

Food Establishment Inspection Report

Score: 96

Establishment Name: EL TACO RICO

Establishment ID: 3034012543

Location Address: 631 E SPRAGUE ST.

City: WINSTON SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: BLANCA RAMIREZ

Telephone: (336) 893-5599

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/08/2024

Status Code: A

Time In: 9:55 AM

Time Out: 11:45 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	1.5	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	Proper cooling time & temperatures	3	0	X
21	<input checked="" type="checkbox"/> IN	Proper hot holding temperatures	3	1.5	X
22	<input checked="" type="checkbox"/> IN	Proper cold holding temperatures	3	1.5	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	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	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	Toxic substances properly identified stored & used	2	X	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	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	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"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0	X
42	<input checked="" type="checkbox"/> IN	Washing fruits & vegetables	1	0	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"/> 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"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	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	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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 4					



Comment Addendum to Food Establishment Inspection Report

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 Permittee: BLANCA RAMIREZ
 Telephone: (336) 893-5599

Establishment ID: 3034012543
☒ Inspection ☐ Re-Inspection Date: 04/08/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: yesiramirez566@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/3 comp sink	138	carnitas/steam table	152		
chlorine sanitizer/3 comp sink	50	chorizo/steam table	172		
grilled chicken/steam table	122	shredded chicken/steam table	146		
grilled chicken/reheated on stove	172	steak/stove top	207		
menudo 1/upright cooler	64	tripa/reheat for hot holding	178		
menudo 2/upright cooler	56	lettuce/make unit	40		
menudo 3 and 4/upright freezer	60	sliced tomatoes/make unit	40		
menudo 5 /back freezer	49	ham/reach in	41		
castillos/upright cooler	45	carnitas/upright cooler	37		
shredded chicken/prep temp	46	caldo res/upright	41		
shredded chicken/cooled 20 min in upright cooler	44	caldo camaron/upright	41		
lettuce/cooling produce cooler 10:23	55	lengua/upright	40		
lettuce/cooling produce cooler 10:38	53	salsa/veggie cooler	41		
rice/steam table	184	salsa verde/veggie cooler	41		
rice/stove	210	queso fresco/veggie cooler	41		
beans/steam table	197	horchata/server cooler	39		
steak/steam table	192	salsa /on ice	41		
pastor/steam table	164				
birria/steam table	136				
lengua/steam table	179				

First
 Person in Charge (Print & Sign): Jose Manuel

Last
 Garcia

First
 Regulatory Authority (Print & Sign): Lauren

Last
 Pleasants

JOSE

Lauren

REHS ID: 2809 - Pleasants, Lauren Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: EL TACO RICO

Establishment ID: 3034012543

Date: 04/08/2024 **Time In:** 9:55 AM **Time Out:** 11:45 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jose Manuel Garcia	17874690	Food Service	05/13/2019	05/13/2024

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - Two sets of tongs, 2 plates, and a tortilla press were soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at the 3 compartment sink to be cleaned.
- 20 3-501.14 Cooling (P) - Five deep containers of menudo that were prepared the previous day measured 56F and 64F in the 2 door upright cooler, two that measured 60F in the upright freezer, and 49F in the back freezer. TCS foods shall be cooled rapidly from 135F-70F within 2 hours, and from 135F-41F within a total of 6 hours. The first 2 hours of cooling are the most critical in order to prevent foodborne illness. CDI- All four containers of menudo were voluntarily discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - One small pan of grilled chicken in the steam table measured 122F. TCS foods shall be maintained hot at 135F or above. CDI- Chicken reheated on the stove to 172F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - One container of castillos verde 45F and one container of castillos roja 45F in the upright cooler. TCS foods shall be maintained at 41F or below. CDI- Containers placed in the upright freezer with lids off.
- 28 7-102.11 Common Name - Working Containers (Pf),- Several spray bottles on the chemical storage shelf were not labeled and contained cleaning product. 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- Bottles set aside to be labeled.
- 33 3-501.15 Cooling Methods (Pf) - Four deep containers of menudo did not meet time and temperature cooling criteria. Use effective methods such as placing the containers in an ice water bath and stirring frequently, using shallow containers and thinner portions, adding ice as an ingredient, using rapid cooling equipment, or other effective methods to meet time and temperature cooling criteria. CDI- Menudo was voluntarily discarded and education was given about cooling methods.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - REPEAT- Wiping cloths at the front counter were stored in a bucket that measured 0 ppm chlorine. Maintain wet wiping cloths in a sanitizer solution specified under 4-501.114, with a chlorine measurement of 50-200 ppm.
- 42 3-302.15 Washing Fruits and Vegetables (C) -REPEAT- Avocados had stickers on them at the make line. Wash fruits and vegetables before use, and remove stickers.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Two cutting boards were stored behind faucets at the 3 compartment sink. Store cleaned and sanitized utensils in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. Use clean dish shelving for the storage of cutting boards.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. - There is a small leak in the faucet on the left side at the 3 compartment sink. Maintain plumbing in good repair.