Score: 97																				
Establishment Name: MOZELLE S												Establishment ID: 3034011867								
Location Address: 878 WEST 4TH STREET																				
City: WINSTON SALEM State: NC										_ [Date: 08/12/2013 Status Code: A									
Zip: 27101 County: 34 Forsyth											Time In: $09:25 \overset{\otimes}{\circ} pm$ Time Out: $11:45 \overset{\otimes}{\circ} pm$									
											Total Time: 2 hrs 20 minutes									
Pe	Permittee: MOZELLE S										Category #: IV									
	「elephone:										- FDA Fetablishment Type:									
Wa	Vastewater System: ⊠Municipal/Community ☐ On-Site Sys										The stablishment Type: No. of Risk Factor/Intervention Violations: 2									
Wa	Vater Supply: ⊠Municipal/Community ☐ On-Site Supply											No. of Repeat Risk Factor/Intervention Violations:								
_	Foodborne Illness Rick Factors and Dublic Hoolth Interventions											·								
l	Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.									Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,										
Public Health Interventions: Control measures to prevent foodborne illness or injury.									and physical objects into foods.											
\perp			N/A	N/O	Compliance Status	OL	JT (CDI R	—⊢		N OI	_	_		Compliance Status	OUT CDI R VR				
$\overline{}$	iper	$\overline{}$	$\overline{}$.2652 PIC Present; Demonstration-Certification by							T	and	d Wate						
\perp	X nnlc		He	alth	accredited program and perform duties		0			28 2	-	4	Ц		Pasteurized eggs used where required	1050				
$\overline{}$	X	луеє	пе	ailii	Management, employees knowledge; responsibilities & reporting	3 1.	50			29 [+	4			Vater and ice from approved source	210				
\vdash	X	片				2 1				30 [X [ariance obtained for specialized processing nethods	1 0.5 0				
\perp		Hyc	Proper use of reporting, restriction & exclusion 3 15 0 Food Temperature Control gienic Practices .2652, .2653								Control .2653, .2654 Proper cooling methods used; adequate									
$\overline{}$	X		jicii	ic i	Proper eating, tasting, drinking, or tobacco use	2 1			ПЬ	_		4	_		equipment for temperature control	1 0.5 0				
\vdash	X	_			No discharge from eyes, nose or mouth	1 0.				32 🛭	X []		□ P	Plant food properly cooked for hot holding	1 0.5 0				
\perp		ntin	a Co	onta	amination by Hands .2652, .2653, .2655, .2656					33 2	X [□ A	approved thawing methods used	1 0.5 0				
$\overline{}$	X		9 0 0		Hands clean & properly washed	4 2	20			34 🛭	X [Т	hermometers provided & accurate	1 0.5 0				
\vdash	_+			П	No bare hand contact with RTE foods or pre-	3 1.	5 0	10		$\overline{}$	$\overline{}$	lent	tifica	ation	.2653					
\vdash	X			_	approved alternate procedure properly followed Handwashing sinks supplied & accessible	2 1	0			35 2		<u> </u>	\perp		ood properly labeled: original container	210				
\vdash	pproved Source .2653, .2655						_	\neg	Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
т.	X				Food obtained from approved source	2 1	0		ПΙЬ	+	+	4		a	nimals	2 1 0				
\vdash	X	П		П	Food received at proper temperature	2 1	ГО	$\exists \sqcap$		37 🖸	X []		pi	Contamination prevented during food reparation, storage & display	210				
\vdash	X	П			Food in good condition, safe & unadulterated	2 1	+			88 [X []		Р	Personal cleanliness	1 0.5 0				
12			X		Required records available: shellstock tags,	++	+			39	X [W	Viping cloths: properly used & stored	1 0.5 0				
\perp	oteo	ctio	□ Required records available: shellstock tags, parasite destruction 2 1 0 □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □				4	10	X			W	Vashing fruits & vegetables	1 0.5 0						
	X				Food separated & protected	3 1.	5 0			$\overline{}$	_	$\overline{}$	Jse of Ute		sils .2653, .2654					
Н.	-+	X			Food-contact surfaces: cleaned & sanitized	3	10	X 🗆		11 [X [4			n-use utensils: properly stored	1 0.5 0				
15	\dashv	П			Proper disposition of returned, previously served,				- 4	12	X []			Itensils, equipment & linens: properly stored, iried & handled	1 0.5 0				
\perp		ப tiall	v Ha	azar	reconditioned, & unsafe food dous Food TIme/Temperature .2653				4	13 2	X			S	Single-use & single-service articles: properly tored & used	1 0.5 0				
16	5			X	Proper cooking time & temperatures	3 1.	50			14 [X [寸		G	Gloves used properly	1 0.5 0				
17	X	П			Proper reheating procedures for hot holding	3 1.	5 0	$\exists \Box$	ПL	Ute	nsil	s ar	nd E	Equip						
\vdash	X	\Box		П	Proper cooling time & temperatures	3 1.	50	1		15	X [a	quipment, food & non-food contact surfaces pproved, cleanable, properly designed,	210				
\vdash	X				Proper hot holding temperatures	3 1.	50			-	_	+	-		onstructed, & used Varewashing facilities: installed, maintained, &					
\vdash	-+		\equiv	Ξ		H	77		⊣⊢	16	-	_		u	sed; test strips	10.50				
20	-+	X			Proper cold holding temperatures	3	+					XI	9		lon-food contact surfaces clean	1 0.5 🗶 🗌 🗀				
\vdash	X	Ц		Ш	Proper date marking & disposition	3 1.	50	44			ysica K	$\overline{}$		ities	.2654, .2655, .2656					
22	긔		X		Time as a public health control: procedures & records	2 1	0		\Box \vdash	+	-	+	4	-	Hot & cold water available; adequate pressure					
$\overline{}$	$\overline{}$	ume	r Ac	IVİS	ory .2653 Consumer advisory provided for raw or		5 0			19 [+	+	-	-	Plumbing installed; proper backflow devices	210				
\vdash	ahlv		- C	ntih	undercooked foods le Populations .2653	Ш0.	10			0 [-	4			Sewage & waste water properly disposed	2 1 0				
$\overline{}$	yiii) X	, Ju □		Pun	Pasteurized foods used; prohibited foods not	3 1.	5 0			1 [X [&	oilet facilities: properly constructed, supplied cleaned	1 0.5 0				
\perp	nem	ical								52	X [┚			Sarbage & refuse properly disposed; facilities naintained	1 0.5 0				
$\overline{}$	X				Food additives: approved & properly used	1 0.	5 0			3	X	J		Р	Physical facilities installed, maintained & clean	1 0.5 0				
26	X				Toxic substances properly identified stored, & used	2 1	0			54 [X [╗		N	Meets ventilation & lighting requirements; lesignated areas used	1 0.5 0				
\vdash	Conformance with Approved Procedures .2653, .2654, .2658																			



Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 3

Ī	Establishmer	nt Name: MOZELLE	S			Establishment ID: 3034011867								
	Location Ad	ddress: 878 WEST 4	TH STREET					Re-Inspection	Date: 08/12/20)13				
	City: WINST			Sta	ate: NC			•	Status Code:	Α				
	County: 34	Forsyth		_ Zip:_ ²⁷¹⁰¹ _					Category #:					
		System: 🗷 Municipal/Co				Email 1:								
	Water Supply Permittee:		ommunity 🗌 (On-Site System		Email 2:								
	Telephone:					Email 3:								
	тетерноне.				. 01									
	Temperature Observations													
	Item turkey			turkey	walk in	44		item i	Location	Temp				
	salmon	make uint	47	chicken	make unit	49	.9 54							
	scallops	make unit	8	hot water	utensil sink	15								
	sliced	make unit	52	ServSafe	Janis Kara	thanas 00	00							
	pulled pork	make unit	50											
	grits	warmer	154											
	tomato bisque	warmer	149											
	pulled pork	walk in	43											
		olations cited in this re				rrective Act								
	dirty utensils were taken to the dishroom and cleaned. 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding: All food items in the make unit against the wall had temperatures that ranged from 47-54 degrees. The unit temperature was turned down. Cold foods must be held at or below 45 degrees. The ower has already called someone to come out and look at the make unit and do any required maintenance or repair. 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils: GC- The gaskets on the make													
	Person in Char Regulatory Aut	•	Find Jennifer Find Find Find Find Find Find Find Find	rst	Manner La Edwards RE	ast ast EHS	X	ation Required Date	Monn	سر <u>5</u>				
	REHS Co	ontact Phone Number	()											
	North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program													



Establishment Name: MOZELLE S Establishment ID: 3034011867

Observations and Corrective Actions





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