

Food Establishment Inspection Report

Score: 77

Establishment Name: TAQUERIA GUADALAJARA 2

Establishment ID: 3034011586

Location Address: 980 PETERS CREEK PARKWAY

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 11 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 00 ^{am}/_{pm} Time Out: 05 : 25 ^{am}/_{pm}

Permittee: TAQUERIA GUADALAJARA #2 INC

Total Time: 5 hrs 25 minutes

Telephone: (336) 724-9299

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: 10

No. of Repeat Risk Factor/Intervention Violations: 6

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

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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										23



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CR
Off



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Location Address: 980 PETERS CREEK PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: TAQUERIA GUADALAJARA #2 INC

Telephone: (336) 724-9299

Establishment ID: 3034011586

☐ Inspection ☒ Re-Inspection Date: 04/11/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: reyr@light.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item 2/13/23	Location Reynaldo Rizo	Temp 0	Item milk	Location walk in cooler	Temp 45	Item queso	Location steam table	Temp 138
hot water	handsink	120	lettuce	walk in cooler	44	shrimp	reach in	41
chlorine ppm	dish machine	50	chicken	final cook	167	diced tomato	make unit	41
quat ppm	sanitizer spray	200	steak	final cook	177	rice	rice cooker	164
lettuce	make unit	47	cornish hen	final cook	174	pico	server reach in	38
sliced tomato	make unit	47	barbacoa	steam table	145	pico	server upright	43
cooked tripe	walk in cooler	45	ground beef	steam table	165			
raw egg	walk in cooler	47	chicken	steam table	154			

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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF - General lack of active managerial control in the establishment. Employees observed using bare hand contact, not washing their hands at correct times, not properly cleaning multiuse equipment and utensils before reuse, and employees do not display proper training in food safety. Ready-to-eat food shall be protected from cross-contamination by using gloves and effective handwashing. Person in charge needs to monitor employees for proper handwashing, cooling of food, and food storage. Verification required that staff has been trained on no bare hand contact, when to wash hands and proper procedure, proper cleaning and sanitizing, and that foods are stored to prevent cross-contamination.
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Employee was questioned about employee health policy and she explained she was new and did not seem to understand what I was asking. PIC showed me copies of signed employee health policies by employees. CDI - Educated PIC to ensure employees know about the five foodborne illnesses and five symptoms with which they cannot report to work.
- 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee drink with lid and straw observed on top of make unit above food prep surface. Employees must have drinks with lids and straws under prep surfaces so as not to potentially contaminate food or equipment. CDI - Drink was moved to lower shelf.

Lock
Text



Person in Charge (Print & Sign): *First* Reynaldo *Last* Ramirez

Regulatory Authority (Print & Sign): *First* Lauren Pleasants *Last* Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 04 / 21 / 2019

REHS Contact Phone Number: (336) 703-3161



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- 6 2-301.14 When to Wash - P - REPEAT - One food employee observed handling raw chicken with tongs in walk-in cooler, taking it to the grill line, then coming back to walk-in cooler to get ceviche (ready to eat). Food employees shall clean their hands when switching between raw food and ready to eat food. CDI - Employee was directed to remove gloves, wash hands, and don new gloves before handling ready to eat food. Manager entered kitchen without washing hands and went to make unit to remove a container of tomatoes. Food employees shall clean their arms and hands immediately before engaging in food preparation including working with exposed food, clean equipment and utensils. CDI - He was directed to wash his hands upon entering the kitchen. //2-301.12 Cleaning Procedure - P - Employee observed only rinsing hands in handwash sink. Hands shall be washed under tempered running water, with soap for 15 seconds, rinsed under tempered running water, dried with a paper towel or
- 7 3-301.11 Preventing Contamination from Hands - P - REPEAT - Employee observed handling bread on grill to prepare a sandwich. Food employees shall not contact exposed, ready to eat food with their bare hands and shall use deli tissue, tongs, or single-use gloves. CDI - Employee was directed to wash hands and don gloves, and bread was voluntarily discarded.
- 12 3-203.12 Shellstock, Maintaining Identification - PF - REPEAT - All shellstock tags found in establishment were not dated. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. Begin to do this immediately. Tags shall be stored for 90 days in chronological order of last date served or sold. Verification of compliance required within 10 days on April 21, 2019. Call Lauren Pleasants for verification at (336)703-3144.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In walk-in cooler, large container of salsa was stored under raw beef. Bowl of raw shrimp above ready to eat salsas. Ceviche (ready to eat) and cooked octopus stored under raw tilapia and raw shrimp. In walk-in freezer, open containers of raw breaded chicken products were stored above raw repackaged beef. Food shall be protected from cross-contamination by separating raw animal foods during storage. CDI - Food items were moved to correct stacking order.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - Wall chopper, utensils in bin under slicer, immersion blender, blender canister and lid, cheese grater, several lids in a container under slicer, a bowl, a plate, a clear plastic bin, and 4 spoons were soiled. Food contact surfaces shall be clean to sight and touch. CDI - Items were taken to warewashing area to be washed, rinsed, and sanitized. // 4-602.11 (A) Equipment Food-Contact Surfaces and Utensils - P - Employee used tongs for raw fish and set the tongs down on the cutting board where plates were being prepared for service. Cutting board/ food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred. CDI - Cutting board was taken to 3 compartment sink to be washed, rinsed, and sanitized. Sanitizing time was not observed so employee re-washed and sanitized the cutting board.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - Shredded lettuce and sliced tomatoes in make unit measured above 41F as referenced in temperature log. Cooked tripe, shell egg, milk, and lettuce in walk-in cooler measured above 41F. Pico in upright cooler in server area was 43F. Food shall be maintained cold at 41F or below. CDI - Lettuce and tomatoes from make unit were placed in walk-in to cool, and manager was directed to turn down temperature in walk-in cooler to maintain food cold at 41F or less.
- 26 7-102.11 Common Name-Working Containers - PF - REPEAT- Improvement in this area, but one spray bottle of cleaner in warewashing area was not labeled. Make sure when labels wear off that new ones are applied with the common name of the material. CDI - Manager wrote label on bottle.



