

Food Establishment Inspection Report

Score: 90

Establishment Name: MARISCOS MARLIN BAR AND GRILL

Establishment ID: 3034012789

Location Address: 2464 S STRATFORD RD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: MARISCOS MARLIN BAR AND GRILL INC.

Telephone: (336) 999-8190

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/21/2024 Status Code: A

Time In: 11:30 AM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. 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

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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	<input checked="" type="checkbox"/>	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 <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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	<input checked="" type="checkbox"/>	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	<input checked="" type="checkbox"/>	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"/> 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 <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/>
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 <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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	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 <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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	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"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	<input checked="" type="checkbox"/>	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
Utensils and Equipment .2653, .2654, .2663					
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
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"/> 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	<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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Establishment ID: 3034012789
 Inspection Re-Inspection Date: 03/21/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: yesiramirez566@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Oysters/Walk in cooler FL 54 SP	33	raw shrimp/make unit	41		
Shrimp cooling 11:50/counter top with ice	60	lettuce/make unit	41		
shrimp cooling 12:20/counter top with ice	44	sliced tomatoes/make unit	40		
shrimp cooling 11:50/counter top with ice	52	pico/make unit	41		
shrimp cooling 12:20/counter top with ice	48	cooked shrimp/walk in cooler	40		
raw tilapia cooling 12:12/make top unit	47	raw chorizo/walk in cooler	39		
raw tilapia cooling 12:32/make top unit	47	refried beans/walk in cooler	38		
raw scallops cooling 12:12/make top unit	43	salsa/walk in cooler	38		
raw scallops cooling 12:32/make top unit	43	salsa/make unit along serving line	39		
steak cook temp/grill	180	shrimp soup/front serving area	145		
octopus cook temp/stove top unit	200	tilapia/final cook temp grill	180		
chicken cook temp/flat top grill	200	sanitizer chlorine buckets/buckets	50		
salsa verde/reheat for hot holding	190	sanitizer dish machine/dish machine	50		
red salsa/reheat for hot holding	185	dish machine wash temp/dish machine	120		
cheese sauce/reheat for hot holding	188	hot water/utensil sink	136		
fried rice/steam table	165				
refried beans/steam table	182				
refried beans hot holding/steam table	156				
white rice/steam table	156				
guacamole/make unit	40				

Person in Charge (Print & Sign): *David* *Herrera*
 Regulatory Authority (Print & Sign): *Richard* *Ward*

David Herrera
Richard Ward REHS

REHS ID: 1634 - Ward, Richard Verification Dates: Priority: Priority Foundation: 03/31/2024 Core: 03/31/2024

REHS Contact Phone Number: (336) 462-7778 Authorize final report to be received via Email:

Comment Addendum to Inspection Report

Establishment Name: MARISCOS MARLIN BAR AND GRILL

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Date: 03/21/2024 **Time In:** 11:30 AM **Time Out:** 4:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Angel Aparicio	24477213	Food Service	08/29/2023	08/29/2028

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.

