

# Food Establishment Inspection Report

Score: 92.5

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

**Establishment ID:** 3034011970

**Location Address:** 6235 TOWNCENTER DRIVE

☒ Inspection ☐ Re-Inspection

**City:** CLEMMONS

**State:** NC

**Date:** 09 / 16 / 2019 **Status Code:** A

**Zip:** 27012 **County:** 34 Forsyth

**Time In:** 01 : 45 <sup>am</sup><sub>pm</sub> **Time Out:** 05 : 00 <sup>am</sup><sub>pm</sub>

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

**Total Time:** 3 hrs 15 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:** 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
<b>Supervision .2652</b>										
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 .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<b>Approved Source .2653, .2655</b>										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination .2653, .2654</b>										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
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			3	<input checked="" type="checkbox"/>	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 .2653</b>										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical .2653, .2657</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
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 .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	0	
<b>Food Temperature Control .2653, .2654</b>										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
<b>Total Deductions:</b> 7.5										



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

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City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Telephone: (336) 766-7045

Establishment ID: 3034011970

☒ Inspection ☐ Re-Inspection Date: 09/16/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jason@mossyclemmons.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
broccoli salad	prep cooler under	40	burger	FINAL COOK	165	cod filets	walk-in cooler	39
rice	"	41	chx salad	TurboAir work top	43	pork loin	walk-in cooler	39
diced	prep cooler - L (DISC)	49	pimento	"	42	raw chx	WIC delivered today	36
cooked chx	" (DISC)	58	taco meat	walk-in (DISC)	49	final rinse	dish machine - kitchen	161
slaw	" (DISC)	49	shrimp soup	" (DISC)	47	final rinse	dish machine - bar ppm	50
pimento	" (DISC)	53	cold cuts	" (DISC)	49	hot water	3 comp sink	148
chili	steam table	149	raw burgers	" (DISC)	51			
chx	container on grill	138	cream cheese	" (DISC)	49	ServeSafe	Bob Bullock 7/13/23	00

## 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 At beginning of inspection, employee drink was sitting on prep table. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, etc. CDI - drink was discarded. Improper storage of employee drinks is a REPEAT from the previous inspection.
- 13 3-304.15 (A) Gloves, Use Limitation - P Employee used gloved hand to place pickle spear in to-go box, then wiped gloved hand on apron and handled a hamburger bun. If used, single-use gloves shall be used for only one task such as working with ready to eat food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI - employee discarded gloves, washed hands, and donned new gloves. Hamburger bun was discarded. Overall, observed good hand washing and proper glove use during the inspection, so points were not deducted today.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P small piece of food debris on one blade of robot coupe. Buildup on/around can opener blade. Food debris on vegetable dicer. Food debris on 2 small bowls and one plate. Food contact surfaces shall be clean to sight and touch. Vegetable dicer is a REPEAT from previous inspection. CDI - items placed at dish area to be re-washed. Overall dish cleaning shows improvement.
- 4-602.11 Equipment Food-Contact Surfaces
- Lock and Utensils-Frequency - P Per conversation with employee, knives and small cutting board are cleaned nightly. All utensils in use Text with potentially hazardous foods must be washed, rinsed, and sanitized a minimum of once every 4 hours. CDI - discussion with employees; this was not directly observed during inspection, so points not deducted for this violation.

Person in Charge (Print & Sign): Bob Bullock

Regulatory Authority (Print & Sign): Aubrie Welch

*[Signature]*

*[Signature]* REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 09 / 17 / 2019

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program



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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 Prep cooler on left at cook line and walk-in cooler were not working properly, holding foods above 45F; PIC stated that he noticed temp problems this morning, and repairman arrived during inspection. All potentially hazardous foods must be maintained at 41F or below. Potentially hazardous foods in walk-in at 46-51F were discarded; PH foods in prep cooler at 49-54F were discarded. TurboAir work top cooler holding foods at 42-43F; the temp needs to be adjusted to hold foods at 41F or below. VERIFICATION visit required to check proper operation of coolers by tomorrow, 9/17/19. Cold holding above 41F is a REPEAT from previous inspection.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Opened bag of feta cheese dated 9/02, roasted red peppers dated 9/08. Once potentially hazardous foods exceed approved time/temp parameters (you have 7 days including day of prep/opening if foods are maintained at 41F or less), they must be discarded. REPEAT. CDI - discarded.
- 31 3-501.15 Cooling Methods - PF Recently prepped lettuce and pasta salad placed in prep coolers was 55F. Rapidly cool all potentially hazardous foods; prep coolers are designed to maintain cold temps, not to quickly cool foods. CDI - foods placed in ice baths in walk-in cooler; pasta salad was prepped during the lunch rush and cooled to 41F during the course of the inspection; lettuce had just been prepped and was 45F by end of inspection (still cooling).  
3-501.11 Frozen Food - C Hot dogs in 1-door freezer were 25F. Stored frozen foods shall be maintained frozen.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Chlorine sanitizer in towel bucket measured 10 ppm with test strip; food debris was present in the liquid. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the proper strength (50-200 ppm for chlorine); change the solution when it becomes soiled. CDI - manager re-made sanitizer to 100 ppm.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair damaged walk-in cooler door; there is a small depression/hole, with insulation visible. Thank you for replacing the cutting boards on the prep coolers; continue to work on replacement of small cutting boards.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, including but not limited to: shelves in beer cooler (REPEAT), inside mug chiller (broken glass in base), inside prep coolers particularly under the drawers; bases of fryers with grease accumulation; sides of fryers, sides of 3 comp sink; area between prep table and shelving unit. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Clean dust accumulation from ceiling vents and areas around them. Clean floor drains. Physical facilities shall be cleaned as often as necessary to keep them clean.



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✓  
Spell



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Spell

