

Food Establishment Inspection Report

Score: 85

Establishment Name: FULL MOON OYSTER BAR

Establishment ID: 3034011536

Location Address: 1473 RIVER RIDGE ROAD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 06/09/2021

Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 3:25 PM

Time Out: 7:00 PM

Permittee: FULL MOON INC

Total Time: 3 hrs 35 min

Telephone: (336) 712-8200

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: 3

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/C	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	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0	3	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	1	0	<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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input checked="" type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			1	0	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	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input 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	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1	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	0	3	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0	3	<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/C	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	0	3	<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	0	3	<input type="checkbox"/>
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	3	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0	3	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0	3	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0	3	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" 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	0	3	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0	3	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0	3	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0	3	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0	3	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0	3	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0	3	<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	1	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0	3	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0	3	<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input 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	0	3	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0	3	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0	3	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0	3	<input type="checkbox"/>
Total Deductions:							15			



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FULL MOON OYSTER BAR
 Location Address: 1473 RIVER RIDGE ROAD
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: FULL MOON INC
 Telephone: (336) 712-8200

Establishment ID: 3034011536
 Inspection Re-Inspection Date: 06/09/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: amandafullmoon@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
gumbo	walk-in cooler (DISCARDED)	50.0						
etouffe	walk-in cooler	38.0						
potato cake filling	walk-in cooler	37.0						
clams	VA-846-SP	0.0						
oysters	FL-54-SP	0.0						
sausage	prep cooler	41.0						
diced tomatoes	small prep cooler	40.0						
mashed potatoes	REHEAT	179.0						
soup	REHEAT	186.0						
steamed shrimp	FINAL COOK	192.0						
potatoes	steam unit	157.0						
slaw	1-dr cooler	32.0						
Cl sani	dish machine, final rinse (nm)	100.0						
quat sani	dispenser at 3 comp sink (nm)	400.0						
final rinse	dish machine at bar	179.0						
ServSafe	Steven Hughes 3/16/26	0.0						

Person in Charge (Print & Sign): Amanda Copley
 Regulatory Authority (Print & Sign): Aubrie Welch




REHS ID: 2519 - Welch, Aubrie

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.

• Food Protection Program



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Establishment Name: FULL MOON OYSTER BAR

Establishment ID: 3034011536

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 Employee drink on shelf next to clean aprons. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. CDI - manager discarded drink.

- 6 2-301.14 When to Wash - P Employee exited back door wearing gloves, re-entered kitchen, removed gloves, and grabbed a new pair of gloves without washing hands. Employee opened walk-in cooler door with gloved hands, exited walk-in cooler with raw fish filets, then proceeded to handle other ingredients with the same gloves. 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...and during food prep, as often as necessary to remove soil and contamination when changing tasks; before donning gloves for working with food; and after engaging in other activities that contaminate the hands. CDI - manager spoke with employee, hands were washed.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF AT beginning of inspection, hand sink near back door contained a cleaning bucket and a spray bottle. Maintain access to handsinks. Handsinks may only be used for handwashing. Pf CDI - PIC removed items from sink.

- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF 2 containers of shucked oysters in walk-in cooler had an expiration date of 6/07. Food shall be safe, unadulterated, and honestly presented. CDI - oysters discarded. REPEAT.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Plates, metal and plastic containers, monkey bowls, tongs, can opener with food debris/residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. REPEAT. CDI - items placed at dish machine for re-cleaning.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Large plastic container of gumbo in walk-in cooler was 50F. Potentially hazardous foods held cold must be maintained at 41F or below. CDI - gumbo discarded.

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Opened package of seaweed salad in prep cooler was not dated - REPEAT. In walk-in cooler, container of etouffe was not dated. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - manager discarded.

- 31 3-501.15 Cooling Methods - PF Crab dip had just been prepped and portioned into serving containers - the individual portions were tightly wrapped with plastic and placed in prep cooler at 69F. Cooling shall be accomplished in accordance with time and temp criteria by using an approved method: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective means. CDI - containers of crab dip were unwrapped, placed on a sheet pan, and taken to walk-in cooler to cool. Cooling methods are a REPEAT concern.

- 33 3-501.13 Thawing - C Tuna in unopened ROP packaging in walk-in cooler and prep 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 - C Multiple flies in kitchen. The premises shall be maintained free of insects, rodents, and other pests.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C fish filets in individual plastic pouches were being held in a container of soiled water in the walk-in cooler - it is unclear whether or not this water is from a drip at the ceiling vent in the cooler. Several live clams in a metal container in Silver King cooler were intermingled with dead clams (cracked shells) - all were in approx. 2 inches of discolored liquid. Multiple containers in walk-in cooler were uncovered - after foods have been cooled, keep them covered. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination. Fish filets and clams were discarded.

- 39 3-304.14(B) Sani bucket at bar area read 0 ppm quat sanitizer - the towels were above the liquid level of sanitizer. Hold in-use wiping cloths in sanitizer between uses. CDI - bucket re-filled.

- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C gray and black flatware holders used to store lids, misc. have crumbs/debris in the bases. Shelving used to store clean dishes has buildup present. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. REPEAT.
4-901.11 Equipment and Utensils, Air-Drying Required - C Plastic cake containers reassembled and stored on shelf were still wet. After cleaning and sanitizing, equipment and utensils shall be air dried or used after adequate draining. REPEAT.

and sanitizing, equipment and utensils shall be air dried or used after adequate draining. REPEAT.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Drip from ceiling vent in walk-in cooler. Standing water in base of Silver King cooler. Ice buildup around both doors of 2-door freezer at top, and along side and base of right door. Refasten top cover for large prep cooler. Remove wheeled wooden cart with carpeting from establishment and replace with something that is easily cleanable/nonabsorbent. Equipment shall be maintained in a state of repair and condition that meets Food Code.
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C Dish machine at bar - pressure is only reaching approx 5 psi during final rinse cycle. Per data plate, pressure should be 20 +/- 5 psi. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. REPEAT.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout, including but not limited to: top of dish machine, hood over dish machine (grease/buildup along inside ledge), dunnage and other shelving/racks in walk-in cooler, inside all prep coolers, esp. Silver King - there is whitish residue/growth present along front base of unit that is visible when the doors are opened. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude soil residues. Cleaning is a REPEAT concern.
- 49 5-205.15 (B) System maintained in good repair - C Hand sink near dish machine is slow to drain, and there is a leak at the cold water faucet. A plumbing system shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Replace missing coving tiles near oven. Grout is low in kitchen and bar area. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C Clean as needed, such as grease accumulation in front of oven, floor in walk-in cooler esp. under dunnage rack, etc. Physical facilities shall be cleaned as often as necessary to keep them clean.

GENERAL COMMENTS:

Grade cards must remain posted in their designated locations and visible to the public at all times. Please make corrections, and call to request a re-inspection when you are ready. From the date the re-inspection is requested, it will be completed within 15 calendar days.

Prior to installing new dish machine, it must be approved by the Health Dept.

The walk-in cooler has been divided with a chain link fence since the last inspection and is partly used by the adjacent brewery.