- 8 2-301.14 When to Wash (P) Employee working at the dish machine was touching soiled utensils, loading the dish machine and then touching clean utensils. Employees shall clean their hands and exposed portions of their arms as specified under 2-301.12 immediately before engaging in food preparation including working with exposed food, clean utensils, and unwrapped single service and single use articles. When the employee was instructed to wash hands the towel was not used to turn off faucet after washing hands thus re-contaminating hands. REPEAT.
2-301.12 Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. P When the employee attempted to wash hands properly after being notified they applied soap but kept the hands under the water. Hands need to be washed back from the water for at least 20 seconds before rinsing. CDI employee totally re-washed hands using the correct procedure and using the towel to turn off the faucet to prevent recontamination of hands.
- 14 3-203.12 Retain tag on the bag of shellstock until empty. Record date on the tag when the last shellstock from the container is sold. Store tags in chronological order for 90 days. Pf Shellstock tags are being kept for 90 days, but they are not in chronological order and it was not clear on the date when the last shellstock for the container was sold. Shellstock tags shall be maintained in the establishment for 90 days in chronological order with the date the last shellstock was sold indicated on the tag. Verification required for the last 90 day supply of tags that they are in order and have the date the last shellstock was sold. Contact Nathan Ward at 336-462-7778 when shellstock tags are in order with dates. This must be completed by 3-31-24.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw ground beef stored with unpackaged and re-wrapped vegetables in the walk in freezer. Raw sausage stored over steak in the walk in cooler and raw fish stored above cooked quail in the reach in cooler. REPEAT. Unwashed produce stored over washed and prepared onions in the walk in cooler. Food shall be protected from contamination by separating raw animal foods from ready to eat foods, separating different types of raw animal foods from each other and separating fruits and vegetables before they are washed from ready to eat foods. CDI vegetables moved away from ground beef in walk in cooler, cooked quail placed above raw fish, raw sausage moved below the steak, and onions that had been washed moved away from unwashed produce.
- 20 3-501.14 Cooling (P) Raw tilapia, scallops, shrimp, and octopus placed into make unit to cool. They were checked at 12:12 at 47 degrees. Checked again at 12:32 and had not cooled below 47 degrees. The scallops stayed at 43 degrees. TCS foods prepared at ambient temperatures shall be cooled to 41 degrees within 4 hours. The products had been cooling for 2 hours and in right fitting containers. It is questionable as to whether the products would have reached proper temperature without intervention. CDI all items placed into walk in freezer and cooled to 41 degrees within 20 minutes.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Salsa Verde, Red Sauce and White Sauce in steam table at 130-133 degrees. The water in the steam table was low and below the level of the food. The temperature of the water was 150 degrees. TCS foods shall be maintained at 135 degrees or above when held hot. CDI all sauces were rapidly reheated to 180-200 degrees and placed back onto the steam table.
- 25 3-603.11 Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. Pf The lunch menu had huevos rancheros that did not have the disclosure for the undercooked eggs. CDI this menu item was marked off menu until menu can be re-printed.
3-603.11 Disclosure shall identify the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Pf Raw salmon provided on the menu but did not have the asterisk referencing the item to the bottom of the menu where the disclosure and reminder is located. The disclosure must identify the animal derived food that is being served raw or undercooked. CDI asterisk placed on all menus to make correction.
- 33 3-501.15 Cooling Methods (Pf) Raw shrimp, fish, scallops, and octopus being cooled in make unit in tightly covered containers. The make unit is not designed for cooling. REPEAT. Cooling shall be accomplished in accordance with time and temperature in 3-501.14 by placing the food in shallow pans, separating the food in smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient or other effective methods. CDI all items placed into walk in freezer and cooled to below 41 degrees in 20 minutes.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) REPEAT Sugar and Oil stored in the outside storage building that is unfinished. The permit condition specifically states that foods or equipment that supports restaurant operation shall not be stored in this building. Food shall be stored so that it is not exposed to dust or other contamination and at least 6" off the floor. Verification required within 10 days 3-31-24 that items have been removed from building to comply with permit condition or building can be properly finished to meet storage requirements for food.

43 3-304.12 In-Use Utensils, Between-Use Storage (C) The ice scoop was stored down in the ice with the handle buried in the ice. The scoop shall be stored with the handle extending out when stored in the food product REPEAT. Several utensils were stored in water at a temperature of 120 degrees. In use utensils when stored in water between uses shall be stored in water at a temperature of 135 degrees or above and in a container cleaned at the proper frequency in 4-602.11 (D) 7. Tongs also stored on oven handles. In use utensils shall be stored on a clean surface, in water greater than 135 degrees, in the food product with handles extending out, or in running water of sufficient velocity to flush particles to the drain, if used with moist foods such as mashed potatoes or ice cream.