

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: CAMINO REAL

Establishment ID: 3034012840

Location Address: 3800 REYNOLDA RD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 21 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 11 : 00  am  pm Time Out: 02 : 10  am  pm

Permittee: CAMINO REAL AND ASSOCIATES INC.

Total Time: 3 hrs 10 minutes

Telephone: (336) 923-0001

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source</b> .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	0	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0	0	
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</b> .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658								
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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control</b> .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	0	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>						<b>7.5</b>		



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: CAMINO REAL AND ASSOCIATES INC.  
 Telephone: (336) 923-0001

Establishment ID: 3034012840  
 Inspection  Re-Inspection Date: 06/21/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: franking7@yahoo.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
CFPM	Fredy Salinas 3/14/21	00	lettuce	make unit	48	shrimp	final cook temp	163
chl sani	ppm dish machine	50	lettuce	cooled 40 min	40	chicken	final cook temp	184
hot water	dish machine	120	cheese dip	cooling 11:41	103	rice	hot holding	164
hot water	3 comp sink	137	cheese dip	cooling 12:04	61	gr. beef	hot holding	165
beans	hot holding	131	beans	walk in cooler	46	cheese dip	hot holding	139
beans	reheated	170	spinach dip	walk in cooler	46	queso	reach in make unit	52
tomato	upright cooler	71	chicken	walk in cooler	34	salsa	salsa make unit	36
tomato	cooled 40 min	61	carnitas	final cook temp	200	horchata	drink cooler	40

## 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.

- 7 3-301.11 Preventing Contamination from Hands - P - Food employee cutting cilantro using bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves. CDI - Portion of cut cilantro was voluntarily discarded and employee was educated on using gloves with ready-to-eat foods.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - The following utensils soiled with food debris: 2 lava rock bowls, large mixing attachment, 2 vegetable choppers, blender pitcher, 2 plates, and 4 bowls. Food contact surfaces shall be clean to sight and touch. CDI - All items taken to warewashing area to be washed, rinsed, and sanitized.
- 18 3-501.14 Cooling - P - Two plastic containers of cheese dip in reach in cooler of make unit measured 52-54F. Food employee stated that the dip was made and placed in cooler the previous day. TCS foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. Cheese dip did not meet time and temperature cooling criteria. CDI - Both containers voluntarily discarded.

Lock Text



Person in Charge (Print & Sign): Yaquelin <sup>First</sup> Cruz <sup>Last</sup>  
 Regulatory Authority (Print & Sign): Lauren <sup>First</sup> Pleasants <sup>Last</sup>

  
  
 \_\_\_\_\_  
 \_\_\_\_\_

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 3 1 4 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Metal pan of refried beans on shelf above grill measured 131-134F. TCS foods shall be maintained hot at 135F or above. CDI - Beans reheated on stove to 170F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Container of lettuce in make unit 48F. Lettuce was chopped in morning. Container of sliced tomatoes in upright cooler 71F and were also sliced in morning. Spinach dip and refried beans in walk-in cooler measured 46F. TCS foods shall be held at 41F or below. Place lettuce and tomatoes in walk-in cooler or freezer after preparation to cool to 41F before placing in prep coolers. Adjust thermostat of walk-in cooler to maintain foods at 41F or below. CDI - Lettuce placed in walk-in freezer and cooled to 40F. Tomatoes placed in walk-in cooler and measured 61F 40 minutes later. Spinach dip voluntarily discarded. Lids removed from containers of beans to allow them to cool.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Containers of cabbage salad and spinach dip, and container of thawing cooked chicken in walk in cooler with no date marking. Jug of milk in upright cooler with no date marking. If held for more than 24 hours, TCS foods shall be held at 41F for no longer than 7 days and be marked with date of prep or discard. CDI - Spinach dip voluntarily discarded. Correct dates added to cabbage salad, chicken, and milk.
- 31 3-501.15 Cooling Methods - PF - Freshly prepared cheese dip in deep plastic container with lid placed in walk-in freezer to cool. Quickly cool foods within the time and temperature criteria specified in 3-501.14 using methods such shallow and thin portions, metal pans uncovered to facilitate heat transfer, ice baths and frequent stirring, using refrigeration or rapid cooling equipment, or other effective methods. CDI - Cheese dip placed in several smaller metal containers and stirred often inside walk-in freezer.
- 34 4-502.11 (B) Good Repair and Calibration - PF - Food thermometer was not calibrated. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. CDI - Manager calibrated thermometer in ice water during inspection. // Recommend obtaining thin probe digital thermometer for establishment.
- 37 3-305.14 Food Preparation - C - Large container of cheese dip placed on box of oil on the floor during mixing process. Protect food from environmental contamination during food preparation. CDI - Cheese dip container placed on prep table to continue mixing. // 3-307.11 Miscellaneous Sources of Contamination - C - Employee milkshake stored in container with fried ice cream in dessert freezer. Protect food from miscellaneous sources of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - In warewashing area, bucket of sanitizer measured 200ppm but was visibly soiled. Wet wiping cloths shall be maintained in clean sanitizer between uses. Discard sanitizer once it becomes visibly soiled. CDI - New sanitizer was made for bucket.



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- 40 3-302.15 Washing Fruits and Vegetables - C - Avocado with sticker on skin was sliced without being washed. Wash fruits and vegetables prior to use. CDI - All avocados were washed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - De-rust lower shelf of prep table by slicer. Lower shelf of table by fryers is crooked and needs to be repaired. Replace torn gaskets in reach in cooler. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - Lava rock bowls used for meat dishes are porous, not smooth nor easily cleanable. Food-contact surfaces shall be smooth, free of pits, cracks, inclusions, seams, or holes. CDI - Manager stated they would use cast iron pans, or use stainless steel bowls inside lava rock bowls instead of placing food directly into the bowls.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed on the following equipment: sides of fryers, all dish shelving, nonfood-contact surfaces of slicer, and lid drying rack. Nonfood-contact surfaces of equipment shall be free of an accumulation of dust, dirt, food residue, or other debris.
- 54 6-303.11 Intensity-Lighting - C - Lighting measured 15 foot candles at dry storage area handwashing sink. Lighting shall be at least 20 foot candles in areas used for handwashing. Replace bulb in light fixture to increase lighting.



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