

Food Establishment Inspection Report

Score: 97

Establishment Name: PANCHO VILLA'S MEXICAN RESTAURANT

Establishment ID: 3034014088

Location Address: 799 S STRATFORD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: PANCHO VILLA'S, INC

Telephone: (336) 768-6886

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/27/2022 Status Code: A

Time In: 12:07 PM Time Out: 3:07 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	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"/> IN <input checked="" type="checkbox"/> N/A	Procedures for responding to vomiting & diarrheal events	1	<input checked="" type="checkbox"/>	0 X X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> X
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"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
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 OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/>	0 X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Approved thawing methods used	1	<input checked="" type="checkbox"/>	0 X
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"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/> X
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"/> IN <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/27/2022

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27103

Water sample taken? ☐ Yes ☒ No Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: ruizfamily42441@gmail.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: PANCHO VILLA'S, INC

Email 3:

Telephone: (336) 768-6886

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chlorine Sani	Three-Comp	100	Shrimp	Final	146			
Ambient	Walkin	41						
Chlorine Sani	Dish Machine	50						
Hot Water	Three-Comp	145						
Cheese Sauce	Cooling	91						
Cheese Sauce	Cooling	74						
Grill Fish	Final	191						
Chicken Soup	Hot Hold	194						
Black Beans	Hot Hold	185						
Brisket	Hot Hold	160						
Chicken Strip	Hot Hold	140						
Ambient	Make Unit	29						
Chlorine Sani	Bottle	200						
Refried Pinto Beans	Hot Hold	185						
Ground Beef	Hot Hold	183						
Shred Chicken	Hot Hold	190						
Rice	Hot Hold	153						
Pico	Salad Make Unit	37						
Dice Tomato	Salad Make Unit	39						
Lettuce	Salad Make Unit	40						

Person in Charge (Print & Sign):

First

Last

First

Last

Regulatory Authority (Print & Sign): Ebonie

Wilborn

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

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Date: 09/27/2022 **Time In:** 12:07 PM **Time Out:** 3:07 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) Food protection for employees present recently expired. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Events (Pf) The food establishment did not have a written procedure for a vomit or diarrheal event. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: PIC was educated on the topic and given a Clean-up of Vomiting and Diarrheal Events plan and procedure.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drink cups and water bottles on prep or on shelf above open food. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw chicken was stored behind beef in grill cooler drawer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Raw chicken was placed in front of beef so when a portion is removed it is not dripping into the beef container.
- 28 7-209.11 Storage - Other Personal Care Items (C) Water bottle and Pedialyte was stored in container with sauces. Employees shall store their personal care items in lockers or other facilities.

7-201.11 Separation - Storage (P) Bottle of sanitizer stored in container that holds sauce for establishment. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI Bottle was removed from container and stored in a safe location.
- 35 3-501.13 Thawing (Pf) Salmon found in walk-in cooler on ice to thaw. Salmon was still in its sealed packaging without a break in it. Potentially hazardous food in reduced oxygen packing such as fish bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration or Immediately upon completion of, its thawing. CDI Salmon was removed from its packaging to be cooked.
- 42 3-302.15 Washing Fruits and Vegetables (C) Avocados on cookline had stickers present. Wash fruits and vegetables prior to use. Remove stickers before slicing into produce.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Container holding utensils was soiled. Store cleaned equipment, utensils, linens and packages in a clean, dry location.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf) Metal wires to fryer baskets beginning to separate or rust. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Person in charge discarded fryer baskets.

4-402.11 Fixed Equipment, Spacing or Sealing - Installation (C) Smooth/replace peeling caulk to hood on cookline. Equipment that is fixed because it is not easily movable shall be installed so that it is spaced to allow access for cleaning, spaced from adjoining equipment, walls, and ceilings a distance of not more than one thirty-second inch; or sealed to adjoining equipment or walls.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repair broken baseboard tile next to seafood prep sink. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.

Additional Comments

*Reminder once the cloth becomes wet it needs to be placed in a sanitizer solution between use. Gloves must be removed when changing task.