

Food Establishment Inspection Report

Score: 90.5

Establishment Name: MI PUEBLO #8

Establishment ID: 3034011447

Location Address: 2905 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: MI PUEBLO NO 8 INC

Telephone: (336) 722-5772

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/21/2022 Status Code: A

Time In: 10:35 AM Time Out: 3:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
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"/> IN <input checked="" type="checkbox"/> T	No discharge from eyes, nose, and mouth	1	<input checked="" type="checkbox"/>	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 <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 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"/> OUT N/A N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0
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"/> IN OUT N/A <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A N/O	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/> X
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 <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"/> IN <input checked="" type="checkbox"/> T N/A	Consumer advisory provided for raw/undercooked foods	1	<input checked="" type="checkbox"/>	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN 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 OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/>	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN 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 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 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"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> T	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/> 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"/> T	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	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"/> IN <input checked="" type="checkbox"/> T N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/> X
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/> X
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0
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"/> IN <input checked="" type="checkbox"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/> T	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	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"/> 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"/> IN <input checked="" type="checkbox"/> T	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: MI PUEBLO NO 8 INC
 Telephone: (336) 722-5772

Establishment ID: 3034011447
☒ Inspection ☐ Re-Inspection Date: 09/21/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: edgar@mipueblomexgrill.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
Chicken Soup	reheat	168.0	Macaroni	walk-in cooler	41.0			
Chicken	make-unit	41.0	Chile Rellenos	walk-in cooler	40.0			
Lettuce	make-unit	41.0	Chile Poblanos	walk-in cooler	40.0			
Mozzarella	make-unit	40.0	C. Sani	dish machine	50.0			
Chile Rellenos	reach-in cooler	38.0	C. Sani	3-compartment sink	100.0			
Potatoes	reach-in cooler	39.0	Hot Water	3-compartment sink	136.0			
Beef	hot well	138.0						
Chicken	hot well	154.0						
Refried Beans	hot well	155.0						
Rice	hot well	135.0						
Tomatoes	grill cooler drawer	35.0						
Spinach	grill cooler drawer	38.0						
Carnitas	hot holding	190.0						
Chicken	hot holding	185.0						
Black Beans	hot holding	174.0						
Corn Salsa	upright cooler	40.0						
Cabbage	grill make-unit	41.0						
Tomatoes	grill make-unit	41.0						
Ham	grill make-unit	41.0						
Tomatoes	produce walk-in cooler	38.0						

First
 Person in Charge (Print & Sign): Aldo

Last
 Rodriguez

Aldo R Rodriguez

First
 Regulatory Authority (Print & Sign): Victoria

Last
 Murphy

V Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 10/01/2022

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
 be received via Email:

Aldo R Rodriguez



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: MI PUEBLO #8

Establishment ID: 3034011447

Date: 09/21/2022 **Time In:** 10:35 AM **Time Out:** 3:10 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.

- 2 2-102.12 (A) Certified Food Protection Manager -REPEAT-C: The PIC was not a certified food protection manager.(A) The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 7 2-401.12 Discharges from the Eyes, Nose, and Mouth-C: The chef displayed a running nose that also caused drainage, which was expelled into the trash can on the cook line. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-PF: The following items were stored soiled in the clean dish area: 2 bowls, 1 plate, 1 knife, 1 slicer blade, 8 pans, 4 ladles, and 1 vegetable dicer. Food-contact surfaces shall be clean to sight and touch. VR: A verification is required by 9/22/22.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: Chicken soup prepared 30 minutes prior (per PIC) measured at a temperature of 121 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The soup was reheated to a temperature of 168 F before being placed back into the hot holding unit. *left at zero points due to all other items being in compliance*
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens-PF: The new dinner menus printed for the restaurant didn't include a consumer advisory statement. (A) Except as specified in 3-401.11(C) and Subparagraph 3-401.11(D)(4) and under 3-801.11(C), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. VR: A verification is required by 10/1/22. Contact Victoria Murphy at murphyvl@forsyth.cc or murphyvl@forsyth.cc when menus are complete with the consumer advisory statement with disclosure and reminder.
- 28 7-201.11 Separation - Storage-P: Several bottles of chemicals were stored on the shelf with napkins and other single-service items in the single-service storage. Poisonous or toxic material 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: The PIC placed items in designated area.//7-208.11 Storage - First Aid Supplies-P: Vapor rub and pills were stored on shelf above single-service items and food holding hot. 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: The PIC discarded items
- 37 3-601.11 Standards of Identity -REPEAT- C: The spice blends that are coming from the corporate office are not labeled with the ingredients. Please get an ingredient card and keep on file for all of the spice blends so that you know what ingredients are in the blend if a consumer needs that information. Packaged food shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 Food Standards: General and 9 CFR 319 Subpart A General.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-REPEAT-C: Ice and condensation was dripping on exposed food in the upright freezer/sandwich rolls were stored in "thank you" bags in the produce walk-in cooler. (A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food:(1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination
- 42 3-302.15 Washing Fruits and Vegetables-C: Washed avocados were observed with labels/stickers still on the outer skin. (A) Except as specified in (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- 43 3-304.12 In-Use Utensils, Between-Use Storage-REPEAT -C: In-use tongs were stored on the handle of the oven. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:(A) Except as specified under (B) of this section, in the food with their handles above the top of the food and the container;(B) In food that is not potentially hazardous food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;(C) On a clean portion of the food
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Clean dishes are

being stored on heavily soiled shelving. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -REPEAT- C: Shelves are rusting/rusted in upright cooler, walk-in cooler, walk-in produce cooler, and in chemical storage/weld detaching island of basin in sink of mechanical warewashing area/doors tarnishing on walk-in cooler and walk-in produce cooler/replace door rim of walk-in produce cooler/repair damaged door of glass cooler in the bar area/repair lower grill cooler drawer/replace broken shelf in the dry storage area/replace sprayer head. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-C: Replaced damaged and badly worn cutting boards throughout the establishment. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils -REPEAT- C: Cleaning is needed to/on the following: fryers, 4 burner stove, shelves in produce cooler, knife holder, fan covers in walk-in cooler, beer cooler in bar area, gasket around door of produce cooler, reach-in cooler, upright cooler, dry storage shelves, legs and shelving of all equipment, and on the outer surfaces of all equipment. (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 54 5-501.114 Using Drain Plugs-REPEAT-C: The outside receptacle is missing a drain plug .Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.//5-501.116 Cleaning Receptacles-C: Cleaning is needed around grease trap to remove oil spill and build-up to prevent creating a breeding area for pest, rodents, and insects. (B) Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods - REPEAT-C: Repair/replace damaged and corroding door frame in produce prep area/recaulk 3-compartment sink to the wall/replace chipping coved base on the outer surfaces of the walk-in cooler/repair damaged ceiling in the chemical storage area/repair holes in walls of produce prep area.Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT-REPEAT-C: Cleaning is needed to/on all walls, floors, base boards, and ceilings throughout the facility including walk-in refrigeration units. Physical facilities shall be cleaned as often as necessary to keep them clean.