

# Food Establishment Inspection Report

Score: 94

Establishment Name: EL PAISANO 1

Establishment ID: 3034012104

Location Address: 2742 WAUGHTOWN STREET  
 City: WINSTON SALEM State: North Carolina  
 Zip: 27107 County: 34 Forsyth  
 Permittee: EL PAISANO #1 INC.  
 Telephone: (336) 650-0400

Date: 05/25/2023 Status Code: A  
 Time In: 11:50 AM Time Out: 1:50 PM  
 Category#: IV  
 FDA Establishment Type: Full-Service Restaurant  
 No. of Risk Factor/Intervention Violations: 4  
 No. of Repeat Risk Factor/Intervention Violations: 1

- Inspection  Re-Inspection
- Wastewater System:**  
 Municipal/Community  On-Site System
- Water Supply:**  
 Municipal/Community  On-Site Supply

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					
<b>Supervision .2652</b>										
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		
<b>Employee Health .2652</b>										
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	OUT			Procedures for responding to vomiting & diarrheal events	1	0.5	X	X
<b>Good Hygienic Practices .2652, .2653</b>										
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
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	
<b>Approved Source .2653, .2655</b>										
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source	2	1	0	
12	<input checked="" type="checkbox"/>	OUT		N/O		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	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>										
15	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Food separated & protected	3	1.5	0	
16	<input checked="" type="checkbox"/>	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	X	X
17	<input checked="" type="checkbox"/>	OUT				Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
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	X	0	X
21	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	IN	OUT	N/A	N/O	Proper cold holding temperatures	X	1.5	0	X
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	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0	
<b>Consumer Advisory .2653</b>										
25	<input checked="" type="checkbox"/>	IN	OUT	N/A		Consumer advisory provided for raw/undercooked foods	1	0.5	0	
<b>Highly Susceptible Populations .2653</b>										
26	<input checked="" type="checkbox"/>	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0	
<b>Chemical .2653, .2657</b>										
27	<input checked="" type="checkbox"/>	IN	OUT	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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
29	<input checked="" type="checkbox"/>	IN	OUT	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					
<b>Safe Food and Water .2653, .2655, .2658</b>										
30	<input checked="" type="checkbox"/>	IN	OUT	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	N/A		Variance obtained for specialized processing methods	2	1	0	
<b>Food Temperature Control .2653, .2654</b>										
33	<input checked="" type="checkbox"/>	IN	OUT			Proper cooling methods used; adequate equipment for temperature control	X	0.5	0	X
34	<input checked="" type="checkbox"/>	OUT	N/A	N/O		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	
<b>Food Identification .2653</b>										
37	<input checked="" type="checkbox"/>	OUT				Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
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"/>	OUT	N/A			Washing fruits & vegetables	1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>										
43	<input checked="" type="checkbox"/>	OUT				In-use utensils: properly stored	1	0.5	0	
44	<input checked="" type="checkbox"/>	IN	OUT			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	
<b>Utensils and Equipment .2653, .2654, .2663</b>										
47	<input checked="" type="checkbox"/>	IN	OUT			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X	
48	<input checked="" type="checkbox"/>	OUT				Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
49	<input checked="" type="checkbox"/>	IN	OUT			Non-food contact surfaces clean	1	0.5	X	
<b>Physical Facilities .2654, .2655, .2656</b>										
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	OUT			Physical facilities installed, maintained & clean	1	X	0	
56	<input checked="" type="checkbox"/>	OUT				Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>							<b>6</b>			



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 2742 WAUGHTOWN STREET  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27107  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: EL PAISANO #1 INC.  
 Telephone: (336) 650-0400

Establishment ID: 3034012104  
 Inspection  Re-Inspection Date: 05/25/2023  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: opastrana821@gmail.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
ServSafe	Otilio Pastrana 1/6/26	0	barbacoa	walk in cooler	45			
hot water	3 comp sink	124	barbacoa	cooled 30 min	44			
chlorine sanitizer	3 comp sink	50	queso	walk in cooler	45			
taquitos	cooling 11:50	94	jamon	walk in cooler	46			
taquitos	cooled 1 hour	83	jamon	cooled 30 min	45			
menudo	final cook	193	frijoles	walk in cooler	35			
steak	final cook	178	chicken broth	walk in cooler	58			
shrimp	final cook	187	pico	walk in cooler	53			
tilapia	final cook	202	lettuce	walk in cooler	45			
steak	steam well	145	pico	salsa bar	53			
grilled chicken	hot holding	173	pico	salsa bar	54			
sliced tomatoes	make unit	40	roasted jalapenos	salsa bar	45			
cheese	reach in	41	salsa verde	salsa bar	52			
hotdogs	reach in	40						
beans	steam table	179						
rice	rice cooker	166						
shredded chicken	steam table	178						
barbacoa	steam table	174						
cabeza	walk in cooler	43						
cabeza	cooled 30 min	42						

