminate pathogens, either in ready to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. Disclosure shall include a description of the animal-derived foods or identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked. The reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness or have available upon request. Verification
- 26 7-102.11 Common Name-Working Containers - PF - 0 pts. Unlabeled chemical bottle at canwash, employee could not identify chemical. Chemicals in working containers shall be identified with their common name. CDI - Chemical bottle discarded.
- 31 3-501.15 Cooling Methods - PF - REPEAT: Guacamole 51F in the walk-in cooler had a tight-fitting lid and 3 large buckets of queso cooling on ice bath (method not reaching cooling time parameters). Foods shall be cooled in shallow, loosely covered containers. CDI - Lid staggered to facilitate heat transfer. Queso discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts. 2 bottles of oil on top of the oven, 3 containers of salsa, and one dessert topping were not labeled. Food shall be labeled with the common name of the food, unless it is easily recognizable like rice. Label food.



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Oil stored on the floor by the prep line. Food shall be stored at least 6 inches above the floor.// 3-307.11 Miscellaneous Sources of Contamination - C - Employee food in the walk-in cooler, employee water on the shelf of the reach-in cooler, and tuna on the microwave. Employee food shall be stored to prevent contamination of food for pay and equipment. CDI - Food relocated to lower shelving.// 3-306.11 Food Display-Preventing Contamination by Consumers - P - Tea and water pitchers in dining area uncovered. Food shall be protected from consumers. CDI - PIC educated and covered pitchers.// 3-305.12 Food Storage, Prohibited Areas - C - Condensate leak in upright cooler above squash, broccoli, cauliflower, zucchini, chorizo, beef, and chicken. Food shall not be stored under leaking condensate lines. CDI - All moved.// 3-303.12 Storage or Display of Food in Contact with Water or Ice - C - In reach-in, cooked shrimp floating in ice water
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 2 buckets of quat sanitizer measuring below 150 ppm. Quat sanitizer buckets used for storing wet wiping cloths shall be maintained between 150-400 ppm, or according to the manufacturer's directions. Replace sanitizer.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts. Handle of the ice scoop in the ice, vegetable peeler in the cucumber, scoop handle in rice, flour, and beans. In use utensils shall be stored with handles out of ingredients.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Clean utensils stored by 3-comp sink and cups by beverage dispenser were stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - The following equipment need repaired: walk-in cooler for temperature, traulsen upright cooler for temperature, the gasket on the traulsen torn, the finish to the shelving on the microwave prep table, cutting board holder rusting, 2 knives chipped, sprayer at the dish machine, clean utensil cart rusting, beverage machine shutoff when ice bin is open, the rust on the seal of the ice machine, the stand for the carbonator had a broken leg, blender was household use only. Equipment shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - No quat or chlorine test strips in the establishment. Test strips shall be used to test the efficacy of sanitizing solutions. Provide test strips. Verification required by 7-02-16, contact Grayson Hodge at 336-703-3383.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts. REPEAT: Cleaning needed for the following: corners inside of the microwave, shelving below hot hold unit, bottom of upright freezer, and the cabinet under the beverage station. Non-food contacts shall be clean to sight and touch.



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- 49 5-203.14 Backflow Prevention Device, When Required - P - REPEAT: Splitter at mopsink added below faucet. One side has a chemical tower protected by internally installed backflow prevention device. Opposite splitter has hose with pistol grip attached. Backflow prevention devices shall be installed properly to prevent contamination of potable water supply. For the current set-up, a backflow prevention device rated for continuous pressure shall be installed to the faucet (above the splitter) because the system may be placed in a continuous pressure situation. If the hose remains open at the end, a backflow prevention device rated for atmospheric pressure shall be installed below the shut-off valve between the faucet and the open-ended hose. Verification of installation is required to Grayson Hodge by 7-2-16 at 336-703-3383.// 5-205.15 System Maintained in Good Repair - P - Leak at vegetable prep sink and cold handle of the 3-comp sink was leaking at the right fixture. Plumbing systems shall be maintained in
- 51 5-501.17 Toilet Room Receptacle, Covered - C - REPEAT: No covered trashcan in women's restroom. Covered trashcans shall be available in restrooms used by women for disposal of feminine hygiene products. Provide.
- 52 5-501.113 Covering Receptacles - C - REPEAT: Lids damaged and not covering outside receptacles. Repair or replace lids to cover dumpsters.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts. Loose and missing baseboard around prep sinks, wall damage outside of dry storage room, and wall damage by can wash. Floors, walls, and ceilings shall be smooth and easily cleanable. Repair.// 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed behind prep sinks. Floors, walls, and ceilings shall be cleaned at a frequency to prevent an accumulation of dust, dirt, and other contaminants. Clean frequently.
- 54 6-202.11 Light Bulbs, Protective Shielding - C - REPEAT: Protective shield missing for lightbulb in the hood. Lightbulb shall be shielded to protect food from contamination.// 6-303.11 Intensity-Lighting - C - Lighting low in the following areas (foot candles): meat prep sink 33, cook and make lines 22-35, ice machine 32, beverage machine 37, beer/bar prep area 28-35, chip prep 30-34, women's toilets 2-11. Lighting shall be 20 ft/c at fixtures in restrooms and 50 foot candles in food prep areas. Increase lighting.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL PAISANO

Establishment ID: 3034011688

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.

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Spell

