Food Establishment Inspection Report

Establishment Name:	ACOS CASA MIGUEL
Location Address: 627 D N	IORTH MAIN STREET
City: KERNERSVILLE	State: North Carolina
Zip: 27284	County: 34 Forsyth
Permittee: MIGUEL BERN	NAL
Telephone: (336) 480-567	7
Inspection	 Re-Inspection
Wastewater System:	
Municipal/Community	On-Site System
Water Supply:	
Municipal/Community	On-Site Supply

Establishment ID:	3034012339					
Date: 01/23/2023	_Status Code: A					
Time In: 10:13 AM	_Time Out: _ 11:55 AM					
Category#: IV						
FDA Establishment Type:	Full-Service Restaurant					
No. of Risk Factor/Interve	ention Violations: 3					
No. of Repeat Risk Factor/	Intervention Violations: 1					

Good Retail Practices

Score:

		Ø) IV	lun	icipal/Community On-Site Supply						
	Ris	k fa	cto	rs: (e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness	db	orne	illi		s	
C	ò	mp	lia	nc	e Status		0U1	Г	CDI	R	VR
S	upe	ervis	ion		.2652						
1	M	оит	N/Δ		PIC Present, demonstrates knowledge, &	1		0			
		-			performs duties	Ļ		ľ			
2	X	оит	N/A		Certified Food Protection Manager	1	L	0			
E	mp	loye	e H	ealt		_		_			
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	00	d Hy	gie	nic l	Practices .2652, .2653						
_	<u> </u>	оит	-		Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7		оит	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			L
				Conf	tamination by Hands .2652, .2653, .2655, .265	6					
8	Х	OUT	_	Ц	Hands clean & properly washed	4	2	0			
9	X	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	ppı	rove	d S	our	ce .2653, .2655						
11	X	оит			Food obtained from approved source	2	1	0			
_		OUT		1 }¢		2	1	0			
13	X	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	1)X (4	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	ote	ectio	n f	rom	Contamination .2653, .2654						
	-		-	N/O	Food separated & protected	3	135	-	X	Χ	
16	×	OUT		Ш	Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					ardous Food Time/Temperature .2653	_					
					Proper cooking time & temperatures	3	_	-			
					Proper reheating procedures for hot holding	3	1.5	-			
		OUT OUT				3	1.5	-			
22		OUT				3	1.5	-			\vdash
23			_	-	Proper date marking & disposition	3	1)(5	-	Х		
24	IN	оит	ŊΧ	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
С	on	sume	er A	dvi		_		_			_
	П	оит	Ι		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Į,	ah	lv S	lec	enti	ble Populations .2653	_	_				_
	Ť	OUT	П	ĽΠ	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
-		mla.	_	Ш		_	_				_
	_	nica OUT			.2653, .2657 Food additives: approved & properly used	1	0.5	0			
	-	охт		-	Toxic substances properly identified stored & used	2	1	X	Х		\vdash
	_		_	_	ith Approved Procedures .2653, .2654, .2658	_		-			
		оит			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	_			ш	70 - July 2	\perp		_			<u> </u>

	G	hoo	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	aens	ch	nemica	als.	
	_				and physical objects into foods.		,	, 51		,	
Compliance Status				OUT		OUT CDI		R	VR		
Sa	ıfe	Food	d an	d Wa	ater .2653, .2655, .2658						
30	IN	OUT	1)(A	П	Pasteurized eggs used where required	1	0.5	0	Г		
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	atur	re Control .2653, .2654			_			
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	ı)X(o	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	OUT	N/A	ı) X∕0	Approved thawing methods used	1	0.5	0		Щ	
36	X	OUT		Ш	Thermometers provided & accurate	1	0.5	0	<u> </u>	Ш	
		Ider		catio							
		OUT	_		Food properly labeled: original container	2	1	0		Ц	
Pı	eve	entio	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57		_			
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39		оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	7	OUT			Personal cleanliness	1	0.5	0			
_		OUT		\square	Wiping cloths: properly used & stored	1	0.5	0		H	
-		OUT	_		Washing fruits & vegetables	1	0.5	0	_	Щ	
_			se o	f Ute	ensils .2653, .2654	_					
43	×	OUT		-	In-use utensils: properly stored	1	0.5	0		Н	
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	L			
46	<i>_</i>	OUT			Gloves used properly	1	0.5	0	<u> </u>		
Ut	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	% т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0%5	0		х	
48	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	Ĺ			
49	M	OUT		Ш	Non-food contact surfaces clean	1	0.5	0	L		
Pi	nys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	<i>-</i> `	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	оХ(т			Plumbing installed; proper backflow devices	2	1	X			
52		OUT		-	Sewage & wastewater properly disposed	2	1	0		Н	
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	×	OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о)(т			Physical facilities installed, maintained & clean	1	0.5	X			
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
L					TOTAL DEDUCTIONS:	3.	5				
_	_	_	_	_		_		_		_	_





