

Food Establishment Inspection Report

Score: 94

Establishment Name: MOSSY'S EATS, ALES & SPIRITS

Establishment ID: 3034011970

Location Address: 6235 TOWNCENTER DRIVE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 05 / 21 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10 : 40 ☒ am ☐ pm Time Out: 02 : 05 ☒ am ☐ pm

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

Total Time: 3 hrs 25 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: 7

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input 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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
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	<input type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
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"/>	0	<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"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<input 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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input 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"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	<input type="checkbox"/>
Total Deductions: <u>6</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Wastewater System: ☒ Municipal/Community ☐ On-Site System

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: 05/21/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: jason@mossyclemmons.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
cooked chx	prep cooler - L	40	hot water	prep sink	130	Food Safety	Bob Bullock 7/13/23	00
eggrolls	prep cooler - R	36	CI sani	towel bucket (ppm)	100	beef	REHEAT	180
broccoli slaw	prep, under pass-thru	40	CI - final rinse	bar dish machine (ppm)	50			
dressing	prep- wait stn	39	quat sani	bottle (ppm)	200			
chili	walk-in (DISCARDED)	44	final rinse	dish machine - kitchen	154			
shrimp	walk-in	43	final rinse	last cycle checked	164			
sliced turkey	walk-in	42	shredded chz	DELIVERY	43			
wings	walk-in	43	chx tender	FINAL COOK	190			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C bottled water in kitchen. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, etc. - generally a lid and straw meets this requirement. CDI - bottled water discarded by manager.
- 7 3-301.11 Preventing Contamination from Hands - P,PF Upon entering the establishment, bartender was slicing limes with bare hands. Except when washing fruits and vegetables, food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, tongs, single-use gloves, etc. CDI - discussion with employee; limes were discarded.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF hand sink in back of kitchen was blocked by hose coiled in front of it. Hand sink at wait station had a towel in it. A hand washing sink shall be maintained so that it is accessible at all times for employee use, and may not be used for purposes other than hand washing. CDI - manager removed hose and towel.
*Blocking access to hand sink/placing items in hand sink are repeats from the previous inspection dated 10/01/18. Please address to avoid a full point deduction on the next inspection.

Lock
Text



Person in Charge (Print & Sign): Bob Bullock

Regulatory Authority (Print & Sign): Aubrie Welch

[Signature: Bob Bullock]

[Signature: Aubrie Welch] REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-702.11 Before Use After Cleaning - P Dish machine was in use at beginning of inspection; when checked, the final rinse was 154F. Temperature at utensil face must be a minimum of 160F to sanitize dishes. On subsequent runs, final rinse at utensil face was 162, 162, 159, 164. Allow hot water to reach proper temp in machine prior to using.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food debris around sharpener on slicer, blade on robot coupe and blades on dicer, around blade on hand held mixer. Buildup on shield of ice machine, soda gun, at bar, and inside tea nozzles at wait station. Food contact surfaces shall be clean to sight and touch. CDI - discussion with manager; items to be re-washed/cleaned.
- 17 3-403.11 Reheating for Hot Holding - P au jus from yesterday was 152F in steam table. All potentially hazardous foods must be reheated to a minimum of 165F for 15 seconds in a max of 2 hours. CDI - au jus had been out less than 2 hours; it was reheated to 165F+ within safe timeframe.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Foods in walk-in cooler were 42-44F; as of January 1, 2019, all potentially hazardous foods held cold must be 41F or less. CDI - education.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Cooked chicken, hot dog, pimento cheese, eggrolls, chicken wings, bagged BBQ chicken portions in prep coolers not dated. Ready to eat, potentially hazardous food prepared and held in an establishment for more than 24 hours shall be date marked - this includes working containers in prep coolers. CDI - hot dog & BBQ chicken discarded, other foods dated appropriately. *Roselli basil pesto must be dated with day of opening unless you can provide documentation from manufacturer stating that it is not potentially hazardous. 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P feta cheese dated 5/12, sliced turkey "Monday" (from last week). You can only keep foods 7 days including day of opening/prep if held at 41F or lower; recommend dating all foods, not just using day dots. *Walk-in cooler-4 days til adjusted
- 33 3-501.13 Thawing - C Fish in ROP packaging - package should be opened during thawing process. Note: this is a requirement in later editions of the Food Code; NC is still operating out of 2009 Food Code so points not taken for this violation. CDI - discussion with manager.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Soiled towels on food prep surfaces. Once wiping cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer. CDI - towels placed in sanitizer/dirty towel bag.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Some buildup along bottom rim of blue ice scoop holder mounted to ice bin in wait station. During pauses in...dispensing, food dispensing utensils shall be stored in a clean location. CDI - holder placed at dish area to be cleaned.



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Chill stick sitting on shelf of 2 door freezer; food debris present on chill stick. The entire outer surface of the chill stick is a food contact surface. Cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - discussion with manager about acceptable ways to store chill stick.
- 45 4-501.12 Cutting Surfaces - C Cutting boards - on prep coolers and elsewhere are stained/have deep cuts. Surfaces such as cutting boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded. REPEAT from previous inspection.
4-501.11 Good Repair and Proper Adjustment-Equipment - C
Microwave needs proper legs, it is currently propped up with stacks of lids. Equipment shall be maintained in good repair.
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C Dish machine was not consistently reaching wash temp of 150 minimum; Pressure gauge reading 13 psi, data plate specifies 20 psi. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean fan guards on compressor in walk-in cooler, shelves in beer cooler; buildup present 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 Hose with nozzle connected to spigot under back hand sink; no backflow prevention device was present. A plumbing system shall be installed to preclude backflow into the water supply system at each point of use... including on a hose bibb. CDI - manager removed hose and placed it outside; discussion about backflow.
- 52 5-501.13 Receptacles - C Dumpster is in poor condition, with damaged seam by plug and damaged lids; replace. Receptacles...for use with materials containing food residue shall be insect-and rodent-resistant and leakproof.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Damage at floor corner near walk-in cooler with standing water; damage to floor under water heater, missing grout at floor in front of pre-spray with standing water present. Clean floor drains, clean floor in corners and under equipment including at the bar and wait station. Remove and replace dirty/damaged caulk, such as at pre-spray area. Facilities shall be maintained clean and in good repair.



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✓
Spell



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