

Food Establishment Inspection Report

Score: 84

Establishment Name: CUCHIFRITO RESTAURANT

Establishment ID: 3034012164

Location Address: 2104 OLD LEXINGTON RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 17 / 2019 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 09 : 20 am pm Time Out: 01 : 35 am pm

Permittee: REINA GUEVARA

Total Time: 4 hrs 15 minutes

Telephone: (336) 771-7777

Category #: IV

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

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	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
Prevention of Food Contamination .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 checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					16			



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 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: REINA GUEVARA
 Telephone: (336) 771-7777

Establishment ID: 3034012164
 Inspection Re-Inspection Date: 09/17/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: menaos23@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	utensil sink	139	chicken	reach in cooler	41	ServSafe	Reina Guevara 6-12-24	0
CI sanitizer	dishmachine-start	0	slaw	reach in cooler	41			
CI sanitizer	dish- replaced bucket	50	beans	reach in cooler	40			
quat	3 comp sink	200	pupusa mix	reach in cooler	41			
rice	walk in cooler	41	tomatoes	make unit	38			
white rice	walk in cooler	40	lettuce	make unit	39			
beef	walk in cooler	39	pupusa	final	198			
slaw	walk in cooler	40	beef soup	reheat to hold	168			

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. **1**

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- REPEAT- The handsink at the front counter had empty bags for ice stored in the basin. The handsink near the fryers had a paper towel plugging the drain. Handsinks shall be accessible at all times and shall be used for not other purpose than handwashing. CDI- bags and paper towel were discarded
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- More than 10 flour beetles were present in a working container of flour. Food shall be safe and unadulterated. CDI- flour was discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 2 presses used for tortillas and pupusas after cleaning still had dried food debris on them. The meat slicer still had debris on the blade after cleaning. Food contact surfaces shall be clean to sight and touch. CDI- all were sent for cleaning. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- The cutting board at the make unit is only being cleaned at the end of each day per the PIC. Food contact surfaces used at room temperature shall be cleaned and sanitized at least once every 4 hours. CDI- cutting board was placed at 3 comp sink for cleaning.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Text Concentration and Hardness - P- Dishmachine measured 0ppm chlorine. The chlorine bucket was empty. Chlorine sanitizer shall measure 50-200ppm. CDI- A new bucket was installed, the machine was primed and now is 50ppm. |



Person in Charge (Print & Sign): Reina Guevara
First Last

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

Reina Guevara
Angie Pinyan

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 09 / 27 / 2019

REHS Contact Phone Number: (336) 703 - 2618



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Pupusa filling, mozzarella cheese and beans in the reach in cooler were not properly date marked. A large container of salsa was marked 9/7 as the prep date. This same salsa in squeeze bottles at the front cooler had today's date on them. Refrigerated, RTE, PHF's shall be marked with the date the food was prepared or package was opened. These foods shall be sold, consumed or discarded within 7 days. The prep/open date counts as Day 1. When filling squeeze bottles, the date that is on the large container is the date to be used. CDI- all were discarded *One foodhandler was placing date marking stickers on foods as we entered the walk in cooler. Date marking stickers shall be placed on foods the day the food is prepared.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- The menus have eggs listed. The PIC says the eggs will be served undercooked upon customer request. There is no Consumer Advisory on the menu. A consumer advisory shall be present when raw animal foods are served raw or undercooked. The consumer advisory has 2 parts, a disclosure and a reminder. The disclosure: asterisk the food on the menu to a footnote that states this food is "cooked to order". The reminder: asterisk the food to a footnoted that states: Consuming raw or undercooked eggs may increase your risk of foodborne illness. VR-Verification required for compliance by 9/27/19. Contact Angie Pinyan 703-2618 or pinyanat@forsyth.cc
- 34 4-302.12 Food Temperature Measuring Devices - PF- Only a dial stem thermometer is available for use. A thermometer capable of measuring foods of thin masses shall be available for use. VR-Verification required for compliance by 9/27/19. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when complete.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT- Large bins of dry foods in the back storage room are not labeled. Small containers stored on lower shelf of prep table and on prep table were not labeled. Items include: salt, oregano, garlic powder, flour. Working containers of food shall be labeled.
- 36 6-501.111 Controlling Pests - PF- Insects were present inside a working container of flour. Small ants were present on the vegetable prep sink. The PIC stated that pest control company has not treated in over 3 months. The premises shall be maintained free of insects and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests;(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; and (D) Eliminating harborage conditions. VR-Verification required for compliance by 9/27/19. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when complete.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - REPEAT - Bowl being used as scoop in container of beans in walk-in cooler. The handle of the spoon was in direct contact with cooked beef container in the walk in cooler. During pauses in food dispensing, handles of scoops stored in the food shall be stored with their handles above the top of the food and container.
- 45 4-205.10 Food Equipment, Certification and Classification - C- REPEAT- A crock pot, Ninja blender, Rubbermaid cooler and a plastic domestic mandolin type slicer were present in the kitchen. Except for a toaster, microwave, mixer, hood and hot water heater, food equipment shall meet ANSI standards or Parts 4-1, 4-2 of NC Food Code.//4-501.11 Good Repair and Proper Adjustment-Equipment - C- Racks in the reach in coolers & walk in cooler are rusted. The utensil drawer has a wood bottom with vinyl tile attached. The counter at the front has faux brick panels installed with rough, exposed edges with gaps. Tile has been installed on the top of the counter with gaps. The plastic interior near the door of the reach in freezer is cracked. The make unit door comes off the hinges when the door is opened. Equipment shall be maintained in good repair.



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- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- There are no quat test strips available to check the sanitizer strength at the 3 compartment sink. A test kit that accurately measures the concentration of the sanitizing solution shall be provided. VR- Verification required for compliance by 9/27/19. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc when complete.
- 49 5-203.14 Backflow Prevention Device, When Required - P- A hose with a spray nozzle attached at the hose bibb near the utensil sink does not have a backflow prevention device installed. Backflow prevention device shall be installed when a hose is attached to a hose bibb. VR-Verification required for compliance by 9/27. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - REPEAT - Coved base is needed throughout the kitchen. The floors in FOOD ESTABLISHMENTS in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and SEALED.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Floor in the dry storage room has peeling paint. The walls in the men's restroom have peeling paint. Floors and walls shall be easily cleanable.



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Spell