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- 31 3-501.15 Cooling Methods - PF - REPEAT - Shredded lettuce at make unit measured 47F. PIC stated that it had been cut before placing in make unit. Lettuce shall be placed in walk-in cooler after cutting to reach 41F before putting in make unit. Use uncovered, shallow pans to achieve rapid cooling. CDI - Lettuce placed in walk-in cooler and measured 44F 30 min later.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT - Loose hot dogs on top shelf and open container of vegetables out of bags in walk-in freezer. Box of raw chicken on the floor in the walk-in freezer. Bread uncovered in containers in walk-in cooler. Food shall be protected from contamination and stored at least 6 inches off the floor. // 3-307.11 Miscellaneous Sources of Contamination - C - Five shucked oysters in box of unwashed raw oysters. Protect ready to eat food from miscellaneous sources of contamination. CDI - Shucked oysters were voluntarily discarded.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Soiled oyster shucking knife being stored in box of oysters in the walk-in cooler. Some oysters had been shucked. During pauses in food preparation and dispensing, utensils shall be stored as specified under 3-304.12 in a clean dry location where they are not exposed to contamination. CDI - Knife was taken to warewashing area.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - REPEAT - One stack of metal pans stacked wet. Equipment and utensils shall be air-dried after washing, rinsing, and sanitizing. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Bin of utensils stored under slicer soiled with food debris. Splash and drips from raw meats being cut on slicer are frequently contaminating these utensils, as noted in previous reports. Pan of breader was stored on clean dish shelving in contact with clean metal pan. Store cleaned equipment, utensils, linens and single-service packages in a clean, dry location where they will not be exposed to splash, dust, or other contamination.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - Single-service cups were being stored uncovered in a bin at the server area. Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Keep cups in plastic sleeves.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Lower shelves of tables, lower shelves and castors of clean dish shelving, dry storage shelving, and upstairs storage shelving, panel of stove range are rusted and in need of refinishing or replacement. Stove knobs are broken and/or missing and need to be replaced. One foot of slicer is broken and needs repair. (This is a safety concern). Torn gaskets on upright server area cooler and freezer, walk-in cooler, and make unit reach in cooler need to be repaired. Walk in cooler is not maintaining foods at 41F or less. Assess and repair/adjust. Ice machine door is held on by unapproved wire. Maintain equipment in a state of repair. //4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C - REPEAT - Plate warmer is not attached to table and has accumulated debris around the bottom edges. Counter mounted equipment that is not easily movable shall be sealed for cleaning.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - Table under rice cooker, sides of stove, prep table lower shelves, clean dish shelving, two utensils bins on lower shelf of prep table under slicer need additional cleaning. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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- 49 5-205.15 (B) System maintained in good repair - C - REPEAT - Handwashing sinks by cook line and warewashing area are slow to drain. Plumbing systems shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions-C-REPEAT- Walls throughout kitchen, dry storage, behind ice machine, walk in cooler need cleaning. Ceiling tiles throughout require additional cleaning. Physical facilities shall be cleaned at a frequency necessary to keep them clean./6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods-C-REPEAT- Repair wall above hand sink at dish machine. Partitions in poor repair in both men's and women's restroom. Ceiling grid is rusted above steam table. Vent cover is missing on ceiling above cook line. Small screw holes at hand sink near ice machine need to be filled. Hole in wall near restrooms. Damage on walls and corners throughout. Trim damaged around door to upstairs storage and at back door. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C - REPEAT - Lighting measured 31-40 foot candles under hood and at steam table. Lighting shall be 50 foot candles at food preparation surfaces. Fix fixtures/ replace lightbulbs that are burnt out.



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✓
Spell

