## Food Establishment Inspection Report

Score: Establishment Name: MAGUEY MEXICAN RESTAURANT, EL Establishment ID: 3034011571 Location Address: 4625 YADKINVILLE RD City: PFAFFTOWN State: North Carolina Date: 09/20/2022 Status Code: A Zip: 27040 County: 34 Forsyth Time Out: 5:05 PM Time In: 2:15 PM Permittee: EL MAGUEY INC Category#: IV Telephone: (336) 924-6553 FDA Establishment Type: Full-Service Restaurant Inspection Re-Inspection Wastewater System: No. of Risk Factor/Intervention Violations: 3 Municipal/Community On-Site System No. of Repeat Risk Factor/Intervention Violations: 0 Water Supply:

		Ø	M	lun	icipal/Community On-Site Supply						
	Ris	k fa	ctor	's: (	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	illr		s	
С	ю	mp	lia	nc	e Status	(	OUT	Г	CDI	R	VR
Sı	ире	rvis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Er	mp	loye	e H	ealt	h .2652						
3		оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	000	d Hy	gier	nic I	Practices .2652, .2653						
_	12.3	OUT		Ш	Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7		оит			No discharge from eyes, nose, and mouth	1	0.5	0			
			ng C	ont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	OUT			Hands clean & properly washed	4	2	0			
9	Ĺ	оит		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			
A	qq	ove	d So	ourc	e .2653, .2655						į
11	X	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		*	Food received at proper temperature	2	1	0			
13	X	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	X	оит	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n fr	om	Contamination .2653, .2654						į
15	įΧ	OUT	N/A	N/O	Food separated & protected	3	1.5	0			
16	X	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					rdous Food Time/Temperature .2653	_		_			
_	-	OUT	-	$\rightarrow$	· · · · · · · · · · · · · · · · · · ·	3	1.5	-			
-	<u> </u>	OUT				3	1.5	-	V		
	-	о <b>х</b> (т о <b>х</b> (т	-	$\rightarrow$	Proper cooling time & temperatures  Proper hot holding temperatures	3	1.5		X		
-	٠.	OUT	-	$\overline{}$	Proper cold holding temperatures	3	1.5	0	$\stackrel{\wedge}{}$		$\dashv$
_	1 -	OUT	-	$\rightarrow$	Proper date marking & disposition	3	1.5	0			$\neg$
24	IN	оит	ı)XA	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
C	ons	sume	er A	dvis	sory .2653			_			
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Hi	gh	ly Sı	usc	epti	ble Populations .2653	_					
	Ē	оит			Pasteurized foods used; prohibited foods not offered	3	1.5	0			
CI	her	nica		_	.2653, .2657	_		ш			
_	_	OUT	_		Food additives: approved & properly used	1	0.5	0			
28	IN	о <b>х</b> (т	N/A		Toxic substances properly identified stored & used	2	X	0	Χ		
C	onf	orm	anc	e w	ith Approved Procedures .2653, .2654, .2658						
		оит			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

