

Food Establishment Inspection Report

Score: 96

Establishment Name: EL TACO RICO

Establishment ID: 3034012543

Location Address: 631 E SPRAGUE ST.

City: WINSTON SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: BLANCA RAMIREZ

Telephone: (336) 893-5599

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/08/2024 Status Code: A

Time In: 9:55 AM Time Out: 11:45 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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

| 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"/> 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 | <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/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/OUT | | | | |
| Required records available: shellstock tags, parasite destruction | | 2 | 1 | 0 | |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Food separated & protected | | 3 | 1.5 | 0 | |
| 16 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Food-contact surfaces: cleaned & sanitized | | 3 | 1.5 | X | X |
| 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/OUT/N/A/N/O | | | | |
| Proper cooling time & temperatures | | 3 | X | 0 | X |
| 21 | <input checked="" type="checkbox"/> IN/OUT/N/A/N/O | | | | |
| Proper hot holding temperatures | | 3 | 1.5 | X | X |
| 22 | <input checked="" type="checkbox"/> IN/OUT/N/A/N/O | | | | |
| Proper cold holding temperatures | | 3 | 1.5 | X | X |
| 23 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Proper date marking & disposition | | 3 | 1.5 | 0 | |
| 24 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Time as a Public Health Control; procedures & records | | 3 | 1.5 | 0 | |
| Consumer Advisory .2653 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Consumer advisory provided for raw/undercooked foods | | 1 | 0.5 | 0 | |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Food additives: approved & properly used | | 1 | 0.5 | 0 | |
| 28 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Toxic substances properly identified stored & used | | 2 | X | 0 | X |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input checked="" type="checkbox"/> IN/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/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/OUT | | | | |
| Variance obtained for specialized processing methods | | 2 | 1 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Proper cooling methods used; adequate equipment for temperature control | | 1 | X | 0 | X |
| 34 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Plant food properly cooked for hot holding | | 1 | 0.5 | 0 | |
| 35 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| 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"/> OUT | | | | |
| Contamination prevented during food preparation, storage & display | | 2 | 1 | 0 | |
| 40 | <input checked="" type="checkbox"/> OUT | | | | |
| Personal cleanliness | | 1 | 0.5 | 0 | |
| 41 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Wiping cloths: properly used & stored | | 1 | X | 0 | X |
| 42 | <input checked="" type="checkbox"/> IN/OUT/N/A | | | | |
| Washing fruits & vegetables | | 1 | X | 0 | X |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | <input checked="" type="checkbox"/> OUT | | | | |
| In-use utensils: properly stored | | 1 | 0.5 | 0 | |
| 44 | <input checked="" type="checkbox"/> IN/OUT | | | | |
| Utensils, equipment & linens: properly stored, dried & handled | | 1 | 0.5 | X | |
| 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"/> IN/OUT | | | | |
| Plumbing installed; proper backflow devices | | 2 | 1 | X | |
| 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: 4 | | | | | |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TACO RICO
 Location Address: 631 E SPRAGUE ST.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BLANCA RAMIREZ
 Telephone: (336) 893-5599

Establishment ID: 3034012543
 Inspection Re-Inspection Date: 04/08/2024
 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 |
|--|------|------------------------------|------|---------------|------|
| hot water/3 comp sink | 138 | carnitas/steam table | 152 | | |
| chlorine sanitizer/3 comp sink | 50 | chorizo/steam table | 172 | | |
| grilled chicken/steam table | 122 | shredded chicken/steam table | 146 | | |
| grilled chicken/reheated on stove | 172 | steak/stove top | 207 | | |
| menudo 1/upright cooler | 64 | tripa/reheat for hot holding | 178 | | |
| menudo 2/upright cooler | 56 | lettuce/make unit | 40 | | |
| menudo 3 and 4/upright freezer | 60 | sliced tomatoes/make unit | 40 | | |
| menudo 5 /back freezer | 49 | ham/reach in | 41 | | |
| castillos/upright cooler | 45 | carnitas/upright cooler | 37 | | |
| shredded chicken/prep temp | 46 | caldo res/upright | 41 | | |
| shredded chicken/cooled 20 min in upright cooler | 44 | caldo camaron/upright | 41 | | |
| lettuce/cooling produce cooler 10:23 | 55 | lengua/upright | 40 | | |
| lettuce/cooling produce cooler 10:38 | 53 | salsa/veggie cooler | 41 | | |
| rice/steam table | 184 | salsa verde/veggie cooler | 41 | | |
| rice/stove | 210 | queso fresco/veggie cooler | 41 | | |
| beans/steam table | 197 | horchata/server cooler | 39 | | |
| steak/steam table | 192 | salsa /on ice | 41 | | |
| pastor/steam table | 164 | | | | |
| birria/steam table | 136 | | | | |
| lengua/steam table | 179 | | | | |

Person in Charge (Print & Sign): *First* Jose Manuel

Last Garcia

Jose

Regulatory Authority (Print & Sign): *First* Lauren

Last Pleasants

Lauren

REHS ID: 2809 - Pleasants, Lauren

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: EL TACO RICO

Establishment ID: 3034012543

Date: 04/08/2024 **Time In:** 9:55 AM **Time Out:** 11:45 AM

Certifications

| Name | Certificate # | Type | Issue Date | Expiration Date |
|--------------------|---------------|--------------|------------|-----------------|
| Jose Manuel Garcia | 17874690 | Food Service | 05/13/2019 | 05/13/2024 |

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - Two sets of tongs, 2 plates, and a tortilla press were soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at the 3 compartment sink to be cleaned.
- 20 3-501.14 Cooling (P) - Five deep containers of menudo that were prepared the previous day measured 56F and 64F in the 2 door upright cooler, two that measured 60F in the upright freezer, and 49F in the back freezer. TCS foods shall be cooled rapidly from 135F-70F within 2 hours, and from 135F-41F within a total of 6 hours. The first 2 hours of cooling are the most critical in order to prevent foodborne illness. CDI- All four containers of menudo were voluntarily discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - One small pan of grilled chicken in the steam table measured 122F. TCS foods shall be maintained hot at 135F or above. CDI- Chicken reheated on the stove to 172F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - One container of castillos verde 45F and one container of castillos roja 45F in the upright cooler. TCS foods shall be maintained at 41F or below. CDI- Containers placed in the upright freezer with lids off.
- 28 7-102.11 Common Name - Working Containers (Pf),- Several spray bottles on the chemical storage shelf were not labeled and contained cleaning product. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- Bottles set aside to be labeled.
- 33 3-501.15 Cooling Methods (Pf) - Four deep containers of menudo did not meet time and temperature cooling criteria. Use effective methods such as placing the containers in an ice water bath and stirring frequently, using shallow containers and thinner portions, adding ice as an ingredient, using rapid cooling equipment, or other effective methods to meet time and temperature cooling criteria. CDI- Menudo was voluntarily discarded and education was given about cooling methods.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - REPEAT- Wiping cloths at the front counter were stored in a bucket that measured 0 ppm chlorine. Maintain wet wiping cloths in a sanitizer solution specified under 4-501.114, with a chlorine measurement of 50-200 ppm.
- 42 3-302.15 Washing Fruits and Vegetables (C) -REPEAT- Avocados had stickers on them at the make line. Wash fruits and vegetables before use, and remove stickers.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Two cutting boards were stored behind faucets at the 3 compartment sink. Store cleaned and sanitized utensils in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Use clean dish shelving for the storage of cutting boards.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. - There is a small leak in the faucet on the left side at the 3 compartment sink. Maintain plumbing in good repair.