

Food Establishment Inspection Report

Score: 90

Establishment Name: MOSSY'S EATS, ALES & SPIRITS

Establishment ID: 3034011970

Location Address: 6235 TOWNCENTER DRIVE

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 22 / 2020 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10 : 45 am pm Time Out: 02 : 30 am pm

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

Total Time: 3 hrs 45 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: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
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	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/>
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	
Approved Source .2653, .2655								
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	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<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"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3			<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	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
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	
Conformance with Approved Procedures .2653, .2654, .2658								
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
Safe Food and Water .2653, .2655, .2658								
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	
Food Temperature Control .2653, .2654								
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"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1			<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		03		<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03		<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2			<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1			<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		03		<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1			<input checked="" type="checkbox"/>
Total Deductions:					10			



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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: 10/22/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: Bob@mossysclemmons.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
slaw	prep under pass thru	40	Item soup	walk-in cooler	39	CI sani	bar dish machine (ppm)	50
rice	"	39	rice	COOLING at 11:30	106			
chx salad	2 door work top	41	rice	COOLING at 12:00	76	dressing	True at wait stn	34
slaw	prep on left	40	burger	FINAL COOK	197			
chili	steam table	166	CI sani	towel bucket (ppm)	100	ServSafe	Bob Bullock 7/13/23	00
eggroll	prep on right	41	quat sani	dispenser (ppm)	200			
chx wing	"	40	final rinse	dish machine (1st cycle)	153			
hot water	3 comp sink	155	final rinse	dish machine (3rd cycle)	160			

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.

- 6 2-301.14 When to Wash - P Employee entered kitchen from back door with gloves on and went into walk-in cooler. Employee adjusted face mask and prepped to don gloves without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with exposed food, clean equipment and utensils, unwrapped single-use articles and after engaging in other activities that contaminate the hands. CDI - manager spoke to employee; gloves removed and hands washed.
- 13 3-304.15 (A) Gloves, Use Limitation - P Employee entered kitchen from back door with gloves on and went into walk-in cooler. 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 - manager spoke to employee; gloves removed and hands washed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food debris/buildup present on can opener, slicer, potato slicer blade. Food contact surfaces shall be clean to sight and touch. REPEAT. CDI - items shown to manager, to be cleaned prior to use.

Lock Text



Person in Charge (Print & Sign): Bob Bullock
 Regulatory Authority (Print & Sign): Aubrie Welch

[Handwritten Signature: Bob Bullock]
[Handwritten Signature: Aubrie Welch REHS]

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 8 3 0 - 4 4 6 0



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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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF One hot dog, 2 veg burgers, 1 baggie of ham, 1 baggie of roast beef, container of eggrolls, container of pasta salad, feta cheese, pimiento cheese were not dated - these items were in 3 different prep coolers. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - hot dog, veg burgers, baggie of ham and roast beef discarded; other foods dated appropriately.
*Ensure that dates on foods accurately reflect the date the food was prepped; for example, cooked chicken in walk-in cooler had today's date, but had actually been prepped yesterday.
- 31 3-501.15 Cooling Methods - PF Rice cooked this morning was in a tightly covered pan on top of other food products in the walk-in. Cooling shall be accomplished in accordance with time and temp criteria (135F to 70F in 2 hrs max, 70 to 41F in 4 hrs max) by: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice; or other effective methods. When placed in cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination, during the coolin period to facilitate heat transfer from the surface of the food. CDI - manager placed pan on top shelf of walk-in cooler, uncovered; cooling rate calculated at 1 degree/minute.
- 38 2-304.11 Clean Condition-Outer Clothing - C During inspection, 2 employees exited and entered kitchen from back door while wearing aprons. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-use articles.
2-303.11 Prohibition-Jewelry - C ,2-402.11 Effectiveness-Hair Restraints - C - Server portioning dressing without hair restraint was wearing a watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands; food employees shall wear hair restraints such as hats, hair coverings or nets...that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and unwrapped single-service items.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Container of spoons near microwave had crumbs/debris in its base. Plexiglass on shelving where plates/ mugs stored needs cleaning. Chill stick stored directly on shelving in freezer in contact with food packages. Cleaned...utensils shall be stored in a clean, dry location. REPEAT
4-901.11 Equipment and Utensils, Air-Drying Required - C Potato slicer had been reassembled with wet components; water present under blade. Towel lint present in a metal pan on clean dish rack. After cleaning and sanitizing, equipment and utensils shall be air dried or used after adequate draining; and may not be cloth dried. REPEAT
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Container of toothpicks at prep cooler with accumulation of crumbs/debris. Single-service and single-use articles shall be stored in a clean, dry location. CDI - manager discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C PVC wrap is needed around pipe under compressor in walk-in cooler (most of pipe is wrapped, but not section nearest the compressor) - REPEAT. Microwave on prep table is missing part of interior seal. Low shelves on prep tables are rusting. Standing water in base of true prep cooler at wait station. Equipment shall be maintained in good repair.
4-501.12 Cutting Surfaces - C Cutting boards with staining, rough finish, and some deep cuts, such as on left prep cooler, as well as smaller cutting boards (blue and green). Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be...discarded if they are not capable of being resurfaced. REPEAT.
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C Per data plate, dish machine wash temp should be 155F; according to the digital display, the highest temp for wash cycle reached during 4 cycles run was 149F. Optimum pressure on rinse is 20 psi; pressure gauge only reached 8-9 psi. Digital display for final rinse does not appear to be accurate - during all 4 cycles run, final rinse showed as 189-192, but internal temp at plate surface was 153, 154, 160, 164 respectively (final rinse temp at plate surface must be 160F minimum to sanitize dishes). A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.



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- 47 4-602.13 Nonfood Contact Surfaces - C Thorough cleaning is needed throughout the kitchen, including but not limited to: interiors of all freezers and coolers - including underneath drawers, along back top under lids, etc; handles of ovens and other commonly touched surfaces; faucet handles; vats of 3 comp sink; bases of fryers; shelves, area under hood filters where grease/buildup present, etc. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 49 5-203.14 Backflow Prevention Device, When Required - P Spray nozzle attached to hose at outside can wash - the backflow preventer present is not rated for continuous pressure. A plumbing system shall be installed to preclude backflow at each point of use including on a hose bibb if a hose is attached by installing an approved backflow prevention device. CDI - as a temporary fix, the hose was unscrewed from the connection. In order to leave hose attached, you will need a backflow that is rated for continuous pressure.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean sinks and fixtures in the kitchen. Clean base of urinal. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C litter/debris and a large piece of old particleboard inside shared dumpster enclosure. A storage area and enclosure for refuse shall be maintained free of unnecessary items, and clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Back door is damaged by handle and will not shut completely without manually closing. Caulk at pre-rinse area - along backsplash, both splashguards - is in poor condition and molding. Bottom outside step is rusted out along the base. Physical facilities shall be maintained in good repair.
6-501.12
Cleaning, Frequency and Restrictions - C Dust present around ceiling vents. Clean floor under equipment, esp. at dish area. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Grease buildup present outside the back area of the establishment, on sides of cinderblock wall and on ground - apparently coming off of the roof. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.



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Spell



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