

Food Establishment Inspection Report

Score: 96

Establishment Name: MOE'S SOUTHWEST GRILL

Establishment ID: 3034012822

Location Address: 206 SOUTH STRATFORD RD
 City: WINSTON SALEM State: North Carolina
 Zip: 27103 County: 34 Forsyth
 Permittee: IMAGINE DINING LLC
 Telephone: (336) 724-5920

Date: 05/16/2022 Status Code: A
 Time In: 11:01 AM Time Out: 2:30 PM
 Category#: IV
 FDA Establishment Type: _____

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

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"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	X	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"/> IN OUT				
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"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT/N/A				
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"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	X	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
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 <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	X	0	
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"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
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 <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	X	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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Establishment ID: 3034012822
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 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: jasonp@br1980.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Seasoned Rice	cook line	141.0						
Cilantro Lime Rice	cook line	160.0						
Pinto Beans	cook line	152.0						
Black Beans	cook line	186.0						
Chicken	cook line	149.0						
Steak	cook line	150.0						
Ground Beef	cook line	162.0						
Cooked Mushrooms	cook line	159.0						
Tofu	cook line	160.0						
Pico de Gallo	cold well	42.0						
Corn Salsa	cold well	45.0						
Lettuce	cold well	45.0						
Pico de Gallo	walk-in cooler	42.0						
Tofu	walk-in cooler	40.0						
Tomatillo Salsa	walk-in cooler	43.0						
Hot Water	3-compartment sink	157.0						
Quat Sani	3-compartment sink	300.0						
Serv Safe	Cordezmon James 9-17-24	000.0						

Person in Charge (Print & Sign): Cordezmon *First* James *Last*
 Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*




REHS ID: 2795 - Murphy, Victoria

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3814



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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Comment Addendum to Inspection Report

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Date: 05/16/2022 **Time In:** 11:01 AM **Time Out:** 2:30 PM

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.

- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: A container of cilantro lime rice in the hot holding unit measured at temperatures of 97 F-108 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The PIC discarded items. *left at zero due to all other items being in compliance*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: The following items measured at temperatures above 41 F: (make-unit)corn salsa (44 F-45 F), lettuce (45 F), (reach-in cooler) lettuce (43 F), (walk-in cooler) pico de gallo (42 F), and tomatillo salsa (43 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The PIC discarded items but opted to keep the lettuce.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-C: All dishes were stored wet in the clean dish area. After cleaning and sanitizing, equipment and utensils: (A) shall be air-dried.//4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Clean dishes are stored on soiled shelving in the clean dish area./clean utensils were stored in soiled bins under the flat top grill. (A) Except as specified in ¶ (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:
(1) In a clean, dry location
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C: Replace spatulas throughout the facility/ice shield broken in the ice machine/replace metal plate in protein cooler/clean dish shelf is rusting. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-C: Replace wearing cutting boards used for food preparation. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature-PF: An employee was actively washing dishes in a solution of 98 F. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 43 C (110 F) or the temperature specified on the cleaning agent manufacturer's label instructions. CDI: The employee produced a solution of 117 F after education was given
- 49 4-602.13 Nonfood Contact Surfaces-C: Cleaning is needed to/on the following: reach-in cooler, clean dish shelf, cabinets under drink station, containers holding clean utensils, shelves in the walk-in cooler, and on the flat top. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair-C: Replace broken lid on outside recyclable. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Replace/repair cracked and missing floor tiles throughout the facility. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.//6-501.12 Cleaning, Frequency and Restrictions-C: Cleaning is needed on the walls throughout the facility. (A) Physical facilities shall be cleaned as often as necessary to keep them clean.