Food Establishment Inspection Report

Score: 92

Establishment Name: MAYFLOWER SEAFOOD RESTAURANT #1

Establishment ID: 3034011964

Location Address: 850 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 07/10/2019   **Status Code:** A

Zip: 27103   **County:** 34 Forsyth

Time In: 01:10 ⊘am ⊗pm   **Time Out:** 04:50 ⊘am ⊗pm

Total Time: 3 hrs 40 minutes

Permittee: MAYFLOWERSEAFOODRESTAURANT#1,LLC

Category #: IV

Telephone: (336) 728-9998

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: 4

No. of Repeat Risk Factor/Intervention Violations: 3

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					**.2652**						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					**.2652, .2653**						
4	☐	☒			Proper eating, tasting, drinking, or tobacco use	2	☒1	0	☒	☒	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					**.2652, .2653, .2655, .2656**						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					**.2653, .2655**						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					**.2653, .2654**						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					**.2653**						
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒1.5	0	☒	☒	☐
21	☐	☒	☐	☐	Proper date marking & disposition	☒3	1.5	0	☒	☒	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					**.2653**						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					**.2653**						
24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					**.2653, .2657**						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2	1	☒0	☒	☐	☐
Conformance with Approved Procedures					**.2653, .2654, .2658**						
27	☐	☐	☒		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
Safe Food and Water					**.2653, .2655, .2658**						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					**.2653, .2654**						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	☒1	0.5	0	☒	☐	☐
32	☐	☐		☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐		☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					**.2653**						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					**.2652, .2653, .2654, .2656, .2657**						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					**.2653, .2654**						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☒	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					**.2653, .2654, .2663**						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒1	0	☐	☐	☒
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒0	☐	☐	☐
Physical Facilities					**.2654, .2655, .2656**						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒0.5	0	☐	☐	☒
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 8

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 1 of 3   Food Establishment Inspection Report, 3/2013

CR Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYFLOWER SEAFOOD RESTAURANT #1

Location Address: 850 PETERS CREEK PARKWAY

City: WINSTON SALEM   State: NC

County: 34 Forsyth   Zip: 27103

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

Permittee: MAYFLOWERSEAFOODRESTAURANT#1,LLC

Telephone: (336) 728-9998

Establishment ID: 3034011964

☒ Inspection   ☐ Re-Inspection   Date: 07/10/2019

Comment Addendum Attached? ☐   Status Code: A

Water sample taken? ☐ Yes ☒ No   Category #: IV

Email 1: brexha01@gmail.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
6-27-23	Charles Valentine	0	chicken	hot hold	176	white fish	top make unit	68
ambient	walk in	47	clam chowder	make unit-line	41	scallops	top make unit	53
slaw	walk in	43	tomato	make unit-salad	41	lg shrimp	top make unit	67
corn dog	walk in	47	pastas	drawer	41	alfredo	drawer	41
pasta	walk in	44	salmon/M&C	meat walk in	44	chlorine-ppm	dish mach/bucket	50
potato salad	walk in	44	shrimp	top make unit	72	ambient	take out cooler	61
meat sauce	walk in	44	flounder	top make unit	67	tomato	take out cooler	56
g. bean	hot hold	171	trout	top make unit	74	slaw	front cooler	44

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.

4   2-401.11 Eating, Drinking, or Using Tobacco - C- REPEAT-One drink in cup with no lid or straw on prep table. One drink with lid and straw on prep table. An employee shall drink, eat, and smoke in designated areas only so that contamination of clean linens, utensils, single service articles, and food may not occur. CDI-Drinks discarded.

✔ Spell

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT-All fish in top of make unit on line at 53-74F due to procedural error. Foods in walk in cooler above 41F, as noted in temp log (43-47F) with most being 44F, and ambient of 47F due to icing of back of cooler fan. Foods in take out cooler above 41F, at 52-56F with ambient of 61F. Foods in meat walk in at 44F, including salmon and mac and cheese; ambient of 43-44F. Maintain cold potentially hazardous foods at 41F or less. CDI-Datemarked appropriate foods for 4 days, voluntary discard of any over 4 days old, as 7 day datemark would not apply at these temps. Voluntary discard of corndogs and all other foods above 45-47F. Raw seafood sent to cool in walk in.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- REPEAT-The following not marked with a date and no production log available: Two pans pasta, dill sauce with chicken broth, alfredo sauce, cut cabbage, clam chowder on line; two containers of corn dogs in walk in. Two containers of pasta in walk in dated as 7/1. Ready to eat, potentially hazardous foods shall be datemarked to indicate discard date not to exceed 7 days at 41F, with day one being day prepared or day opened; food shall be discarded if it exceeds these parameters. CDI-All food voluntarily discarded. (Maintain dates on all portioned items with the date prepared, not the date portioned.)

Lock Text ◯

Person in Charge (Print & Sign):   *First* Blenard   *Last* Rexha

Regulatory Authority (Print & Sign):   *First* Nora   *Last* Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 07/11/2019

REHS Contact Phone Number: (336) 703-3161

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYFLOWER SEAFOOD RESTAURANT #1   Establishment ID: 3034011964

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.

✓
Spell

26   7-102.11 Common Name-Working Containers - PF- Two bottles of cleaner, one in office and one in employee restroom not labled. All working containers of chemicals shall be labeled when removed from original containers. CDI-Bottles labeled.

31   3-501.15 Cooling Methods - PF- REPEAT- Fish is being rinsed under running water. Cold water from the tap is 82-83F and is raising the temperature of the food. Fish was placed directly in cold holding equipment on line and in fish table near fryers without being cooled to 41F first. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, seperating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI- Some placed in walk in, some had water drained and ice added. Change procedure. If food is to be rinsed, cool completely in walk in before placing in holding equipment.

42   4-901.11 Equipment and Utensils, Air-Drying Required - C- Dishes stacked wet. Utensils shall be air dried before using, after washing and sanitizing, and may not be towel dried.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C- Rusting on walk in doors. (repeat) Take out refrigerator is not functioning properly, ambient is 61F. Take out make unit is leaking water in bottom. Front cooler holding slaw, lemons, etc is dripping water from fan area into a pan. Walk in cooler with ambient of 47F; meat walk in with ambient of 44F; these are not capable of maintaining food temperatures of 41F. Repair person on site. Repair walk in coolers within 24 hours and contact Nora Sykes to verify. Maintain equipment in good repair.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Clean handles of equipment, including walk in cooler and fryer freezer. Train employees to remove breading from hands/gloves before touching handles to avoid build uu. Maintain nonfood contact surfaces clean.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C -REPEAT-The painted floor in the kitchen is in poor repair. The paint is peeling, the concrete is pitted and no longer easily cleanable. Drain area near fryer is chipped. One small ceiling tile near pipe at fryers is in disrepair. Cove base at dish machine window is falling into disrepair. Floors, walls, and ceilings shall be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning needed behind fryers. Maintain facilities clean.

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 3 of ___3___   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYFLOWER SEAFOOD RESTAURANT #1   Establishment ID: 3034011964

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.

Spell

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.

Page 4 of ___N/A___ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYFLOWER SEAFOOD RESTAURANT #1   Establishment ID: 3034011964

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.

Spell ✓

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 5 of _N/A_ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYFLOWER SEAFOOD RESTAURANT #1   Establishment ID: 3034011964

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.

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
DHHS is an equal opportunity employer.
Page 6 of _N/A_ Food Establishment Inspection Report, 3/2013