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012339 Establishment Name: TACOS CASA MIGUEL Location Address: 627 D NORTH MAIN STREET Date: 01/23/2023 X Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: IV Email 1:miguel-0001@live.com Municipal/Community On-Site System Water Supply: Permittee: MIGUEL BERNAL Email 2: Telephone: (336) 480-5677 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 40 poblano counter 36 flip top pico 41 lettuce flip top 170 reheat for hot holding beans 39 slaw reach in cooler 38 salsa reach in cooler 41 rice reach in cooler 41 cheese reach in cooler 41 ham reach in cooler 39 reach in cooler slaw 41 reach in cooler steak 41 reach in cooler pork 40 tripe reach in cooler 35 cooler drawers beans 35 ribs cooler drawers 129 hot water 3 comp sink 100 3 comp sink chlorine sanitizer First Last Person in Charge (Print & Sign): Miguel Angel Leon Bernal

First

Regulatory Authority (Print & Sign): Shannon

REHS ID:2848 - Craver, Shannon

REHS Contact Phone Number: (336) 703-3137

Last

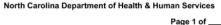
Craver

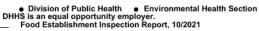
Verification Required Date:

Authorize final report to

be received via Email:











Comment Addendum to Inspection Report

Establishment Name: TACOS CASA MIGUEL Establishment ID: 3034012339

Date: 01/23/2023 Time In: 10:13 AM Time Out: 11:55 AM

Certifications						
Name	Certificate #	Туре	Issue Date	Expiration Date		
Miguel Angel Leon Bernal	1992209	Food Service	10/23/2020	10/23/2025		

15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). Raw chicken above raw chorizo and raw steak above papusas in the cooler drawers.

**(A)Food shall be protected from cross contamination by: (1) separating raw animal foods during storage, preparation, holding, and display from: (b) cooked ready to eat food. (2) separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (b) arranging each type of food in equipment so that cross contamination of one type with another is prevented.

CDI: The chicken and the papusas were switched and spoke with Person In Charge about keeping raw chicken and raw ground meats at the bottom of the units.

- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf). The following foods were not dated: slaw, rice, ham, lettuce and ribs.
 - **(A) Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at 41F or less for a maximum of 7 days. The date of preparation hall be counted as Day 1.
 - CDI: all items were dated with the appropriate date of when they were prepared, no items were prepared longer than 7 days ago.
- 28 7-102.11 Common Name Working Containers (Pf). There were several spray bottles of chemicals that were not labeled.
 **Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bk supplies shall be clearly and individually identified with the common name of the material.
 CDI: the spray bottles were labeled.
- 47 4-205.10 Food Equipment, Certification and Classification (C). The glass door reach in cooler is not designed to hold bulk items such as the containers of horchada. Please keep the horchada in the other reach in cooler that is designed to hold bulk time/temperature control for safety food.
 - **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 ANSI-accredited certification program.
- 51 5-205.15 System Maintained in Good Repair (C). The floor drain at the ice machine has standing water in it, the water is always there and PIC stated that the water never comes up the pipes onto the floor. Contact someone to snake the drain to make sure there is not a blockage.
 - **A plumbing system shall be: (B) maintained in good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C). Please recaulk the sinks to the wall in the mens ans women's restroom.
 - **Physical facilities shall be maintained in good repair.