

Food Establishment Inspection Report

Score: 88.5

Establishment Name: MONTE DE REY MEXICAN RESTAURANT

Establishment ID: 3034012099

Location Address: 4922 COUNTRY CLUB RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 20 / 2021 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 10 : 15 am pm Time Out: 01 : 55 am pm

Permittee: MONTE DE REY OF COUNTRY CLUB, INC

Total Time: 3 hrs 40 minutes

Telephone: (336) 765-1424

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: 3

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	X 0 X 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0 0
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2 0 0 0 0 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	13 0 0 0 0
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 X X 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 1 0 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 1 0 0 0 0
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	X 0 0 0 0 X
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	X	13 0 X X 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13 X X 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 0 0 0 0
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0 0
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	X 0 X X 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	X 0 X 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13 X X X 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0 0 0
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	X 0 0 0 0 X
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 0 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0 0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 X X 0 0 0
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	2	1 0 0 0 0 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
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03 0 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 0 0
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	1	03 X X 0 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03 0 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0 0 0
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	2	1 0 0 0 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 X 0 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0 0
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	X 0 0 0 X 0
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03 X X 0 0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0 0
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	X 0 0 0 X 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 0 0
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	2	X 0 0 0 X 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	X 0 0 0 X 0
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1 0 0 0 0 0
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 X 0 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0 0 0
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 X 0 0 0 0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 X 0 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 X 0 0 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	X 0 0 0 X 0
Total Deductions:					11.5	



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County: 34 Forsyth **Zip:** 27104
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: MONTE DE REY OF COUNTRY CLUB, INC
Telephone: (336) 765-1424

Establishment ID: 3034012099
 Inspection Re-Inspection **Date:** 01/20/2021
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: cdeimos13@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
queso	reheat	84	hot water	3-compartment sink	150	braised beef	small make-unit	38
chicken	reheat	180	hot plate temp	dish machine	175	cheese	make-unit	39
ground beef	reheat	175	chicken	final cook	180	tomato	make-unit	40
carnitas	reheat	180	chlorine (ppm)	sanitizer bottle	0	salsa	cooling (2.5 hr)	49
rice	final cook	190	shrimp	low boy cooler	39			
rice	walk-in cooler	55	horchata	upright cooler	36			
carnitas	walk-in cooler	41	salsa	ice bath	39			
salsa	cooling (since 10:30AM)	56	queso	reheat (corrected)	170			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 4 employee drinks stored on pass through window. 1 employee drink on prep table. 1 employee drink on top of can of food. Employee drinks shall be stored in a separate location away from food or clean equipment, such as a low shelf. Also, employee drinks must have a lid with a straw. Cup on prep table did not have lid or straw. CDI - Drinks thrown away.
- 8 6-301.14 Handwashing Signage - C - Hand washing sink at waitress area does not have hand washing signage. CDI - Handwashing signage posted at end of inspection. 0 pts.
- 12 3-402.11 Parasite Destruction - P - Salmon is starred on menu indicating it can be served raw or undercooked. No parasite destruction letter present for salmon. Contact distributor or vendor to inquire about possible parasite destruction letters for the salmon. If there is no parasite destruction letters or a letter from the supplier that the salmon is farm raised and parasite free, then the salmon was must fully cooked for each consumer. VR - Verification required by 1-30-2021. Contact Andrew Lee at (336) 703-3128 when completed.

Lock Text



Person in Charge (Print & Sign): Cesar *First* Betancourt *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*




REHS ID: 2544 - Lee, Andrew

Verification Required Date: 01 / 30 / 2021

REHS Contact Phone Number: (336) 703 - 3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Container of raw ceviche stored on top of container of salsa in walk-in cooler. Also, large container of prepared raw beef stored above bags of cooked vegetables in walk-in freezer. Raw animal foods must be stored in a manner that they cannot contaminate ready-to-eat foods. Do not store on top of or above ready-to-eat foods. CDI - Food storage order corrected during inspection.

- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - 1 bottle of chlorine sanitizer measured 0 ppm on test strip. Chlorine sanitizers shall be 50-200 ppm. CDI - Bottle emptied. 0 pts.

- 17 3-403.11 Reheating for Hot Holding - P - Repeat - Queso was reheating directly in the steam table at start of inspection. Potentially hazardous foods that are cooked and cooled in establishment must be reheated to at least 165F within 2 hours prior to hot holding. The steam table will not reheat queso to 165F within 2 hours. CDI - Queso moved to stove top and reheated to 170F in 1.5 hours.

- 18 3-501.14 Cooling - P - Rice that was cooked last night still measured 55F after cooling all night. Salsa also was cooling and measured 56F at start of inspection and measured 49F 2 hours later. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. Foods prepared at room temperature with cold ingredients shall cool to 41F within 4 hours. CDI - Rice discarded in trash can and ice wands added to salsa containers.

- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Cheese dip with date mark of 1-10 in front upright cooler. Potentially hazardous ready-to-eat foods shall be discarded 7 days from preparation with day 1 being the date of preparation. CDI - Cheese dip discarded. 0 pts.

- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Menu has consumer advisory on menu and has all items that may be undercooked denoted with an asterisk. However, there is no statement on the menu that ties the consumer advisory to the asterisked items. Place "items with "" may be served raw or undercooked" on menu to tie the consumer advisory to the undercooked items. VR - Verification required by 1-30-21 that the menus have been corrected. Contact Andrew Lee at (336) 703-3128 when completed.

- 26 7-206.11 Restricted Use Pesticides, Criteria - P - Several bottles of Raid and Hot Shot in back storage area. These insecticides are for residential or household use only. Pesticides and insecticides shall only be applied by a Certified Applicator. CDI - Bottles thrown away during inspection. 0 pts.



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- 31 3-501.15 Cooling Methods - PF - Rice cooled in deep metal pan in thick portion over night and still measured 55F after 10 hours of cooling. Salsa cooling in deep plastic containers and were not cooling at a fast enough rate. Potentially hazardous foods shall be cooled using methods such as: cooling in shallow pans, cooling in smaller portions, using ice baths or ice wands, leaving containers uncovered or loosely covered, etc. Cooling methods must be able to cool PH foods within the proper cooling parameters. CDI - Rice voluntarily discarded and ice wands added to salsa containers. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Container of brown sugar with no lid. Salsas, queso, chicken, tilapia and carnitas containers all did not have lids or were uncovered in walk-in cooler. Food must be covered to protect against potential contamination from the premises. 0 pts.
- 40 3-302.15 Washing Fruits and Vegetables - C - Repeat - Avocados on service line still had stickers on them. Fruits and vegetables must be thoroughly washed prior to use. Remove stickers from produce and vegetables during washing.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Tong handles touching raw shrimp and raw beef in containers in low boy cooler at grill. In-use utensils shall be stored so that the handle doesn't fall into the food. Maintain the handles out of the raw meat to prevent employees from having to wash their hands or change gloves every time they retrieve raw meat from the grill. 0 pts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - Repeat - Sour cream bucket is being reused to store seasoning. Single-use and single-service articles shall not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Torn gaskets present on almost all refrigeration unit doors and drawers. Curtains on torn in walk-in cooler. Ice machine lid is off its hinge. Rusted shelves present in walk-in cooler. Caulking between ventilation hood panels is worn and peeling. Grate on soda machine is rusted. Middle 3-compartment sink compartment does not hold water. Equipment shall be maintained in good repair. Repair/replace listed equipment. Remove old caulking between hood panels and recaulk with heat resistant caulk.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Grease dripping from top and bottom of ventilation hood. Also, food residue on metal panels of ventilation hood. Shelves in walk-in cooler have food buildup on them and need to be cleaned. Both make-unit coolers need to be detail cleaned. Walk-in freezer door needs to be cleaned or replaced. Gaskets of most refrigeration units have food buildup on them and need to be cleaned or replaced. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.



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- 49 5-205.15 (B) System maintained in good repair - C - Handsink in men's restroom is leaking water from pipe underneath handsink. Plumbing fixtures shall be maintained in good repair. Repair leak. 0 pts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet in men's restroom needed to be cleaned. Plumbing fixtures in restrooms shall be maintained clean. 0 pts.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - Cardboard boxes and leaves building up around dumpsters in dumpster enclosure. Maintain refuse areas clean and free of unnecessary items. // 5-502.11 Frequency-Removal - C - Old grill has been sitting near back door since last inspection. Remove from establishment. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Clean floor underneath soda syrup boxes and around water heater. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Grout worn between floor tiles around 3-compartment sink and in front of cooking equipment. Ceiling tiles missing above water heater. Also, caulking that is sealing the plumbing fixtures and prep table throughout the kitchen is old and beginning to mold. Remove old caulking, clean walls, then recaulk plumbing fixtures to walls where the caulking is old and moldy. Floors, walls and ceilings shall be in good repair and be easily cleanable. // 6-501.16 Drying Mops - C - Mop drying against mop sink wall. Use or install new mop hanger to hang mops to dry to avoid soiling the wall.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low in both restrooms (2-10 foot candles) and at cooking equipment underneath the ventilation hood (25-40 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms and at least 50 foot candles at cooking equipment. // 6-501.110 Using Dressing Rooms and Lockers - C - Employee coat stored on top of cans in dry storage area. Employee personal items shall be stored in a separate location away from food, clean utensils, and single-service/single-use articles.



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✓
Spell

