

Food Establishment Inspection Report

Score: 90

Establishment Name: CAMINO REAL

Establishment ID: 3034012840

Location Address: 3800 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: CAMINO REAL AND ASSOCIATES INC.

Telephone: (336) 923-0001

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/26/2022 Status Code: A

Time In: 10:50 AM Time Out: 3:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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"/> OUT N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> <input checked="" type="checkbox"/>
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
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"/> OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT N/A	Handwashing sinks supplied & accessible	2	1	0
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"/> N/A	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"/> OUT N/A N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT N/A N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<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 N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5	<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 N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT 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"/> N/A	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"/> N/A	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"/> N/A	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
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT N/A N/O	Approved thawing methods used	1	0.5	0
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"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0
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"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT 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	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAMINO REAL
 Location Address: 3800 REYNOLDA RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 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: 09/26/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: franking7@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
Chicken	final cook	195.0						
Rice	walk-in cooler	66.0						
Pico de Gallo	walk-in cooler	44.0						
Curtido	walk-in cooler	44.0						
Ground Beef	walk-in cooler	40.0						
Pork Soup	walk-in cooler	38.0						
Rice	upright cooler	52.0						
Queso Pupusas	upright cooler	41.0						
Lettuce	upright cooler	40.0						
Shredded Chicken	hot holding	148.0						
Refried Beans	hot holding	148.0						
Rice	hot holding	152.0						
Lettuce	make-unit	41.0						
Tomatoes	make-unit	41.0						
Pico De Gallo	make-unit	41.0						
Shredded Mozzarella	make-unit	41.0						
C. Sani	dish machine	50.0						
C. Sani	bucket	200.0						
Hot Water	3-compartment sink	141.0						
Shellstock Tag	VA-984-SP 08/29/22 James River VA 322-A	000						

First
 Person in Charge (Print & Sign): Jose

Last
 Casillas

First
 Regulatory Authority (Print & Sign): Victoria

Last
 Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
 be received via Email:



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: CAMINO REAL

Establishment ID: 3034012840

Date: 09/26/2022 **Time In:** 10:50 AM **Time Out:** 3:30 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: There was no certified food protection manager on duty during the inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employee-REPEAT-P: Establishment does not have new employee reporting agreement that includes the addition of nontyphoidal Salmonella to the reportable illnesses. Food employees are required to report to the person in charge information about their health and activities as related to foodborne illnesses. Employees should know the 5 reportable symptoms and 6 reportable illnesses or where to find that information. CDI: PIC stated that they are the new managers of the establishment and the new paperwork was misplaced by old manager who is no longer at the establishment. The establishment had old employee health agreements and new ones were given again. The PIC did know who to report a diagnosed foodborne illness to
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-REPEAT-PF: Establishment does not have written procedures for the clean up of vomit or diarrhea in the food establishment. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of food, employees, consumers, and surfaces to vomitus or fecal matter. CDI: PIC stated that they are the new managers of the establishment and the new paperwork was misplaced by old manager who is no longer at the establishment. A new clean-up plan was supplied to the establishment.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-PF: The following items were stored soiled in the clean dish area: 2 ladles, 2 scoops, 4 bowls, 1 strainer, and 2 stacks of plates. Food-contact surfaces shall be clean to sight and touch. CDI: All items were taken down and washed before the end of the inspection,
- 20 3-501.14 Cooling-REPEAT-P: Two containers of rice cooked and cooled the day prior measured at temperatures of 52 F-66 F in the walk-in cooler and the upright cooler. (A) Cooked potentially hazardous food shall be cooled: (1) Within 2 hours from 57 C (135 F) to 21 C (70 F); P and (2) Within a total of 6 hours from 57 C (135 F) to 5C (41 F) or less. CDI: PIC discarded the rice
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured at temperatures above 41 F: (walk-in cooler) pico de gallo (44 F), and curtido (44 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: All items were discarded. The other items in the walk-in cooler measured at temperatures below 41 F and the cooler ambient measured at 40 F. *taken to half credit due to improvement from previous inspection*
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-P: A container of curtido in the walk-in cooler was dated for 9/19/22. (A) A food specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen. CDI: Education was given and items was discarded. *left at zero points due to all other items being in compliance*
- 33 3-501.15 Cooling Methods-REPEAT-PF: Two containers of rice cooked and cooled the day prior measured at temperatures of 52 F-66 F in the walk-in cooler and the upright cooler. Foods shall be cooled using one or more of the following methods: separating the food into smaller or thinner portions; using rapid cooling equipment; using containers that facilitate heat transfer; placing the food in shallow pans; stirring the food in a container placed in an ice water bath; adding ice as an ingredient; or other effective methods. CDI: PIC discarded the rice
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C: Torta rolls and tortillas were stored in thank you bags./cans and soda syrup.were stored on the floor in boxes in the dry storage area. (A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food:(1) In a clean, dry location;(2) Where it is not exposed to splash, dust, or other contamination; and(3) At least 15 cm (6 inches) above the floor.
- 43 3-304.12 In-Use Utensils, Between-Use Storage-C: Several tongs hanging on stove handles and could be contaminated by employee clothing/ice scoops were stored in heavily soiled containers. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; (E) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous food.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-REPEAT-C: Metal pans stacked wet under prep table. Allow cleaned and sanitized utensils and equipment to air dry//4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Dishes stored on soiled mats. (A) Except as specified in (D) of this section, cleaned equipment

and utensils, laundered linens, and single-service and single-use articles shall be stored:(1) In a clean, dry location

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -REPEAT-C: Rust present on lid to ice cream freezer, on table underneath chip storage drawers, on shelf and brackets above 3 compartment sink, on chemical storage shelf in warewashing area, on small table that holds steam well, on spice shelf above prep table, and in the bottom of the ice cream freezer. Filters in backside of hood are severely corroded and rusted through, and need to be replaced. Replace missing shelf leg caps on the small shelf that holds the steam well. Shelf liners for the clean dishes by the cooking line are torn and in poor repair. Both reach in coolers have damage on the inside of the doors. At handwashing sink by the dish machine, recaulk the sink to the wall and the splashguards to the sink. Remove melted handle covers from saute pans. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning needed to/on the following: wheel castors on equipment, legs on equipment, plastic mats on shelves, shelves in walk-in coolers, walls and ceilings of walk-in cooler, cabinet under prep sink, lid of ice machine, can opener, and containers holding ice scoops. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) System Maintained in Good Repair-C: A leak was observed at the handwashing sink in the dry storage area. A plumbing system shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Reseal floor or replace missing floor tiles in server area. Replace missing basetiles at walk in cooler door and by back door. Crack in the FRP by the back door. Low grout in dry storage, and floor repairs are in progress at the back corner, as the city had to come repair plumbing. Employee restroom door is damaged at the bottom. Ceiling grid rusted around hood. Maintain physical facilities in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C:Cleaning is needed to/on the following: ceilings vents and all walls throughout the establishment. Physical facilities shall be maintained clean.