

Food Establishment Inspection Report

Score: 90

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Location Address: 2421 LEWISVILLE-CLEMMONS

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: JESUS RUIZ

Telephone: (336) 766-7612

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/20/2022 Status Code: A

Time In: 1:35 PM Time Out: 5:00 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"/> 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"/> IN/OUT				
Food in good condition, safe & unadulterated		2	1	X	X
14	<input checked="" type="checkbox"/> OUT/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/OUT				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	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"/> IN/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	1.5	X	X
21	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper cold holding temperatures		3	X	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	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
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/OUT/N/A				
Toxic substances properly identified stored & used		2	1	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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN/OUT/N/A				
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	
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"/> IN/OUT				
Insects & rodents not present; no unauthorized animals		2	X	0	
39	<input checked="" type="checkbox"/> IN/OUT				
Contamination prevented during food preparation, storage & display		2	1	X	X
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN/OUT				
Wiping cloths: properly used & stored		1	X	0	X
42	<input checked="" type="checkbox"/> IN/OUT/N/A				
Washing fruits & vegetables		1	0.5	X	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN/OUT				
In-use utensils: properly stored		1	X	0	X
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	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/OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	
48	<input checked="" type="checkbox"/> IN/OUT				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	
49	<input checked="" type="checkbox"/> IN/OUT				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
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"/> IN/OUT				
Garbage & refuse properly disposed; facilities maintained		1	X	0	X
55	<input checked="" type="checkbox"/> IN/OUT				
Physical facilities installed, maintained & clean		1	X	0	X
56	<input checked="" type="checkbox"/> IN/OUT				
Meets ventilation & lighting requirements; designated areas used		1	X	0	
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

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Permittee: JESUS RUIZ
Telephone: (336) 766-7612

Establishment ID: 3034010728
 Inspection Re-Inspection **Date:** 06/20/2022
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: janam@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
sliced tomatoes	prep cooler	40						
chicken soup	steam table	119						
chicken soup	REHEAT on stove	206						
peppers and onions	steam table	141						
refried beans	steam table	138						
chicken	hot hold on flat top	166						
pork	small steam unit - back kitchen	188						
pastor	"	163						
lettuce	on ice, back kichen DISCARDED	60						
hot dogs	"	49						
ground beef	hot cabinet	140						
rice	hot cabinet in prep room	160						
frijoles	walk-in cooler	38						
cooked chicken	walk-in cooler	38						
Cl sanitizer	spray bottle, towel buckets (ppm)	50						
Cl sanitizer	dish machine (ppm)	50						
hot water	3 comp sink	151						
ServSafe	Eduardo Mendoza Hernandez 1/31/27	0						

Person in Charge (Print & Sign): Eduardo *First* Mendoza Hernandez *Last*
Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

REHS ID: 2519 - Welch, Aubrie **Verification Required Date:** 06/22/2022

REHS Contact Phone Number: (336) 703-3131

Comment Addendum to Inspection Report

Establishment Name: MI PUEBLO MEXICAN RESTAURANT 3

Establishment ID: 3034010728

Date: 06/20/2022 **Time In:** 1:35 PM **Time Out:** 5:00 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.

- 13 3-202.15 Package Integrity (Pf) Several #10 cans with dents on seams on can rack. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - PIC discarded cans, discussed requirement to store damaged items in a separate location.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) food debris and/or sticker residue present on majority of dishes checked today, including metal and plastic containers, can opener, metal chip baskets, plates, misc. utensils. Food contact surfaces shall be clean to sight and touch. REPEAT. Due to the volume of soiled dishes, VERIFICATION VISIT required Wednesday, June 22.
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) REPEAT. PIC stated that cutting boards on prep coolers are cleaned nightly. Utensils in continuous use that come in contact with time/temperature control for safety (TCS) foods, including cutting boards, tongs, knives, etc. must be cleaned and sanitized a minimum of once every 4 hours throughout the day. Discussed with PIC; VERIFICATION REQUIRED Wednesday, June 22.
- 20 3-501.14 Cooling (P) Cheese dip prepared during inspection was 87F when temped at 2:26, and 80F when temped at 3:17 - cooling rate of .14 degrees/minute, which is not fast enough to meet first cooling parameter of 135F to 70F in 2 hours max. Cheese was in ice bath with a lid and had not been stirred. CDI - discussion about cooling methods; employee removed lids, stirred cheese and temps will be monitored. Observed ice bath cooling technique for salsa verde that was in compliance.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) chicken soup on steam table that had been made today was 119-121F, ground beef at steam table in container sitting above inset pans was 119-128F. Time/temperature control for safety (TCS) foods held hot shall be maintained at 135F or above. CDI - chicken soup was reheated on stove to 200F+, ground beef was reheated and combined with ground beef in steam table.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Lettuce 60F, hot dogs 49F, fresh cheese 49F - foods were in ice bath in metal pan, but level of ice and water was too low to maintain proper temps. TCS foods held cold shall be maintained at 41F or below. CDI - discarded.
- 28 7-202.12 Conditions of Use (P) Ortho Home Defense Max is not approved for restaurant/institutional use. Poisonous or toxic materials shall be used according to law and Food Code, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment. CDI - removed from establishment.
- 38 6-501.111 Controlling Pests (Pf) Roaches observed at cook line and under water heater. The premises shall be maintained free of insects, rodents, and other pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Employee placed bin on floor to fill with ice. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. CDI - PIC instructed employee to discard ice and obtain a clean container.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) REPEAT. Several soiled towels on prep surfaces at cook line and hanging from employee aprons. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer.
- 42 3-302.15 Washing Fruits and Vegetables (C) Stickers present on lemons at bar. Wash fruits and vegetables prior to use. Stickers should be completely removed during the washing process.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Pairs of tongs hanging from char grill where they could be contacted by clothing of employees walking by. Ice scoop stored in front of hand sink at bar. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. CDI - tongs and ice scoop removed for cleaning.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Repair drawers under prep table. Equipment shall be maintained in good repair. Note: refrigerated drawers were being repaired during inspection; they were not in use.
4-205.10 Food Equipment, Certification and Classification (C) Dish racks are not approved for use as shelving (dry storage, pot of beans, chemicals under sink). Obtain approved shelves that you can clean underneath. Bowls are not approved for use as scoops (rice, soup on steam table). Scoops must have handles that do not contact the food.
- 48 4-301.13 Drainboards (C) Several dishes, including a colander, sheet pan, metal rack, fryer basket were stored in can wash that had standing water. Several large pots on floor by 3 comp sink. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary

utensil holding before cleaning and after sanitizing.

- 49 4-602.13 Nonfood Contact Surfaces (C) Repeat. Cleaning is needed throughout, such as around refrigerated drawers, most shelving, gaskets, around/under equipment on cook line, can rack, underside of pass-thru shelf. Nonfood contact surfaces of equipment shall be cleaned as often as needed to keep them clean.
- 54 5-501.114 Using Drain Plugs (C) Dumpster on right is missing the drainplug - this is REPEAT from past inspections. Drains in receptacles and waste handling units for refuse and recyclables shall have drain plugs in place.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. clean floor under equipment/in corners, such as under/around water heater. Clean walls and ceiling where dust is present. Physical facilities shall be maintained clean.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Several cell phones on shelves at/above prep areas. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.