

Food Establishment Inspection Report

Score: 96

Establishment Name: MOE'S SOUTHWEST GRILL

Establishment ID: 3034012527

Location Address: 3110 GAMMON LANE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: 3 MISFITS, LLC

Telephone: (336) 443-2090

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 05/08/2024 Status Code: A

Time In: 10:15 AM Time Out: 1:05 PM

Category#: II

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> 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 OUT	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 OUT	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"/> 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"/> IN OUT/N/A	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/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 OUT	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 OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	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"/> OUT	Contamination prevented during food preparation, storage & display	2	1	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"/> IN	Single-use & single-service articles: properly stored & used	1	0.5	X
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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0	X
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	Plumbing installed; proper backflow devices	2	0	X
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"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					4



Comment Addendum to Food Establishment Inspection Report

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 Permittee: 3 MISFITS, LLC
 Telephone: (336) 443-2090

Establishment ID: 3034012527
☒ Inspection ☐ Re-Inspection Date: 05/08/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: II
 Email 1: 4942@br1980.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
lettuce/cold holding unit	41	steak/cooling at 11:12	46		
guacamole/cold holding unit	41	steak/cooling at 11:45	43		
pico/cold holding unit	39	chicken/walk in cooler	38		
shredded cheese/cold holding unit	40	tomatillo/cooling at 11:20	46		
lettuce/cooling at 10:37	43	tomatillo/cooling at 11:45	43		
lettuce/cooling at 11:03	41	space b green/cooling at 11:20	46		
shredded cheese/cold holding well	41	space b green/cooling at 11:45	43		
queso/hot holding unit	165	hot water/3 compartment sink	125		
tofu/hot holding unit	172	quat sanitizer/3 compartment sink	400 ppm		
chicken/hot holding unit	178	sanitizer/vegetable wash	1:128		
rice/hot holding unit	180				
beans/hot holding unit	160				
cooked veggies/hot holding unit	170				
steak/hot holding unit	168				
chicken/hotbox	166				
pintos/hotbox	159				
rice/hotbox	160				
guacamole/cooling at 11:12	53				
guacamole/cooling at 11:55	51				
steak/cooling at 10:48	46				

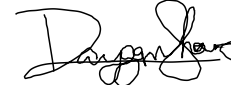
First
 Person in Charge (Print & Sign): Adam

Last
 Lynch



First
 Regulatory Authority (Print & Sign): Daygan

Last
 Shouse



REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (336) 704-3141

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

Page 2 of ● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MOE'S SOUTHWEST GRILL

Establishment ID: 3034012527

Date: 05/08/2024 **Time In:** 10:15 AM **Time Out:** 1:05 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Adam Lynch		Food Service	04/20/2020	04/20/2026

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.

- 20 3-501.14 Cooling (P) In the walk in cooler, guacamole was 53 F and raw steak was 46 F after being prepped this morning from ambient temperature. Both products were not cooling fast enough. Time/ temperature control for safety food shall be cooled within 4 hours to 41 F or less if prepared from ingredients at ambient temperature. CDI: Guacamole put in an ice bath and lids for containers of steak were removed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Walk in cooler holding at an ambient temperature of 48 F with foods cooling from this morning. Time/ temperature control for safety food shall be maintained at 41F or less. CDI: Walk in cooler serviced and holding at an ambient temperature of 37 F and guacamole and steaks cooled to 41 F. REPEAT.
- 33 3-501.15 Cooling Methods (Pf) In the walk in cooler, guacamole was 53 F and raw steak was 46 F after being prepped this morning from ambient temperature. Cooling shall be accomplished in accordance with the time and temperature criteria 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. CDI: Guacamole put in an ice bath and lids for containers of steak were removed to allow for ambient cooling.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Single service cups at cash register are not covered by a protective barrier. Single-service and single-use articles shall be stored as specified under (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Gaskets of cold holding unit are beginning to peel off, casters of equipment are rusted, handle on the rice cooker is missing, and shelving across from the dish area is rusted. Equipment shall be maintained in good repair. REPEAT.
- 49 4-602.13 Nonfood Contact Surfaces (C) Shelving in warewashing area needs to be cleaned, and hood above cook line has soil buildup. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 51 5-205.15 (B) System maintained in good repair (C) Handwashing sink to the left of cook line is loose and needs to be repaired and handwashing sink handle in mens restroom is loose and needs to be repaired. A plumbing system shall be maintained in good repair. REPEAT.
- 54 5-501.113 Covering Receptacles (C) Cardboard dumpster doors were left open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.