

Food Establishment Inspection Report

Score: 95

Establishment Name: EL TACO RICO

Establishment ID: 3034012543

Location Address: 631 E SPRAGUE ST.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 18 / 2018 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 09 : 50 am pm

Time Out: 01 : 20 am pm

Permittee: BLANCA RAMIREZ

Total Time: 3 hrs 30 minutes

Category #: IV

Telephone: (336) 893-5599

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5

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.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
Supervision .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
Good Hygienic Practices .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	10
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	20
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	3	13
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	10
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	10
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	10
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	10
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	10
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	10
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	10
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
Chemical .2653, .2657						
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	10
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	2	10

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	10
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
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	1	03
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	10
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	2	10
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	10
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
Utensils and Equipment .2653, .2654, .2663						
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	10
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	10
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	10
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	10
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03
Total Deductions:					5	



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 Water Supply: Municipal/Community On-Site System
 Permittee: BLANCA RAMIREZ
 Telephone: (336) 893-5599

Establishment ID: 3034012543
 Inspection Re-Inspection Date: 06/18/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: yesiramirez566@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	utensil sink	136	menudo	reach in cooler	42	CI sanitizer	utensil sink	50
rice	steam table	100	beef soup	reach in cooler	50	ServSafe	Jose Garcia 1/28/19	00
beans	steam table	161	menudo	reach in cooler	47			
soup	steam table	142	refried beans	reach in freezer	53			
pork	steam table	167	beef toungue	cook to	190			
beef	steam table	167	pork	cook to	176			
beef	reheating	200	salsa	cooling (start)	107			
babacoa	reach in cooler	44	salsa	cooling (15 mins later)	97			

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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Interior of the ice machine had pink build up. Ice machines shall be cleaned at a frequency to preclude accumulation of mold or soil. ✓ Spell
- 17 3-403.11 Reheating for Hot Holding - P- Rice in the steam table measured 100F. The REHS asked how the rice was reheated. An employee stated it was reheated in the microwave. Potentially hazardous foods that are reheated in the microwave for hot holding shall be reheated so that all parts of the food reach at least 165F and the food is rotated, stirred, covered and allowed to stand covered for 2 minutes after reheating. CDI- rice was discarded. Also reminded staff that foods may not be reheated in the steam table. Reheat in the microwave, on the burners or flat grill to 165F or above.
- 18 3-501.14 Cooling - P-Foods cooked yesterday, then cooled in the reach in cooler: Beef soup measured 50F, menudo measured 47 and refried beans in the reach in freezer at 53F. Cool hot foods from 135F to 70F within 2 hours and from 70F to 45F within 4 hours. It should take no longer than 6 hours to cool foods. Use approved methods. CDI-All were discarded.

Lock Text



Person in Charge (Print & Sign): Blanca *First* Ramirez *Last*

Regulatory Authority (Print & Sign): Angie *First* Pinyan *Last*

Blanca Ramirez
Angie Pinyan REHS

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 06 / 18 / 2018

REHS Contact Phone Number: (336) 703 - 2618



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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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Package of ham and container of ham and cooked sausage in the sandwich cooler with no date markings. Salsa verde marked with prep date 6/9 and caldo camaron marked with prep date of 6/11. Refrigerated, RTE, PHF's shall be marked with date prepared or date opened. These foods may be held for 4 days at 41-45F or 7 days at 41F or less. The prep/open date counts as Day 1. Time stops when foods are placed in the freezer but days prepared prior to freezing and once thawed have to be accounted for. CDI- foods not marked or marked with dates exceeding number of days were discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Establishment offers steak undercooked. No consumer advisory is present on the menu. When foods are offered raw or undercooked they have to be identified on the menu with a disclosure and reminder. The disclosure can include an asterisk (*) with a footnote like, "cooked to order" along with the reminder statement "Consuming raw or undercooked meats may increase our risk of foodborne illness". VR-Verification required for compliance by 6/28/18. Contact Angie Pinyan at pinyanat@forsyth.cc or 703-2618.
- 31 3-501.15 Cooling Methods - PF- Beef Soup, menudo and refried beans were in large plastic containers with tight lids. Use approved cooling methods, such as loose covers, ice baths, shallow containers, cooling wands, etc. to meet the time temperature parameters. CDI- all foods were discarded.
- 33 3-501.13 Thawing - C- Several packages of pork were thawing in the meat prep sink at room temperature. Foods shall be thawed in the cooler or as part of the cooking process. Thawing under running water of no more than 70F is usually an option but cold water temperature was 81F today. CDI- packages were placed in the reach in cooler
- 37 3-307.11 Miscellaneous Sources of Contamination - C- Several foods were stored in the freezer and coolers that belonged to employees for their personal use. Store employee foods on a lower shelf in a labeled container so foods for consumers are not easily contaminated.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- One dry food container had a single service cups used as a scoop and others had scoops with handles touching the food. Use scoops with handles in dry foods. Store the scoop with the handle above the food.
- 52 5-501.113 Covering Receptacles - C- One door of the dumpster was open. Dumpster doors and lids shall be kept closed when not in use.//5-501.15 Outside Receptacles - C- Dumpster has two damaged corners with heavy rust causing it to leak on the dumpster pad. Dumpsters shall be durable and leakproof. Recommend replacing the dumpster.



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