

Food Establishment Inspection Report

Score: 87.5

Establishment Name: SENOR BRAVO

Establishment ID: 3034011987

Location Address: 241 S MARSHALL STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: SENOR BRAVO, INC.

Telephone: (336) 725-1888

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 12/02/2022 Status Code: A

Time In: 11:15 AM Time Out: 1:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 11

No. of Repeat Risk Factor/Intervention Violations: 4

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	
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"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Required records available: shellstock tags, parasite destruction	2	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cold holding temperatures	<input checked="" type="checkbox"/>	1.5	0 <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0 <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
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 <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 <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:		12.5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SEÑOR BRAVO
 Location Address: 241 S MARSHALL STREET
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SEÑOR BRAVO, INC.
 Telephone: (336) 725-1888

Establishment ID: 3034011987
☒ Inspection ☐ Re-Inspection Date: 12/02/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: chivasdecorazon10@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
chiles rellenos	walk-in cooler	45	chicken	upright cooler	38			
chicken	walk-in cooler	45	rice	steam table	156			
cheese	walk-in cooler	45	beans	steam table	160			
raw steak	walk-in cooler	45	black beans	steam table	160			
chicken stock	walk-in cooler	45	barbacoa	steam table	170			
lettuce	walk-in cooler	44	enchilada sauce	steam table	179			
salsa	walk-in cooler	45	ground beef	steam table	166			
beans	walk-in cooler	45	chicken	steam table	168			
ambient air	walk-in cooler	40	chicken	final cook	180			
salsa	ice bath	46	shrimp	sandwich cooler 2	38			
carnitas	reheat	180	crab	sandwich cooler	37			
chicken	reheat	175	squid	sandwich cooler	37			
ground beef	reheat	190	steak	upright cooler	41			
steak	reheat	177	carnitas	upright cooler	40			
pico	sandwich cooler	40						
tomato	sandwich cooler	39						
cheese	sandwich cooler	39						
green salsa	sandwich cooler	39						
tamales	small sandwich cooler	39						
green tomatoes	upright cooler	39						

First
 Person in Charge (Print & Sign): Salvador
First
 Regulatory Authority (Print & Sign): Andrew

Last
 Rosales
Last
 Lee



 **REUS**

REHS ID: 2544 - Lee, Andrew
 REHS Contact Phone Number: (980) 201-0602

Verification Required Date: 12/09/2022

Authorize final report to
 be received via Email: AL



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: SENOR BRAVO

Establishment ID: 3034011987

Date: 12/02/2022 **Time In:** 11:15 AM **Time Out:** 1:45 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 (C) No person present with ANSI food protection manager certification. At least 1 employee shall be present during all hours of operation with ANSI food protection manager certification.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) No vomit/diarrhea clean up policy at establishment. CDI - PIC e-mailed sample policy to use. 0 pts.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drink on prep table while it was in use to cut avocados. Store employee drinks in a separate area, such as a low shelf. 0 pts.
- 9 3-301.11 Preventing Contamination from Hands (P) (Pf) The manager was cutting limes and handling them with bare hands. Ready-to-eat foods must not be handled with bare hands. CDI - Limes discarded and manager instructed to wear gloves while handling ready-to-eat foods.
- 10 6-301.12 Hand Drying Provision (Pf) 1 hand washing sink did not have paper towels. CDI - PIC refilled dispenser. 0 pts.
- 14 3-402.11 Provide records from supplier to guarantee fish served raw or undercooked is free of live parasites. Pf Raw tilapia is served in ceviche. PIC does not have parasite destruction letter from supplier. VR - Verification required within 10 days. E-mail parasite destruction form to leeac@forsyth.cc
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw shrimp stored on shelf above ham and hot dogs. Raw chorizo stored on shelf above raw oysters. Do not store raw animal foods above ready-to-eat foods. Do not store raw comminuted meat above raw seafood. CDI - Food storage order corrected during inspection. REPEAT
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Can opener blade had visible multi-day buildup on it. Clean can opener blade every day. CDI - Can opener taken to dish machine to be washed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Ice machine shield had visible black buildup on it. Clean ice machine more frequently. All other dishes were clean so 0 points taken. REPEAT. 0 pts.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Salsa in ice bath measured 45-46F. Chiles rellenos, chicken, cheese, raw steak, chicken stock, lettuce, salsa and beans measured 44-45F in walk-in cooler. PIC stated that door was propped open to put up a beer order at 11AM causing temperature to rise. Air temperature of walk-in cooler was 40F. TCS foods in cold holding shall measure 41F or less. CDI - Door kept closed during inspection and foods were dropping at a quick enough rate to reach 41F by 3PM.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Green salsa and red salsa in upright cooler were missing date labels. Cooked green tomatoes were missing date label in upright cooler. Tamales in small sandwich cooler were missing date label. Cooked shrimp, cooked mussels, cooked crab, and cooked squid in sandwich cooler were missing date labels. TCS ready-to-eat foods must be date marked if held for over 24 hours. CDI - PIC dated items. REPEAT // 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - Opened imitation crab was opened on 11-13 and had not yet been discarded. TCS ready-to-eat foods must be used or discarded within 7 days of preparation (or the day the commercial package was opened). CDI - Crab discarded by PIC.
- 25 3-603.11 Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. Pf Huevos rancheros and Huevos con chorizo may be ordered with undercooked eggs. No marking is on menu tying these items to the consumer advisory on the menu. VR - Verification required within 10 days that establishment adds asterisk to both items.
- 33 3-501.15 Cooling Methods (Pf) Ground beef was cooling for the first hour on prep table out of refrigeration. Use walk-in cooler, freezer, or ice baths to rapidly cool TCS foods. CDI - Ground beef moved to sheet tray and cooled in walk-in freezer. REPEAT
- 35 3-501.13 Thawing (Pf) Imitation crab was thawing in prep sink at room temperature. TCS foods must be thawed under refrigeration, as part of cooking process, or under running water that measures 70F or less. CDI - PIC educated on thawing requirements for TCS foods. 0 pts.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) 1 wet wiping cloth observed on clean side of dish machine drainboard. Wet wiping cloths shall be stored in sanitizer solution when in between uses. 0 pts.
- 42 3-302.15 Washing Fruits and Vegetables (C) Employee observed cutting avocados and tomatoes straight out of box without washing first. Fruits and vegetables must be washed thoroughly before use. 0 pts.

- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Several stacks of pans and drink cups were stacked while they were still wet. Allow utensils to adequately air dry before stacking. 0 pts.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf) Quat test strips at establishment are faded and expired in 2020. VR - Verification required within 10 days that establishment acquires new quat test strips.
- 55 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Large amount of old restaurant equipment (stove, coolers, etc) stored outside restaurant and in dumpster enclosure. Remove these items to prevent becoming a potential pest harborage. REPEAT
- 56 6-202.11 Light Bulbs, Protective Shielding (C) At least 5 light fixtures in the kitchen are missing shields. Lights must be shatter proof or shielded. REPEAT. 0 pts.