

# Food Establishment Inspection Report

Score: 93

**Establishment Name:** MOSSY'S EATS, ALES & SPIRITS

**Establishment ID:** 3034011970

**Location Address:** 6235 TOWNCENTER DRIVE

☒ Inspection ☐ Re-Inspection

**City:** CLEMMONS

**State:** NC

**Date:** 09 / 20 / 2016 **Status Code:** A

**Zip:** 27012

**County:** 34 Forsyth

**Time In:** 01 : 25 <sup>am</sup><sub>pm</sub> **Time Out:** 05 : 05 <sup>am</sup><sub>pm</sub>

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

**Total Time:** 3 hrs 40 minutes

**Telephone:** (336) 766-7045

**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:** 5

**No. of Repeat Risk Factor/Intervention Violations:** \_\_\_\_\_

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
<b>Supervision</b> .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0		
<b>Employee Health</b> .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
<b>Good Hygienic Practices</b> .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	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	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
<b>Protection from Contamination</b> .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<input checked="" type="checkbox"/>	15	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	
<b>Consumer Advisory</b> .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
<b>Highly Susceptible Populations</b> .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
<b>Chemical</b> .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	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"/>
<b>Conformance with Approved Procedures</b> .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	

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	
<b>Safe Food and Water</b> .2653, .2655, .2658												
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	05	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0		
<b>Food Temperature Control</b> .2653, .2654												
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0		
<b>Food Identification</b> .2653												
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0		
<b>Prevention of Food Contamination</b> .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		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0		
<b>Proper Use of Utensils</b> .2653, .2654												
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	<input checked="" type="checkbox"/>	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0		
<b>Utensils and Equipment</b> .2653, .2654, .2663												
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	0		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Physical Facilities</b> .2654, .2655, .2656												
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0		
<b>Total Deductions:</b>										7		



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Location Address: 6235 TOWNCENTER DRIVE

☒ Inspection ☐ Re-Inspection Date: 09/20/2016

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

Email 2:

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

Email 3:

Telephone: (336) 766-7045

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Robert Bullock Exp.	00	Shrimp	Cooling drawer	55	Ground beef	Hot hold	159
Ranch	Reach-in cooler 2	42	Raw chicken	Cooling drawer	46	Sanitizer	Bar dish machine	100
Milk	Reach-in cooler 2	44	Chicken egg	Make unit	45	Sanitizer quat	Bottle	150
Sizzle Steak	Walk-in cooler	41	Tomatoes	Make unit 2	42	Cut melon	Make unit	40
Raw chicken	Walk-in cooler	44	Hamburger	Hot hold	132			
Hot water	Dish machine	162	Cooked rice	Cooling drawer	41			
Chili	Cooling	103	Gravy	Make unit 2	40			
Lettuce	Walk-in cooler	45	Slaw	Make unit 2	40			

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - 0 pts - The front handsink had pieces of dice tomatoes and ice cubes that were dumped into it during the inspection. Handwashing sinks shall only be used for handwashing and no other purpose. CDI - Employees notified to only use handsinks for handwashing.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Two small pans of hamburgers measured 132F and 139F. Potentially hazardous food shall be maintained at 135F or above. CDI - The container that was 132F reheated to 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - One large container of chicken wings (46-50F), one container of shrimp (55-59F), and one container of artichoke dip (50F), which contained milk, were held above 45F. All of the items listed were held in the establishment overnight. Potentially hazardous food shall be held at 45F or below. CDI - Chicken wings, artichoke dip, and shrimp discarded.

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

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

REHS ID: 2554 - Hodge, Grayson

*[Signature: Robert Bullock]*  
*[Signature: Grayson Hodge REHSI]*

Verification Required Date: 09 / 23 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat: One container of sizzle steaks (41F) were date marked 9-11-16. The steaks should have been discarded on the 17th. CDI - Sizzle steaks discarded.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF - 0 pts - One container of medication was stored on a shelf above the make unit. Medication shall be stored to prevent the contamination of food and equipment. CDI - Medication relocated to employee shelving.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - 3 containers of sauces were stored on the drainboard of the 3-compartment sink next to the cook line. The person in charge stated that the 3-compartment sink is not used for dishwashing. Food shall be protected from contamination by storing the food in a clean, dry location. CDI - Sauce containers relocated to dry shelving.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - The pizza paddle was stored on top of the oven, which had heavy food debris accumulation. In-use utensils shall be stored on a clean portion of cooking equipment, if the equipment is cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11. Use a different storage method for the paddle or clean and sanitize the top of the oven once every 4 hours.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - 0 pts - The test strips in the facility do not accurately measure the sanitizer concentration for quat. Provide working test strips or other testing device to measure sanitizer concentrations for quat. Verification is required by 9-27-16, contact Grayson Hodge at 336-703-3383 or [hodgega@forsyth.cc](mailto:hodgega@forsyth.cc)
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - Cleaning needed on the inside of the fryer cabinets, around equipment on the cookline, the splashguard on the cook line, and inside of the upright freezer. Nonfood contact surfaces shall be kept clean.
- 48 5-103.11 Capacity-Quantity and Availability - PF - Hot water in each restroom would not heat above 90.5F in the men's and 91.7F in the women's. Hot water for handwashing shall be at least 100F. Repair/readjust hot water availability. Verification of hot water is required by 9-23-16, contact Grayson Hodge at 336-703-3383 or [hodgega@forsyth.cc](mailto:hodgega@forsyth.cc)



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- 52 5-501.114 Using Drain Plugs - C - Repeat: Drain plug is missing on the outside dumpster. Drain plugs shall be installed receptacles for refuse, recyclables, and returnables.// 5-501.115 Maintaining Refuse Areas and Enclosures - C - Light cleaning needed around the outside dumpster.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C 0 pts - Floor cleaning needed under equipment on the cookline, especially under the fryers. Floors, walls, and ceilings shall be kept clean.



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