	G	nnd	Ret:	ail P	Good Retail Practices ractices: Preventative measures to control the addition of pa	tho	anan	ch	emic	ale	
	٥	oou	Neu	an r	and physical objects into foods.	uio	gens	, 01	CITIC	aio,	
С	or	npl	iar	ice	Status		OUT	Г	CDI	R	۷
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	OUT	n)(A		Pasteurized eggs used where required	1	0.5	0		П	
31	ЭX	оит			Water and ice from approved source	2	1	0			
32	IN	оит	<b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	atur	re Control .2653, .2654						
33	IN	о <b>)</b> (т			Proper cooling methods used; adequate equipment for temperature control	1	0%	0	X		
34	IN	OUT	n <b>X</b> A	N/O	Plant food properly cooked for hot holding	1	0.5	0		П	
35		OUT			Approved thawing methods used	1	0.5	0		H	
36		OUT			Thermometers provided & accurate	1	0.5	0		Н	
		Ider	ntific	catio	·	-		1-			
37	X	оит			Food properly labeled: original container	2	1	0			
Pı	reve	entio	n of	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	оит		П	Personal cleanliness	1	0.5	0		П	
41	M	оит		П	Wiping cloths: properly used & stored	1	0.5	0		П	
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	гор	er Us	se o	f Ute	ensils .2653, .2654			_			
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	IN	о <b>)∢</b> т			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	о <b>)</b> (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X		х	
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0			
Pi	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	οХ(т			Plumbing installed; proper backflow devices	2	Ж	0		Χ	
52	M	OUT			Sewage & wastewater properly disposed	2	1	0			
53	_	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			_
55	X	OUT			Physical facilities installed, maintained & clean	1	0.5	0			
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	2.	5	_			
					TOTAL DEDUCTIONS:	<u>۴</u> .					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011571 Establishment Name: MAGUEY MEXICAN RESTAURANT, EL Date: 09/20/2022 Location Address: 4625 YADKINVILLE RD X Inspection Re-Inspection City: PFAFFTOWN State: NC Comment Addendum Attached? Status Code: A Zip: 27040 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1: Water Supply: Municipal/Community On-Site System Permittee: EL MAGUEY INC Email 2: Telephone: (336) 924-6553 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 168.0 Hot Water 136.0 Rice reheat 3-compartment sink 185.0 C.Sani 100.0 Chicken final cook 3-compartment sink 174.0 C. Sani 50.0 Shrimp final cook dish machine 185.0 hot holding Rice 165.0 Beans hot holding 165.0 Beaf hot holding 140.0 Queso hot holding 167.0 Enchilada Sauce hot holding 179.0 Shredded Chicken hot holding 36.0 Spinach grill cooler drawer 35.0 Broccoli grill cooler drawer 38.0 **Taquitos** reach-in cooler 40.0 Chile Rellenos reach-in cooler 38.0 Shrimp reach-in cooler 41.0 Lettuce make-unit 40.0 Sour Cream make-unit 43.0 **Diced Tomatoes** make-unit 41.0 Pico De Gallo make-unit 39.0 Chicken walk-in cooler 39.0 walk-in cooler Beef

First Last

Last

Person in Charge (Print & Sign):

First

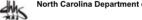
Page 1 of

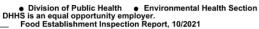
Regulatory Authority (Print & Sign): Victoria Murphy

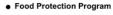
REHS ID:2795 - Murphy, Victoria Verification Required Date:

REHS Contact Phone Number: (336) 703-3814

Authorize final report to be received via Email:







Deifino Ruiz



## **Comment Addendum to Inspection Report**

Establishment Name: MAGUEY MEXICAN RESTAURANT, EL Establishment ID: 3034011571

Date: 09/20/2022 Time In: 2:15 PM Time Out: 5:05 PM

Name	Certificate #	Type	Issue Date	Expiration Date
Reyes Ambros		Food Service	06/26/2021	06/26/2026

- 20 3-501.14 Cooling-P: A lexan pan of diced tomatoes prepared at 10:30 measured at 43 F at 2:58 p.m. (B) Potentially hazardous food shall be cooled within 4 hours to 5oC (41oF) or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. CDI: The PIC discarded the tomatoes.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: A pot of rice prepared 30 minutes prior measured at 124 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The rice was reheated to a temperature of 168 F. \*left at zero points due to all other items being in compliance\*
- 7-201.11 Separation Storage-P: A bottle of Clorox was stored with sauces on the condiment shelf. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by:(A) Separating the poisonous or toxic materials by spacing or partitioning. CDI: Items were placed in chemical storage.//7-208.11 Storage First Aid Supplies-P: First aid supplies that are in a food establishment for the employees' use shall be: (B) Stored in a kit or a container that is located to prevent the contamination of food, equipment,utensils, and linens, and single-service and single-use articles. CDI: PIC placed items in designated area.
- 33 3-501.15 Cooling Methods-PF: A lexan pan of diced tomatoes prepared at 10:30 measured at 43 F at 2:58 p.m.(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled:(1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods. CDI: The PIC discarded the tomatoes
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-C: Several dishes were stored wet in the clean dish area. After cleaning and sanitizing, equipment and utensils: (A) shall be air-dried or
- 47 4-501.11 Good Repair and Proper Adjustment Equipment-REPEAT-C: Shelves are rusting in server salsa cooler/replace damaged floor and threshold in walk-in freezer. Equipment shall be maintained in good repair.
- 51 5-205.15 (B) System Maintained in Good Repair-REPEAT-C: Leaks observed at the faucet of the 3-compartment sink and the dump sink. Plumbing fixtures shall be maintained in good repair.

## **Additional Comments**

Remove asterisks from chicken products to avoid indication of poultry being served raw or undercooked. All raw poultry items must be cooked to 165 F or above