

Food Establishment Inspection Report

Score: 93.5

Establishment Name: BARBERITOS SOUTHWESTERN GRILLE

Establishment ID: 3034012499

Location Address: 220 MARKET VIEW DR SUITE B

City: KERNERSVILLE

State: NC

Zip: 27284

County: 34 Forsyth

Permittee: JEL FOOD GROUP, INC.

Telephone: (336) 992-1209

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/15/2021

Status Code: A

Time In: 10:50 AM

Time Out: 1:35 PM

Total Time: 2 hrs 45 min

Category #: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652										Safe Food and Water .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0		
Employee Health .2652										Food Temperature Control .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0		
Good Hygienic Practices .2652, .2653										Food Identification .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input checked="" type="checkbox"/>	1	0		<input checked="" type="checkbox"/>
Approved Source .2653, .2655										Proper Use of Utensils .2653, .2654									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input checked="" type="checkbox"/>	0.3	0		<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0		
Protection from Contamination .2653, .2654										Utensils and Equipment .2653, .2654, .2663									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.3	0		<input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										Physical Facilities .2654, .2655, .2656									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.3	0		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.3	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.3	0		<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0			54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.3	0		
Consumer Advisory .2653										Total Deductions: 6.5									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0												
Highly Susceptible Populations .2653																			
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0												
Chemical .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0												
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input checked="" type="checkbox"/>	<input checked="" 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	2	1	0												



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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012499

Location Address: 220 MARKET VIEW DR SUITE B

☒ Inspection ☐ Re-Inspection Date: 06/15/2021

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27284

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

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

Email 1: smcgee@barberitos.com

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

Email 2:

Permittee: JEL FOOD GROUP, INC.

Email 3:

Telephone: (336) 992-1209

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
rice	hot food wells	173.0	cheese	3 compartment sink	123.0			
black beans	hot food wells	171.0	hot water	3 compartment sink	123.0			
pinto beans	hot food wells	171.0	quat sani	3 comp sink 200ppm	0.0			
ground turkey	hot food wells	175.0	servsafe	S. Ruff 7/18/22	0.0			
steak	hot food wells	165.0						
tofu	hot food wells	182.0						
chicken	hot food wells	170.0						
lettuce	cold food wells	39.0						
sliced tomato	cold food wells	41.0						
corn salsa	cold food wells	41.0						
cheese	cold food wells	41.0						
lettuce	Hoshizaki refrigerator	41.0						
sliced tomato	Hoshizaki refrigerator	41.0						
chicken	Hoshizaki refrigerator	41.0						
cheese	Hoshizaki refrigerator	41.0						
pico de gallo	Hoshizaki refrigerator	41.0						
chicken	walk-in cooler	41.0						
steak	walk-in cooler	41.0						
corn salsa	walk-in cooler	41.0						
sliced tomato	walk-in cooler	41.0						

Person in Charge (Print & Sign): Ashley *First* Wallace *Last*

Ashley Wallace

Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

Damon Thomas #2877

REHS ID: 2877 - Thomas, Damon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135



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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 3-302.11(A)(4)- Food shall be protected from cross contamination by separation during storage, preparation, holding, and display- P- Rice was stored uncovered inside of a large plastic food container beneath prep table- Food shall be protected from cross contamination by storing the food in packages, covered containers or wrappings- CDI: The rice was covered with plastic wrap- 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- 8 sheet pans and 2 cutting boards were stored as clean with visible food residue and soil on their surfaces- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: All items were sent to be cleaned.//
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- Cleaning is needed for the ice shield inside of the large ice machine- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice bins and ice makers shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold.
- 26 7-201.11 Separation-Storage - P- A bucket containing sanitizer was stored on the tortilla prep table and a bottle of Spic and Span cleaner was stored on the container for tortilla chips- Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment or utensils by separating by spacing or partitioning- CDI: All items were moved- 0 pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT- Several bottles stored at the make station and inside of the refrigerator and shakers of seasoning were in use without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- REPEAT- Several stacks of single-service cups were stored at the POS counter uncovered and unprotected by the rim and gasket of the cup dispenser- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces are prevented.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repair or replace the caulk around both the front and the rear handwashing sinks. Recondition the shelving inside of the Hoshizaki refrigerator to remove chipping and rusting- Equipment shall be maintained in a state of good repair- 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning is needed for the following pieces of equipment: The exterior surfaces of the food storage bins stored beneath the prep tables in the rear prep area, the grills on the cook line, the surfaces of the equipment tables beneath the grills, the roller shelves for chemical storage at the make station and the rear prep sink, the door gaskets for the walk-in cooler and the drainboards, wheel casters and legs for the 3 compartment sink and the prep sink- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT- General floor and baseboard cleaning is needed beneath the equipment on the cook line including but not limited to the grills and the make station. Clean floor and baseboards beneath the shelving inside of the walk-in cooler, the 3 compartment sink, the prep sink and other equipment in the rear prep area as necessary. Clean the lower portion of the stainless steel panels covering the wall along the cook line and the wall behind the 3 compartment sink- Physical facilities shall be cleaned as often as necessary to keep them clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair or replace the caulk at the junction between the wall and the rear panel of the 3 compartment sink- Physical facilities shall be maintained in good repair.