

Food Establishment Inspection Report

Score: 91.5

Establishment Name: DON TEQUILA MEXICAN GRILL

Establishment ID: 3034012021

Location Address: 564 HANES MALL BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: NACHO DADDY'S MEXICAN GRILL LLC

Telephone: (336) 331-3437

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/24/2023 Status Code: A

Time In: 10:30 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	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"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	0	X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	0	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"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	0	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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"/> OUT <input checked="" type="checkbox"/> 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"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	X
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
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"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
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"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	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"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0	X
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 <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	X	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0	X
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"/> OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DON TEQUILA MEXICAN GRILL
 Location Address: 564 HANES MALL BLVD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: NACHO DADDY'S MEXICAN GRILL LLC
 Telephone: (336) 331-3437

Establishment ID: 3034012021
☒ Inspection ☐ Re-Inspection Date: 01/24/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: evaristoag@hotmail.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
Birra	Walkin	41						
Ambient	Walkin	36						
Chicken	Walkin	40						
Shred Lettuce	Make Unit	41						
Dice Tomato	Make Unit	35						
Chicken	Reheat	171						
Beef	Hot Hold	153						
Refried Beans	Hot Hold	155						
Chicken	Final	181						
Rice	Final	205						
Ambient	Glass Cooler	29						
Hot Water	Prep Sink	154						
Hot Water	Dish Machine	123						
Quat Sanitizer	Three-Comp	150						
Chlorine Sanitizer	Dish Machine	100						
Onion	Final	172						

Person in Charge (Print & Sign):
 First Last
 Regulatory Authority (Print & Sign): Ebonie Wilborn

SL
Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number: (336) 462-7678

Verification Required Date: 02/02/2023

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: DON TEQUILA MEXICAN GRILL

Establishment ID: 3034012021

Date: 01/24/2023 **Time In:** 10:30 AM **Time Out:** 1:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sergio Lopez	22941458	Food Service	11/16/2022	11/16/2027

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Hand sink was used to fill a container. Hand sinks may only be used for handwashing. CDI Education
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Inside of the walk-in cooler raw pastor was found above cooked beans and raw shell eggs above cooked foods. Found inside the upright freezer was raw bacon and salmon above rice, fries and precooked chicken. Raw meat for employees stored above cooked portioned food inside freezer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI All raw products moved below cooked foods.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) REPEAT Drink nozzles soiled. Clean equipment at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) No date mark present on any TCS foods found inside coolers or freezer (some foods are being frozen to extend life but not marked for cooked date to resume when thawed). Person in charge stated food typically does not last more than two days and majority of produce is cut in the mornings or night before. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Inspector will return to verify food over the 24hour mark have been date marked by 2/2.
- 35 3-501.13 Thawing (Pf) Menudo thawing inside a sink filled with water. Beef thawing on drainboard at prep sink. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI Menudo was put into a pot to cook and beef was placed under running water.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) One container found above prep with yellow powder. Person in charge stated it was chicken base. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Two boxes of meat were stored on the floor inside the walk-in cooler. Several containers of food was found inside the coolers and freezer without a lid or covering. Tortillas stored inside container with single-service cups. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.

3-307.11 Miscellaneous Sources of Contamination (C) Chicken stored inside of a grocery bag in freezer. Protect food from contamination sources not specifically noted by code.
- 42 3-302.15 Washing Fruits and Vegetables (C) Avocados in the make unit are being sliced into while the sticker is present on the skin. Wash fruits and vegetables prior to use.
- 45 4-904.11 Kitchenware and Tableware - Preventing Contamination (C) Uncovered single-service spoons stored with handle down. Display and handle single-use and single-service articles to prevent contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT The door to make unit pitted. Reach-in freezer has two torn gaskets. Shelf in make unit cooler beginning to rust. Shelves inside freezer beginning to chip. Chemical shelf beginning to rust. Replace missing end caps to dry storage shelf. Grill cooler has a torn gasket on top drawer. Equipment shall be maintained in good repair.

4-202.11 Food-Contact Surfaces - Cleanability (Pf) Scoop used for chips has one portion melted away. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. Inspector will return by 2/2 to verify scoop has been replaced.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf) Test strips for three-comp sink appear faded as if they had gotten wet. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. CDI Inspector will return by 2/2 to verify test strips are available.

- 51 5-205.15 System Maintained in Good Repair (C) REPEAT The faucet over the sanitizer sink leaks from cold handle. The Faucet does not turn off without the assistance of the secondary valve. Minor leak under middle prep sink next to stopper. Minor drip under cold water handle at first prep sink when hot water runs. Maintain a plumbing system in good repair.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) REPEAT The trash cans in the stall do not have covers/lids. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT The grout in front of the three-comp sink is low. There is a crack on the floor of the mop sink. Continue plugging holes in wall by three-comp sink and cookline hand sink. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Clean walls and ceiling on cookline. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-303.11 Intensity - Lighting (C) Lights inside freezer are out. Replace lights.