

Food Establishment Inspection Report

Score: 86Establishment Name: MOSSY'S EATS, ALES & SPIRITSEstablishment ID: 3034011970Location Address: 6235 TOWNCENTER DRIVE☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 07 / 28 / 2015 Status Code: AZip: 27012County: 34 ForsythTime In: 11 : 55 ^{am}_{pm} Time Out: 04 : 25 ^{am}_{pm}Permittee: MOSSY'S EATS, ALES & SPIRITS, LLCTotal Time: 4 hrs 30 minutesTelephone: (336) 766-7045Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. of Repeat Risk Factor/Intervention Violations: 2

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				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	<u>15</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" 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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<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				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										14	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MOSSY'S EATS, ALES & SPIRITS

Establishment ID: 3034011970

Location Address: 6235 TOWNCENTER DRIVE

☒ Inspection ☐ Re-Inspection Date: 07/28/2015

City: CLEMMONS State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

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

Email 1: jason@mossyclemmons.com

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

Permittee: MOSSY'S EATS, ALES & SPIRITS, LLC

Email 2:

Telephone: (336) 766-7045

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	walk in cooler	45	ambient	walk in beer cooler	36			
lettuce	make unit	45	ambient	reach in beer cooler	38			
diced	make unit	43	ambient	reach in beer cooler	36			
french fries	hot hold	145	ambient	salad fridge	41			
hot water	dish machine	165	chicken	final cook	185			
turkey	walk in cooler	41	servsafe	Robert Bullock 7-22-18	00			
raw chicken	reach in cooler	38						
ranch	make unit	39						

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.

- 6 2-301.14 When to Wash - P: One food employee working with raw chicken did not wash hands prior to donning gloves to complete preparation of ready-to-eat items. One employee entered kitchen (without washing hands) and made contact with hands of two other employees. The other two employees did not wash hands. Hands shall be washed at any time of contamination. CDI: All washed hands.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Pan of wings uncovered in reach-in fridge. Pan of wings, tomato sauce, marinara sauce, au jus, chili, and margarine uncovered in walk in cooler. Raw pork stored over sauces in walk in cooler. Frozen, raw steak, stored over case of opened cookie dough in freezer. 2 containers of lettuce in walk in cooler stored below raw pork tenderloin and case of bacon. Food shall be protected from cross contamination by separating raw animal foods during storage from cooked ready-to-eat food and storing the food in packages, covered containers, or wrappings. CDI: All food items covered and moved to correct position based on final cook temperature.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Front dishwasher used for bar glasses not sanitizing properly. Data plate requires 50 ppm chlorine. No chlorine present on test strips. Dish machine repaired during inspection. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Approximately 70% of dishes soiled with debris/residue. Some pans/containers and sauce bottles have sticker residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Had manager send all dishes to be re-washed.

Person in Charge (Print & Sign): Robert *First* Bullock *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 1



