

Food Establishment Inspection Report

Score: 97.5

Establishment Name: DON ZAPATAS MEXICAN GRILL

Establishment ID: 3034012614

Location Address: 137 JONESTOWN ROAD

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM State: NC

Date: 07/15/2021

Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 11:25 AM

Time Out: 3:30 PM

Permittee: DON ZAPATA'S MEXICAN GRILL, LLC

Total Time: 4 hrs 5 min

Telephone: (336) 529-6000

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										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	0			
Potentially Hazardous Food Time/Temperature .2653										Total Deductions: 2.5										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0													
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0													
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0													
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input type="checkbox"/>	<input checked="" 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													



North Carolina Department of Health & Human Services

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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: DON ZAPATAS MEXICAN GRILL
 Location Address: 137 JONESTOWN ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: DON ZAPATA'S MEXICAN GRILL, LLC
 Telephone: (336) 529-6000

Establishment ID: 3034012614
☐ Inspection ☒ Re-Inspection Date: 07/15/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: ERIC@DONZAPATAS.COM
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	three comp sink	135.0						
chlorine sanitizer	dishmachine	50.0						
quat sanitizer	three comp sink	200.0						
chlorine sanitizer	wet wiping cloth bucket	50.0						
salsa	upright cooler	41.0						
beans	walk in cooler	39.0						
black beans	walk in cooler	40.0						
cheese dip	walk in cooler	40.0						
carnitas	walk in cooler	39.0						
lettuce	make unit	41.0						
pico de gallo	make unit	40.0						
beans	hot hold unit	156.0						
rice	hot hold unit	141.0						
steak	final cook	197.0						
chicken	final cook	174.0						
servsafe	Rafael Leon 3-28-26	0.0						

Person in Charge (Print & Sign): Eric First Last
 Mata
 Regulatory Authority (Print & Sign): Michelle First Last
 Bell

[Signature]

Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date:

REHS Contact Phone Number: (336) 703-3134



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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.

- 12 3-402.11 Parasite Destruction - P: 0 pts. Shrimp used for undercooked dishes (ceviche and aguachiles) does not have parasite destruction documentation associated with these products from suppliers. Before service in ready to eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be 1) frozen and stored at a temperature of -4F or below for a minimum of 168 hours in a freezer; 2) frozen at -31F or below until solid and stored at -31F or below for a minimum of 15 hours; or 3) frozen at -31F or below until solid and stored at -4F or below for a minimum of 24 hours. CDI: Owner states he will discard current stock of ceviche and aguachiles and discontinue sale of undercooked fish until documentation can be obtained from supplier.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: Raw shrimp stored in front of raw beef in reach in cooler under grill giving the potential of raw beef to contaminate raw shrimp when used from container. Foods shall be protected from cross contamination during storage. CDI: Foods rearranged in container to place raw shrimp behind raw beef.//3-304.15 (A) Gloves, Use Limitation - P: Employee grabbed bag of raw chicken with gloves, then tortillas to place on grill with same gloves. After food had been cooked/prepared, employee grabbed prepared tortillas to plate with same gloves still on to place them on plate for customer. Single-use gloves shall be used for only one task such as working with ready-to-eat food or raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee placed tortillas back on grill to heat above 165F and discarded gloves and washed hands before donning new pair.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: 0 pts. A few containers and three bowls with food residue. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All items sent to be rewashed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Lettuce 44F, tomatoes 43F, cheese 45F in refrigeration unit at end of inspection. Food temperatures were in compliance when unit was initially checked at beginning of inspection but it was noticed that bottom of unit was maintaining at 44F. At end of inspection, unit was re-checked and maintaining at 46F. Foods were then re-checked and were out-of-compliance. CDI: All foods removed from unit and moved to walk in cooler to cool since foods had not been out-of-compliance for greater than one to two hours.
- 26 7-201.11 Separation-Storage - P: 0 pts. Chemicals stored above clean linens on storage shelving. Chemicals shall be stored to prevent contamination of clean linens. CDI: Items re-arranged on shelving.
- 33 3-501.13 Thawing - C: REPEAT: Raw chicken thawing at room temperature on prep table. Potentially hazardous food shall be thawed under refrigeration of 41F and below; under running water that is 70F or below; or as part of the cooking process. CDI: Food moved to reach in cooler below grill.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Multiple dishes stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. The following equipment needs repair: upright beer cooler in back storage room with shelving rusting at tips; spring arm broken at pre-soak to dish machine; dish strainer broken at weld at pre-soak to dish machine. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C: Residential shelving installed above hot bar unit. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program or meet parts 4-1 and 4-2 of the NC Food Code.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C: 0 pts. A few floor and base tiles cracking throughout kitchen. Some coved base tiles missing. Floors and walls shall be maintained in good repair.