

Food Establishment Inspection Report

Score: 94

Establishment Name: TACO MAMA

Establishment ID: 3034012678

Location Address: 3489 BURKE MILL RD.

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: TACO MAMA BURKE MILL VILLAGE, LLC

Telephone: (336) 793-8223

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/26/2023 Status Code: A

Time In: 10:25 AM Time Out: 1:00 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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"/> 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"/> 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	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	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	1.5	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"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X
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	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	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
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"/> IN	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
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	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
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"/> IN	Plumbing installed; proper backflow devices	2	1	X
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"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 01/26/2023

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: dale@tacomamaonline.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
rice	REHEAT in steam unit	167						
pork	REHEAT in steam unit	171						
shredded chicken	REHEAT in hot cabinet	183						
shredded lettuce	prep cooler (top)	41						
ahi tuna	prep cooler (base)	41						
tofu	refrigerated drawer	36						
rice	COOLING in walk-in at 10:42	93						
rice	COOLING on sheet pan at 11:37	65						
cooked beef	walk-in cooler	38						
hot water	3 comp sink	127						

Person in Charge (Print & Sign): *Wes*

Regulatory Authority (Print & Sign): *Aubrie*

Last
Green

Last
Welch

Wesley Green

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

REHS Contact Phone Number: (336) 703-3131

Verification Required Date: _____

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TACO MAMA

Establishment ID: 3034012678

Date: 01/26/2023 **Time In:** 10:25 AM **Time Out:** 1:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Wesley Green		Food Service		04/22/2023

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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In 2 door cooler, foil pan of raw chicken sitting on tomatillos. In walk-in cooler, boxes of unwashed produce (avocados, tomatoes, oranges) were on shelf over ready to eat foods (pico de gallo, etc). Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI - chicken discarded, boxes of produce removed from walk-in cooler.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) REPEAT - No measurable concentration of sanitizer present in 3 comp sink. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA-registered label use instructions. CDI - Sink was drained and refilled and was 200 ppm.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT - Food debris on can opener, 1 knife, several metal and plastic containers; sticker residue on metal and plastic containers. Food debris on probe of thermometer. Food contact surfaces shall be clean to sight and touch. CDI - placed at 3 comp sink to be re-washed. Food thermometer is a utensil and is required to be cleaned and sanitized before and after each use.
- 20 3-501.14 Cooling (P) At beginning of inspection, 2 plastic containers of rice were cooling in the walk-in and were 93F at 10:42. When temped again approx. 40 minutes later, rice was still 90-93F. Cooked time/temperature control for safety (TCS) food shall be cooled within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F or below. CDI - rice was divided into shallow layers on metal sheet pans; by 11:37, all but one pan measured 63-65F; other pan was at 80F and will be discarded if it does not reach 70F by 12:00.
- 28 7-201.11 Separation - Storage (P) 2 spray bottles of chemicals hanging on clean dish shelf pointing at stored dishes. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Cleaner was moved to its designated area.
7-102.11 Common Name - Working Containers (Pf) 1 unlabeled spray bottle of purplish liquid. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- employee labeled.
- 33 3-501.15 Cooling Methods (Pf) The rice cooling in walk-in cooler was in large portions in plastic containers. Cooling shall be accomplished in accordance with the time and temperature criteria (135F to 70F in 2 hrs max, 70F to 41F or below in 4 hrs max) by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - Rice was spread out on sheet pans, uncovered, on top shelf of walk-in. All but one pan had decreased to 63-65F by end of inspection.
- 40 2-402.11 Effectiveness - Hair Restraints (C) REPEAT - Two employees working with food did not have beard restraints on. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment utensils, and linens; and unwrapped single-service and single-use articles. CDI - beard restraints put on.
2-303.11 Prohibition - Jewelry (C) Food employee with watch and bracelets. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI - items removed.
- 41 3-304.14(B) Hold in-use wiping cloths in sanitizer between uses. REPEAT. Due to lack of sanitizer at 3 comp sink, towel buckets contained no measurable reading of sanitizer. CDI - refilled after sanitizer was dispensing properly.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) REPEAT - Dishes, plastic containers, were tightly stacked and still wet inside. Allow dishes to air dry before stacking.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT - Clean as needed, such as fan guards and shelving in walk-in cooler. Nonfood contact surfaces shall be cleaned at a frequency to preclude accumulation of soil residues.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat Repair leak at 3 comp sink faucet and remove the tape. Plumbing shall be maintained in good repair.

- 54 5-501.113 Covering Receptacles (C) REPEAT - One lid and 2 doors on trash dumpsters were open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.
- 5-501.115 Maintaining Refuse Areas and Enclosures (C) REPEAT - black crates and other misc. items present in recycling enclosure. Spilled grease in recycling enclosure and in grass outside trash enclosure. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. It is the responsibility of all establishments using this area to maintain it.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - General cleaning is needed on floor and baseboards behind, under, and around equipment throughout facility. Clean ceiling vents (dust accumulation). Physical facility shall be cleaned as often as necessary to keep clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Reseal splashguard at hand sink in prep area. Physical facilities shall be maintained in good repair.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) Employee belongings were stored on food container and intermingled with restaurant supplies. Ensure employee belongings are stored in designated areas to prevent any possible contamination. CDI - items relocated.

Additional Comments

Per phone conversation with Director of Operations Hunter, steak is not par-cooked. It is initially cooked to 145F then cooled.

Grade card was not visible at beginning of inspection; it had been removed from wall and was behind sauces on the counter. Per 15A NCAC 18A .2660, The grade card shall be located in a conspicuous place where it may be readily observed by the public upon entering the food establishment. The person in charge of the food establishment shall keep the grade card posted at the designated location at all times.