

Food Establishment Inspection Report

Score: 96

Establishment Name: MOZELLE'S
Location Address: 878 WEST 4TH STREET
City: WINSTON SALEM **State:** NC
Zip: 27101 **County:** 34 Forsyth
Permittee: MOZELLE'S
Telephone: (336) 703-5400

Establishment ID: 3034011867
 Inspection Re-Inspection
Date: 12 / 05 / 2017 **Status Code:** A
Time In: 10 : 30 ^{am} _{pm} **Time Out:** 02 : 10 ^{am} _{pm}
Total Time: 3 hrs 40 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 5
No. of Repeat Risk Factor/Intervention Violations: _____

Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

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	NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	X	0	X
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	X	X
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	13	X	X
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	X	X
Highly Susceptible Populations .2653								
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	X	X
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	NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	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	X	X
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	X
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	03	X	
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 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	
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	X	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	X	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	X	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	X	0	X
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					4			



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Establishment ID: 3034011867
 Inspection Re-Inspection Date: 12/05/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: info@mozelles.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Shrimp	Final cook	181	meat loaf	walk in	44	Paz Cruz	11/13/18	0
Chicken fried	final cook	185	shrimp raw	walk in	40	sanitizer	three comp sink (ppm)	400
chicken dutch	final cook	201	salmon	walk in	42	sanitizer	dish machine	50
grits	final reheat	171	trout	walk in	40			
burgers	walk in	42	lettuce	make unit	41			
spring roll	walk in	39	tomato	make unit	40			
mac and	walk in	45	tomato sauce	steam unit	173			
grits	walk in	45	succotash	steam unit	177			

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.

- 12 3-203.12 Shellstock, Maintaining Identification - PF Mussels in three 1/6 pans in walk in cooler with no shellstock tags or identification tying shellstock to origin. All shellstock must have identification of origin in the form of the original shellstock tags. The tags must not be removed and shellstock from multiple lots cannot be mixed. CDI: PIC discarded mussels and clams during inspection. // Shellstock tags on site are kept in chronological order but do not have the date for when the last shellstock from the container was used. When the last animal from a shellstock container is used or discarded the date shall be recorded on the shellstock label.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Can opener blade and sharpener of deli slicer had food debris accumulation on their surfaces. All food contact surfaces shall be kept clean to sight and touch. CDI: Both items cleaned during inspection. 0 pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF No date marking one pan of shredded chicken in make unit and on a bag of cooked shredded pork in the walk in freezer. Potentially hazardous foods held more than 24 hours must have date marking to indicate date of preparation or date of discard with a maximum hold time of no more than 7 days at 41F and below or 4 days at 41-45F. Overall date marking was in compliance. CDI: PIC discarded pork and chicken. 0 pts

Lock Text



Person in Charge (Print & Sign): Jennifer *First* Smith *Last*

Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

Jennifer Smith

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory on brunch menu did not have marking for eggs in Huevos Rancheros that are good over easy. CDI: PIC added markings tying huevos rancheros during inspection. Ensure all menus are updated. 0 pts
- 26 7-102.11 Common Name-Working Containers - PF One spray bottle of clear liquid and one bottle of pink floor cleaner stored on chemical shelf at three compartment sink with no labels. All containers of potentially hazardous materials must be labelled with the common name of the material. CDI: PIC discarded both bottles to prevent mixing of chemicals during inspection. 0pts.
- 33 3-501.13 Thawing - C Frozen Pork Belly thawing under correct temperature running water however thawing foods must be kept completely submerged under running water to promote even thawing and prevent warm spots. CDI: PIC moved pork into large mixing bowl to continue thawing under running water. 0 pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C One bottle of fire cracker sauce, and approx 6 small containers of spices at the make line with no labels. Ensure that all containers of foods and ingredients that are not easily identifiable and removed from original containers have labels identifying the stored items. CDI: Noted items labelled during inspection.
- 38 2-402.11 Effectiveness-Hair Restraints - C Multiple employees with beards preparing foods and cooking. All food employees must wear effective hair restraints including beard guards during preparation and handling of foods. Purchase beard guards for employees. 0 pts
- 45 4-205.10 Food Equipment, Certification and Classification - C One food dehydrator on site for dehydration of peppers labelled with "For household use only." Only ANSI approved commercial equipment shall be used in a food establishment. Remove the dehydrator from the establishment. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Lids to the make units have damaged retaining pins causing lids to not be fully attached. Repair lids to be in place according to original construction. / Small crack in back right corner of three comp sink. Have sink welded shut to prevent further splitting. / Three plastic handled utensils have chipping and melt damage. Remove damaged and not easily cleaned utensils from establishment.
- 47 4-602.13 Nonfood Contact Surfaces - C Detail cleaning needed on wire shelves in dry storage and under dish washing area to remove flour and stuck on debris. Cleaning needed on sides of cooking equipment such as grills oven, and fryer to remove food and grease accumulation. Non food contact surfaces shall be kept clean.



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Spell

- 49 5-203.14 Backflow Prevention Device, When Required - P One hose with spray nozzle attached at hose bibb in back of restaurant at start of inspection. Hose sprayer was removed during inspection. Previously installed backflow preventer has also been removed. Recommend installing a backflow preventer rated for continuous pressure applications be installed rather than just removing sprayer to prevent backsiphonage due to accidental leaving sprayer attached. Contact Joseph Chrobak at (336) 703-3164 before purchase to verify backflow preventer is compliant. / 5-205.15 System Maintained in Good Repair - P Two small leaks present on drain on/off handles under three compartment sink and a small leak occurring from water on/off behind the three compartment sink. Repair leaks.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed under equipment at the front service line as grease and food debris are collecting. Light cleaning needed under shelves in dry storage to remove spilled food stains and crumbs. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C One ac vent pulling from ceiling reattached during inspection. Minor damage on floors in the form of worn down grout and cracked tiles. Paint behind toilets and sinks in the restrooms are peeling due to past cleaning chemical use. Repair area where paint is bubbled and rough. Continue repair work on floors to maintain cleanable surfaces.



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✓
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