

# Food Establishment Inspection Report

Score: 94

Establishment Name: EL TORERO MEXICAN RESTAURANT

Establishment ID: 3034011331

Location Address: 5900 UNIVERSITY PARKWAY

City: WINSTON SALEM

State: NC

Zip: 27105

County: 34 Forsyth

Permittee: EL PANTANO INC

Telephone: (336) 377-3339

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 06/07/2021

Status Code: A

Time In: 12:15 PM

Time Out: 4:20 PM

Total Time: 4 hrs 5 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision .2652</b>										<b>Safe Food and Water .2653, .2655, .2658</b>									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0			
<b>Employee Health .2652</b>										<b>Food Temperature Control .2653, .2654</b>									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0			
<b>Good Hygienic Practices .2652, .2653</b>										<b>Food Identification .2653</b>									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0			
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1				<b>Proper Use of Utensils .2653, .2654</b>									
<b>Approved Source .2653, .2655</b>										<b>Utensils and Equipment .2653, .2654, .2663</b>									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0			
<b>Protection from Contamination .2653, .2654</b>										<b>Physical Facilities .2654, .2655, .2656</b>									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used		1	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1				46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0			
<b>Potentially Hazardous Food Time/Temperature .2653</b>										<b>Conformance with Approved Procedures .2653, .2654, .2658</b>									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			<b>Total Deductions: 6</b>									
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0												
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0												
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
<b>Consumer Advisory .2653</b>																			
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0													
<b>Highly Susceptible Populations .2653</b>																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0												
<b>Chemical .2653, .2657</b>																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2														



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EL TORERO MEXICAN RESTAURANT  
 Location Address: 5900 UNIVERSITY PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: EL PANTANO INC  
 Telephone: (336) 377-3339

Establishment ID: 3034011331  
☒ Inspection ☐ Re-Inspection Date: 06/07/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: munozheriberto41@yahoo.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
steak	cook line- final	176.0	chlorine	spray bottle 50ppm	0.0			
shrimp	cook line- final	166.0	chlorine	spray bottle 50ppm	0.0			
beef	steam table	175.0	servsafe	R. Munoz- Mata 1/27/26	0.0			
chicken	steam table	180.0						
ground beef	steam table	172.0						
refried beans	steam table	168.0						
rice	steam table	178.0						
pico de gallo	make unit	40.0						
lettuce	make unit	36.0						
sliced tomatoes	make unit	40.0						
cheese	make unit	41.0						
lettuce	walk-in cooler	40.0						
cheese	walk-in cooler	41.0						
chicken	walk-in cooler	41.0						
refried beans	walk-in cooler	41.0						
pico de gallo	walk-in cooler	41.0						
broccoli	walk-in cooler	41.0						
hot water	3 compartment sink	155.0						
hot water	dishmachine	160.0						
chlorine	3 comp sink 50ppm	0.0						

Person in Charge (Print & Sign): *First* Rogelio *Last* Munoz Mata  
 Regulatory Authority (Print & Sign): *First* Damon *Last* Thomas

*Rogelio Munoz*

*D. Thomas* REHS #2877

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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**Establishment Name:** EL TORERO MEXICAN RESTAURANT