*First*  
 Person in Charge (Print & Sign): Otilio  
*First*  
 Regulatory Authority (Print & Sign): Lauren

*Last*  
Pastrana  
*Last*  
Pleasants




REHS ID: 2809 - Pleasants, Lauren  
 REHS Contact Phone Number: (336) 703-3144

Verification Required Date: \_\_\_\_\_

Authorize final report to be received via Email: \_\_\_\_\_




# Comment Addendum to Inspection Report

**Establishment Name:** EL PAISANO 1

**Establishment ID:** 3034012104

**Date:** 05/25/2023 **Time In:** 11:50 AM **Time Out:** 1:50 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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) No vomit/diarrhea clean up policy at establishment. CDI - Template provided by REHS.
  - 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - Three metal lids and two tongs soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at sink to be rewashed.
  - 20 3-501.14 Cooling (P). REPEAT- Large container of chicken broth in the walk in cooler measured 58F. Employee stated it had been made the previous evening, left out at room temperature, then placed in the walk in cooler this morning. Taquitos prepared and rolled at 11:45 and measured 94F at 11:50. After one hour, the taquitos measured 83F. Cooked foods shall be cooled from 135-70 w/in 2 hours and then to 41F in the following 4 hours. The cooling process shall not exceed 6 hours. CDI -Broth voluntarily discarded. Taquitos placed on the top shelf in the walk in cooler.
  - 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - REPEAT- In the salsa bar, pico measured 54F, roasted jalapenos measured 45F, and green salsa measured 52F. In the walk in cooler, cabeza 43F, barbacoa 45F, queso 45F, jamon 46F, sliced tomatoes 45F, and lettuce 45F. TCS foods shall be maintained cold at 41F or below. CDI- Some food containers had been taken from the walk in cooler for morning prep, and then returned, so lids were vented and they proceeded to drop in temperature. Ice added to lettuce. Items on the salsa bar were placed on time as a public health control, and labeled to be discarded or used by 2:30 pm. If TPHC is to be used in the future, provide written procedures for the items to be used for this procedure and the times of start and end.
  - 33 3-501.15 Cooling Methods (Pf). REPEAT- One large plastic tub of chicken broth was made the previous day, left out overnight, and placed in the walk in freezer in the morning. Pico made today was covered and placed in walk in cooler; one pan was placed in the open cold bar in the dining room. Charred jalapenos prepared today were placed in open cold bar in dining room. Taquitos made this morning were cooling at room temperature and were not meeting time and temperature cooling criteria. Prepared foods shall be rapidly cooled; utilize methods such as adding ice as an ingredient, frequently stirring, shallow portions, rapid cooling equipment, and covering loosely or venting. Allow foods to properly cool to 41 before placing in the open cold bar, or use TPHC. CDI -Items on salsa bar placed on TPHC. Chicken broth voluntarily discarded.
  - 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Commercial blender was cleaned and the lid was placed on while it was still wet. Allow utensils to adequately air dry before stacking or putting on lids.
  - 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). Replace rusted chemical shelf above the dish area handwashing sink. Repair loose handle on 1 door freezer door. Equipment shall be maintained in good repair.
  - 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Cleaning needed on shelves in dry storage, clean dish shelving, and ovens. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
  - 55 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C) - REPEAT -Repair the ceiling tiles above the hot water heater in the dry storage room and above the make unit. Several tiles throughout the kitchen are cracked and no longer smooth. Repaint front counter half-wall where paint is chipping. Floor tiles cracked in the dry storage room in front of the freezers. Splashguard is purchased and will be installed between the prep sinks. Have chemical company remove unused dispensers above the 3 compartment sink- caulk or seal holes that are left in the wall. Reseal or caulk the handwashing sinks to the walls in the restrooms. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) - Repeat- Perimeter floor cleaning needed around kitchen. Clean floors underneath and behind refrigerators in back room. Floor and wall under the 3 compartment sink are soiled. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed (C) - There is no coved base in the dish room, front kitchen area, dry storage room, and it is damaged in the men's restroom. The floors in food establishments in which water flush cleaning methods are used, the floor and wall junctures shall be coved and sealed. Install coved base.