

# Food Establishment Inspection Report

Score: 91

Establishment Name: EL PAISANO

Establishment ID: 3034011688

Location Address: 5096 PETERS CREEK PARKWAY

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 20 / 2014 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 10 : 33  am  pm

Time Out: 02 : 00  am  pm

Permittee: EL PAISANO OF 150 INC

Total Time: 3 hrs 27 minutes

Telephone: (336) 650-1711

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<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			3	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	1	0	<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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<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"/>	0.5	0	<input checked="" type="checkbox"/>
<b>Total Deductions:</b>									<b>9</b>	



# Comment Addendum to Food Establishment Inspection Report

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**Location Address:** 5096 PETERS CREEK PARKWAY  
**City:** WINSTON SALEM **State:** NC  
**County:** 34 Forsyth **Zip:** 27107  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** EL PAISANO OF 150 INC  
**Telephone:** (336) 650-1711

**Establishment ID:** 3034011688  
 Inspection  Re-Inspection **Date:** 08/20/2014  
**Comment Addendum Attached?**  **Status Code:** A  
**Category #:** IV  
**Email 1:** elpaisano150@hotmail.com  
**Email 2:**  
**Email 3:**

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rice	Final cook	180	Shrimp	walk in	28			
Rice	steam line	176	Black bean	walk in	45			
chicken	steam line	164	chicken	walk in	43			
Chicken	reach in	44	Hot water	prep sink	150			
pico	reach in	43	hot plate	dish machine	163			
tomatoes	prep station	43						
lettuce	prep station	38						
Beef	walk in	41						

## 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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P One bowl, scoop, and vegetable peeler were stored with food debris accumulation on food contact surfaces. Food contact surfaces shall be clean to sight and touch. Items were moved to dishwashing area to be cleaned.// 4-703.11 Hot Water and Chemical-Methods - P Three compartment sink was set up as wash, sanitize, rinse. When using a three compartment sink set up the sink to be Wash, Rinse, Sanitize. Ensure that wash water is at 110F and that sanitizer is at the approved concentration. Change layout of three compartment sink.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PFRaw shrimp and refried beans in the walk in cooler were not date marked during the inspection, Date marking was in place on other items in the facility. Ensure that all potentially hazardous foods are appropriately date marked. CDI: Items were date marked during the inspection. CDI.
- 31 3-501.15 Cooling Methods - PF Metal pan of pico de galo was cooling in the walk in cooler tightly wrapped with tin foil. Pico was at 60F after 1 hour of cooling. When cooling foods ensure that they are lightly covered to allow for air flow enabling temperature change. CDI: foil was opened to allow air exchange. CDI.

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**Person in Charge (Print & Sign):** Octavio *First* Octavio *Last*  
**Regulatory Authority (Print & Sign):** Sheryl Emory *First* Joseph Chrobak *Last*

  


**REHS ID:** 1108 - Emory, Sheryl

**Verification Required Date:** \_\_\_ / \_\_\_ / \_\_\_

**REHS Contact Phone Number:** ( \_\_\_ ) \_\_\_ - \_\_\_ •



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- 36 6-501.11 Controlling Pests - PF 4 or more flies observed at the prep tables in the back of the kitchen. Ensure that pests are eliminated and do not allow entry, food, water, and shelter that would attract pests. Remove flies from facility. // 6-202.15 Outer Openings, Protected - C Back door to kitchen was open at the beginning of the inspection. Doors shall be solid, self closing, and kept closed during all hours to prevent pests from entering the facility. CDI: Door was closed during the inspection. CDI.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Bins of food stored in the front reach in cooler, dry storage, and walk in cooler did not have lids including; Dried chilies, refried beans, chicken, etc. Food shall be protected from contamination by being fitted with a lid or other suitable cover (foil or plastic wrap). CDI: lids and plastic wrap were used to cover open items. CDI. Soda Ice machine and drink prep ice container were left open during the inspection. Ensure that ice is covered to prevent contamination. CDI: Ice bins were closed during the inspection. CDI.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service items stored by the front grill line and utensils stored near the dish washing area are stored on shelves that are soiled. Utensils and single service/ single use articles shall be stored in a clean dry location. Clean shelving units that are storing clean items.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Shelving through the facility is rusting and starting to chip/ Several wheels of equipment on cooking line are broken./ Caulking is missing from center divider of fume hood allowing grease to accumulate/ Gaskets are ripped on reach in coolers/ Gaskets need to be added to lid of ice machine to prevent gaps in lid. Equipment shall be maintained in good repair. Repair noted items. // 4-205.10 Food Equipment, Certification and Classification - C One Oster blender is labeled "for home use only". Only equipment rated by an ANSI approved organization for restaurant use shall be allowed on site. Remove blender from facility. // 4-101.11 Characteristics-Materials for Construction and Repair - P Bungee cords used on dry storage shelves and in reach in freezer to support shelves. Only items that are easily cleanable shall be used in the establishment. Remove bungee cords from facility.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Dish machine needs to be cleaned on the doors and the top of the inside of the machine where food debris has accumulated. Warewashing equipment shall be cleaned as needed and at least once a day. Clean the dish machine.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat: Cleaning is needed on cooking line where grease has accumulated on tops of equipment, sides, and on casters. Gaskets need detail cleaning on reach in coolers. Bottom of reach in freezer and beer cooler need to be cleaned where spillage has occurred. Vegetable slicer needs cleaning on the hinge where food debris has built up. Metal shelving in the establishment is building up grease. Cook line equipment handles have grease build up. Non food contact surfaces shall be maintained clean. Clean noted items and maintain a cleaning schedule to prevent buildup.
- 49 5-203.14 Backflow Prevention Device, When Required - P No backflow protection is equipped at the can wash where the hose connects to a two valve splitter attached to the hose bibb. When ever the potential for back siphonage occurs, protection in the form of a back flow preventer shall be provided. Attach a back flow preventer where the hose attaches to the splitter.



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- 51 5-501.17 Toilet Room Receptacle, Covered - C Trash cans provided in the women's restroom do not have lids. Women's restrooms shall be provided with a covered waste receptacle for the disposal of feminine hygiene products. Add covered trash cans to the women's restroom.
- 52 5-501.113 Covering Receptacles - C Dumpster and grease dumpster were open during the inspection. Dumpsters shall be kept closed at all times. CDI: Both lids were closed during the inspection. // 5-501.115 Maintaining Refuse Areas and Enclosures - C Large amount of grease has built up in the dumpster corral around the grease dumpster. Refuse enclosures shall be maintained clean. Clean grease in dumpster area.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Ceilings: ceiling tiles around the fume hood are stained and damaged. Ceiling tile in dry storage is broken and dislodged. Vent in women's restroom is broken and out of place. Floors: Tiles in the corner of dry storage are damaged. Floors walls and ceilings shall be maintained in good repair to allow for cleanability. Repair noted items. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C The door handle to the back door is missing and is being opened with a piece of rope. Repair the back door handle.// 6-501.12 Cleaning, Frequency and Restrictions - C Walls at the grill station and ceiling have grease build up. Floor under the ice bin in drink prep area is heavily soiled. Sweeping is needed under shelves in walk in and dry storage. Physical facilities shall be maintained clean. Clean noted areas and maintain a cleaning schedule to prevent build up.
- 54 6-303.11 Intensity-Lighting - C Lighting levels are low in food prep areas around the facility. (13 to 50 ft/cl at cook line, 13 - 36 at rear prep station) The required lighting for food prep areas is 50 ft/cl. Increase lighting intensity in noted areas.



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