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Milk (on small ice bath) at 55F. Fresh garlic in olive oil sitting on counter at 78F. Potentially hazardous food shall be maintained at 45F or less. CDI: Milk and garlic in oil discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: Chili, bologna, ham, pastrami, hotdogs, and turkey with no date. Foods that are potentially hazardous and ready-to-eat shall be stored in a facility for greater than 24 hours shall be marked with date of preparation and be maintained in refrigeration of 41F or less for 7 days with date of preparation counting as day 1. CDI: Items dated (opened yesterday).//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Roumelad dated 7-18, housemade olive dip with fresh garlic 7/16, and 11 single service containers of artichoke/spinach dip prepared on 7-20 had exceeded the time/temperature combination as specified above. Food shall be discarded when time/temperature combination is complete. CDI: All items discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: REPEAT: Consumer advisory incomplete. Currently, tuna, steaks, and hamburgers may be ordered undercooked. Menu states, "Important warning: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition." The permit holder shall inform consumers of the significantly increased risk of consuming foods undercooked by way of a disclosure which includes a description of the items which may be undercooked or by providing an asterisk leading the consumer to the footnote stating the items are served undercooked. The reminder is present already on the menu. Add asterisks to foods that may be ordered undercooked to accompany the reminder statement.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: REPEAT: 0 pts. Most sauce bottles labeled. A couple of dressing bottles in make unit unlabeled. Once removed from its original bulk package, food that is not easily identifiable, like pasta, shall be labeled with common name. Label all bottles.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Trash can (for bottles) being stored next to shelving holding food items. Splash from bottles has potential of contaminating food. Some ingredients present with splash. Move trash can to a location where contamination will not occur. CDI: Trash moved.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Wiping cloths present on many prep surfaces and underneath cutting boards. Wiping cloths, once wet, shall be stored submerged in a sanitizer solution. The solution may not be stored on prep surfaces (stored on prep surface at beginning of inspection) and shall be stored down down to not contaminate (but not on the floor). CDI: Wiping cloths placed in sanitizer bucket.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Single service ramekin being used to scoop bacon crumbs. In-use utensils shall be stored with their handles out of the ingredients. Ramekins are unapproved for scoop storage. CDI: Utensil discarded.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Facility is limited on space for air-drying equipment and utensils, once washed, rinsed, and sanitized. Three containers stacked wet. Allow all equipment and utensils to air dry prior to stacking. CDI: Items re-washed.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: To-go containers in bar not inverted. Single service articles shall be stored inverted or in original protective packaging. CDI: Containers inverted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Caulk handwash sink at bar (coved) to fill in crevices between sink and splashguard. Repair cracked handle to Delfield refrigerator. Wire rack used for drying dishes is starting to rust and chip paint and needs to be replaced or repaired. REPEAT: Shelving in reach-in refrigerator chipping and rusting. Caulk areas of hood losing caulk. Caulk sides of fry station. All equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: : REPEAT: Dishmachine soiled. A warewashing machine shall be cleaned every 24 hours. Clean.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Handle to beer walk in cooler soiled. Ice scoop holder at beverage station and lid to ice bin have accumulation of soil/mildew. Clean handwash sink in bar. All surfaces of equipment (sides, legs, shelving, underneath) soiled. Microwaves soiled. Shelving for storing clean utensils soiled with dust and debris. Hood filters soiled. Nonfood-contact surfaces of equipment shall be clean to sight and touch. Clean.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P: 0pts. Hose with pistol grip attached present at canwash (only atmospheric vacuum breaker present). When system is maintained under continuous pressure for greater than 12 hours, the atmospheric vacuum breaker becomes defective and, thus, a backflow prevention device rated for continuous pressure is needed for current application. CDI: Pistol grip removed from hose./ Tea and coffee brewers may have backflow internally installed but documentation from manufacturer is needed to confirm. If no internal backflow device is installed, one needs to be added to water supply lines to each piece of equipment, as directed and approved by Plumbing Inspections.//5-205.15 System Maintained in Good Repair - P: Small leak present under prep sink and under handsink in women's restroom. Repair plumbing.
- 52 5-501.113 Covering Receptacles - C: : Both doors and lids open on dumpster. Dumpster also rusting at bottom. Waste receptacles shall be kept in good repair and maintained closed to prevent attraction of pests. CDI: Doors/lids closed.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Floor cleaning needed in walk in cooler around edges. Edges of dry storage soiled. Floor cleaning throughout kitchen behind and under equipment. Detail cleaning needed around edges. Walls under dish machine soiled. Plumbing pipes under prep sink soiled. Clean all floors, walls, and ceiling. //6-201.11 Floors, Walls and Ceilings-Cleanability - C: Repair/replace toilet caulk in restrooms to be smooth and easily cleanable. Repaint brick in canwash where paint is chipping. Seal pipe intrusion into ceiling above hot water heater. Repair baseboard flashing outside of walk in cooler. Repair broken tile under prep sink.//6-501.16 Drying Mops - C: Invert mop to be stored with handle up.



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- 54 6-303.11 Intensity-Lighting - C: Lighting low at bar at 20-40 fcd and at ice bin in bar at 20 fcd. Lighting shall meet 50 fcd in areas of food preparation. Increase lighting in bar to meet requirement available during periods of cleaning.//6-202.12 Heating, Ventilation, Air Conditioning System Vents - C: Vents soiled with dust in kitchen. Clean at a frequency necessary to prevent accumulation of dust/debris.



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