

Food Establishment Inspection Report

Score: 95

Establishment Name: XCARET MEXICAN GRILL AND CANTINA

Establishment ID: 3034012507

Location Address: 202 W 4TH ST.

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: XCARET MEXICAN GRILL AND CANTINA, INC.

Telephone: (336) 955-1345

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/23/2023 Status Code: A

Time In: 10:00 AM Time Out: 1:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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

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"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	X
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	1.5	0
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 <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	X
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	X	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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	X	0
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"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	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	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: XCARET MEXICAN GRILL AND CANTINA, INC.
 Telephone: (336) 955-1345

Establishment ID: 3034012507

☒ Inspection ☐ Re-Inspection Date: 03/23/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: jquiceno92@gmail.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
Ground beef	steam table	172	Molida	walk in cooler	41			
Shredded chicken	steam table	181	Birria	walk in cooler	41			
Rice	steam table	156	Steak	walk in cooler	41			
Black beans	steam table	171	Shrimp	walk in cooler	41			
Shredded cheese	make unit 1	39	Hot water	3 compartment sink	126			
Lettuce	make unit 1	33	Chlorine dishmachine	warewashing (ppm)	100			
Sliced tomato	make unit 1	33	Sanitizer bottle (chlorine)	kitchen (ppm)	100			
Guacamole	make unit 1	33						
Pico	make unit 1	32						
Chirizo	make unit 1	39						
Shredded lettuce	make unit 1	32						
Ceviche	make unit 2	41						
Mixed vegetables	make unit 2	39						
Shrimp	make unit 2	33						
Cut peppers	flat top cooler	41						
Steak	flat top cooler	41						
Chicken wings	grill cooler	38						
Steak	grill cooler	36						
Refried beans	final cook	181						
Shredded chicken	walk in cooler	41						

First

Last

Person in Charge (Print & Sign): Fernando

Navas

First

Last

Regulatory Authority (Print & Sign): Elizabeth

Manning



REHS ID: 3136 - Manning, Elizabeth

Verification Required Date: 03/26/2023

REHS Contact Phone Number: (336) 703-3135

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
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• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: XCARET MEXICAN GRILL AND CANTINA

Establishment ID: 3034012507

Date: 03/23/2023 **Time In:** 10:00 AM **Time Out:** 1:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Miguel Garcia		Food Service		08/13/2026

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Handwashing sink in the tortilla press room that is currently being used as storage area was blocked. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Items were moved from Infront of the handwashing sink.
- 15 3-302.11 Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. P(REPEAT)- A container of raw uncovered chicken was stored on top a container of raw steak. Food shall be protected from cross contamination by: ,separating raw animal foods during storage, preparation, holding, and display from cooked ready to eat foods. CDI: Foods were arrange according to their correct stacking order.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)- Quat sanitizer is dispensing at 150ppm when the minimum concentration is 200ppm. Maintain sanitizer at correct concentrations when being used to sanitize. CDI: Establishment will use chlorine as their sanitizer untill quat dispenser is fixed. VERIFICATION IS NEEDED BY 03/26/2023. YOU MAY CONTACT LIZ MANNING AT 336-462-1991 WHEN YOU ARE READY.
- 20 3-501.14 Cooling (P) Two large container of refried beans cooked the night before measured between 70-73F in the walk in cooler. Cooked time/temperature control for safety food C shall be cooled: (1) Within 2 hours from 57C (135F) to 21C (70F); P and(2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less. CDI: The two containers of refried beans were discarded by request of the REHSI.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The following items were above 41F in the flat top drawer cooler raw chicken(43F) and raw shrimp(42F). Time/temperature control for safety food shall be maintained at 41F or less. CDI: Foods were cooled to 41F or less by the end of the inspection.
Left at zero points for being the only items out of compliance
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)/3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- In make unit 1 four zipped lock bags of open cheeses were not date marked. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. Ready to eat temperature control for safety (TCS) food shall bear a legible datemarking system that does not exceed 7 days total with day one being the date of the first cooked or prepped ingredient. Freezing will stop this time, but the time shall continue when it is pulled from the freezer. CDI: Items were dated marked during the inspection.
- 33 3-501.15 Cooling Methods (Pf)(REPEAT) Refried beans are being stored in large deep containers with a lid that did not allow enough air flow. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3)Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. Pf. CDI: Education was given about an different cooling methods to use to cool the queso thoroughly.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)(REPEAT) Two beer kegs and 2 containers of broth were stored on the floor on the walk in cooler. 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. CDI: Boxes were moved by the PIC, onto the shelves.
- 47 4-201.11 Equipment and Utensils - Durability and Strength (C) Six plates stored on the cooked line were observed with chipped edges. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) An employee drink was stored on a prep table, and an employee phone was stored on top of a vegetable slicer. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles can not occur.