**Establishment ID:** 3034011331

## 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.

- 8 6-301.12 Hand Drying Provision - PF- The handwashing sink next to the cook-line did not have disposable towels in the dispenser and did not have an alternative hand drying option available for use- Each hand sink shall be provided with individual disposable towels, a continuous clean towel system, heated-air hand drying device or air-knife system using high velocity air- CDI: The disposable towel dispenser was filled by the person-in-charge (PIC)- 0 pts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- Inside of the make-unit raw, unpasteurized eggs were stored above cooked beef, mushrooms and pineapples. Raw chorizo was stored inside of a container with cilantro- Food shall be protected from cross-contamination by separating raw animal foods during storage, holding, preparation and display from cooked ready to eat foods and other raw animal foods by stacking order from top shelf to bottom shelf having items with the highest required cooking temperature for safety on the bottom or in the front wells a cold well refrigeration unit- CDI: The items were arranged according to approved standards by the PIC.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed for the nozzles of the beverage dispensing machines at the bar and at the upstairs service area- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold- 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Inside of the walk-in cooler containers of cooked chicken, rice and broccoli identified by the PIC as prepared on 6/6/21 were stored without effective date marking- Potentially hazardous foods that are held for more than 24 hours shall be marked to indicate the day and date by which the items shall be consumed, sold or discarded within a maximum of 7 days at a temperature of 41F or less and the day of preparation shall be counted as day 1- CDI: The PIC applied effective date marking to the items
- 26 7-102.11 Common Name-Working Containers - PF- Spray bottles identified by the PIC as sanitizer and bleach were stored in containers without effective labeling with the names of the contents- Working containers used for storing toxic chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material- CDI: The PIC applied effective labeling to the items.//7-201.11 Separation-Storage - P- Containers of sanitizer and bleach were stored on a shelf with tortillas and on the bar counter next to condiments and utensils- Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment or utensils by separating by spacing or partitioning- CDI: The items were moved to an approved location by the PIC.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Containers and shakers holding food identified as oil, butter and seasonings were in use without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 38 2-303.11 Prohibition-Jewelry - C- One food employee was actively working with food while wearing a bracelet on his wrist- Except for a plain ring such as a wedding band, while preparing food, employees may not wear jewelry on their arms and hands- 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Several wet cloths for wiping were stored on the equipment table next to and beneath the flat top grill- Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114- 0 pts.
- 40 3-302.15 Washing Fruits and Vegetables - C- Avocados stored in the make-unit had been cut for use and still had the manufacturers stickers on their surfaces indicating that they had not been washed before cutting. The conversation with the PIC confirmed that the items were not washed prior to cutting- Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminations before being cut, cooked, combined with other ingredients or served for consumption- 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Scoops used to dispense rice, salt, flour and seasoning were stored with their handles in contact with the surface of the food- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- The door to the walk-in cooler does not close securely and the lower corner of the outer stainless steel panel is damaged and needs to be repaired. Recondition the lower shelves of the equipment tables on the cook line, the prep tables, the undersides of the drainboards for the 3 compartment sink to remove rusting. Repair or replace the door gaskets for the walk-in cooler, the make-unit and the True freezer in the bar. Replace the non-functioning light bulb in the exhaust hood on the cook line- Equipment shall be maintained in a state of good repair.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C- The washing, rinsing and sanitizing solutions in the 3 compartment sink were heavily soiled with food residue- The wash, rinse and sanitizing solutions shall be maintained clean- 0 pts.// 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Cleaning is needed for the exterior surfaces of the dishmachine- A warewashing machine, sinks and other receptacles used for washing equipment or utensils shall be cleaned before use, throughout the day as necessary to prevent recontamination of equipment and utensils and if used, at least every 24 hours- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the door gaskets of the refrigeration equipment in the kitchen and the equipment on the cook line. Clean the drainboards of the 3 compartment sink and other items as necessary- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- 0 pts.
- 49 A pressure nozzle was attached to the hose connected to the faucet in the can wash without the use of an approved backflow preventer rated for

continuous pressure-

Any water supply with a source of potential backsiphonage must be protected by a backflow prevention device that meets the American Society of Sanitary Engineering standards for construction, installation, maintenance and testing for the specific application and type of device- CDI: The nozzle was removed from the hose by the PIC- 0 pts.

- 52 5-501.113 Covering Receptacles - C- The door to the dumpster for recycling was left open- Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered with tight-fitting lids or doors if kept outside of the food establishment- 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair or replace the caulk at the base of the mens and women's toilets and at the base of the exhaust hood on the cook line. Repair the damage to the wall at the threshold of the walk-in freezer, repair the wall at the dump sink in the upstairs service area- Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C- General floor and baseboard cleaning is needed beneath the equipment throughout the kitchen including inside of the walk-in refrigeration. General wall cleaning is needed behind the equipment on the cook line- Physical facilities shall be cleaned as often as necessary to keep them clean- 0 pts
- 54 6-202.11 Light Bulbs, Protective Shielding - C- A light bulb in the exhaust hood on the cook line did not have a protective shield installed over it- Light bulbs shall be shielded, coated or shatter-resistant in areas where there is exposed food, clean equipment, utensils and single service articles- 0 pts.//6-303.11 Intensity-Lighting - C- The light intensity inside of the walk-in dry storage was measured at 3.5- 6.7Foot candles (Fc) and 19.3-34.4 Fc at the ice bin in the bar- The light intensity shall be at least 20 foot candles (Fc) at 30 inches above the floor in areas used for handwashing, warewashing and equipment and utensil storage and in toilet rooms, at least 50 foot candles at a surface where an employee is working with food or equipment and at least 10 foot candles in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning- 0 pts.