

Food Establishment Inspection Report

Score: 90

Establishment Name: FULL MOON OYSTER BAR

Establishment ID: 3034011536

Location Address: 1473 RIVER RIDGE ROAD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 06 / 04 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 03 : 10 ^{am} _{pm} Time Out: 06 : 15 ^{am} _{pm}

Total Time: 3 hrs 5 minutes

Permittee: FULL MOON INC

Category #: IV

Telephone: (336) 712-8200

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

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 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	
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 type="checkbox"/>	<input checked="" 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	0	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	0	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	0	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	0	0	
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	0	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" 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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	0	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 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			1	0	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	
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	0	0	
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	0	0	
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	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	0	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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☒ Inspection ☐ Re-Inspection Date: 06/04/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: foxnbar@hotmail.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
crabmeat	lg. prep cooler - DISC	49	spring mix	sm. prep cooler	41	quat sani	bucket - bar ppm	200
sausage	lg. prep cooler - base R	35	shr. chz	sm. prep - base - DISC	46	alfredo	walk-in cooler	40
m. pot.	lg. prep cooler - "	39	chowder	REHEAT	195	crabmeat fill	"	37
oysters	lg. prep cooler - base L	46	potatoes	FINAL COOK	168	bisque	"	39
alfredo	work top cooler	40	slaw	1 dr prep at bar	32	gator pie	walk-in - DISC	46
scallop	"	40	Cl sani	dish mach -kitchen ppm	50	clams	FL 981 SS	00
spinach	2 dr freezer - DISC	32	Cl sani	dish mach - bar ppm	100	mussels	MA 3257 SS	00
hushpuppy	2 dr freezer	25	hot water	shucking sink	130	oysters	FL 54 SP	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.

- 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF Container of shucked oysters in prep cooler had an expiration date of 5/27/19. Food shall be safe, unadulterated, and honestly presented. CDI - oysters discarded.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Package of hot dogs in same container as raw steak, which was over box of raw fish. Boxes of raw steak stored on shelf between corn and containers of sauces. Food shall be protected from cross-contamination during...storage by...separating raw animal foods from ready to eat food, and separating types of raw animal foods from each other. CDI - hot dogs discarded; other foods were rearranged. This is a REPEAT from the previous 2 inspections, and needs to be corrected to avoid losing 3 points on the next inspection.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P forks, plates, bowls, claw crackers, knives with food debris/residue today. Some lids have stickers/sticker residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - some items placed at dish area; discussion with PIC - dishes will be rewashed as needed prior to use.

Lock
Text



Person in Charge (Print & Sign): Amanda Copley

Regulatory Authority (Print & Sign): Aubrie Welch

Amanda Copley
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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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 crabmeat, caramelized onions, roasted red peppers, cooked pasta in top L of lg. prep cooler were 49F. Shucked oysters, spinach dip in base of this cooler 46F. Shredded cheese in base of small prep cooler 46F. All potentially hazardous foods held cold must be 41F or below. CDI - off temp foods were discarded, repairman was called.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF The following foods were not dated: cooked pasta in prep cooler, bags of lettuce (wedges and shredded packaged in est) in base of prep cooler, opened bag of spring mix in small prep cooler. All potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be dated. CDI - spring mix dated, other foods discarded.
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Spinach dip had a prep date of 5/27. Cooked shrimp in small prep cooler had a prep date of 5/28. Shrimp burger mix was 44F with a prep date of 5/31. Once foods exceed approved time/temp parameters, they must be discarded. You have a max of 7 days if foods are held at 41F or below, only 4 days if foods are 42-45F.
- 31 3-501.15 Cooling Methods - PF Gator pie made today was tightly covered in the walk-in and was 46F. Utilize proper cooling methods for all potentially hazardous foods. Foods in the process of cooling should not be tightly covered. Recommend designating a top shelf (away from compressor) in the walk-in for cooling. CDI - gator pie discarded by PIC due to improper cooling.
3-501.11 Frozen Food - C Spinach in freezer 32F, bag of hushpuppies 25F. Frozen food shall be maintained frozen.
- 33 3-501.13 Thawing - C Sea bass in unopened ROP packaging in walk-in cooler. When thawing fish in reduced oxygen packaging, the packaging should be cut open to introduce air; this reduces the risk of botulism. This is a requirement in later editions of the Food Code (2013, 2017); NC still uses 2009 Food Code.
- 36 6-501.111 Controlling Pests - PF Flies present in kitchen today. The premises shall be maintained free of insects.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Buildup in crevices of ice scoop holder, buildup/food debris in gray container used to store lids, buildup/food debris in bottom of container used to store knives. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, duct, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 2 door freezer is not maintaining foods in a frozen state. Prep coolers are not maintaining foods at 41F or below as required. Spatulas with damaged handles/scrapers, cutting boards with stains/deep cuts need to be replaced. Equipment shall be maintained in good repair.



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- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, including but not limited to: inside convection oven, handles on equipment including walk-in door, inside freezers and coolers including glass chillers (broken glass in one today). Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-203.14 Backflow Prevention Device, When Required - P Nozzle attached to hose at can wash, creating a continuous pressure situation, but there is not a backflow prevention device rated for continuous pressure. A plumbing system shall be installed to preclude backflow...by... installing an approved backflow prevention device. CDI - nozzle removed from hose as a temporary fix. Recommend installing a backflow prevention device rated for continuous pressure.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C The hole behind ice machine is still not properly enclosed, and ceiling tile above ice machine is missing again. All wall voids/holes/gaps must be sealed to eliminate potential pest harborage areas. Facilities shall be maintained in good repair.
6-102.11 Surface Characteristics-Outdoor Areas - C Fill in small hole by back door holding stagnant water.



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