

# Food Establishment Inspection Report

Score: 90

**Establishment Name:** MAYFLOWER II  
**Location Address:** 665 MONTROYAL ROAD  
**City:** RURAL HALL **State:** NC  
**Zip:** 27045 **County:** 34 Forsyth  
**Permittee:** GUS HODGES  
**Telephone:** (336) 969-2130  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034010859  
 Inspection  Re-Inspection  
**Date:** 01 / 09 / 2019 **Status Code:** A  
**Time In:** 01 : 30 <sup>am</sup> <sub>pm</sub> **Time Out:** 04 : 45 <sup>am</sup> <sub>pm</sub>  
**Total Time:** 3 hrs 15 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 5  
**No. of Repeat Risk Factor/Intervention Violations:** 4

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
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	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2			<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>								
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<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	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<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 checked="" type="checkbox"/>	<input 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	
<b>Food Identification .2653</b>								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1		<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
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 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	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03		<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"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1			<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
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		<input checked="" type="checkbox"/>
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	03		<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input 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	03		<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					10			



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: GUS HODGES  
 Telephone: (336) 969-2130

Establishment ID: 3034010859  
 Inspection  Re-Inspection Date: 01/09/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1:  
 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
Servsafe	J. Santolla 12/1/19	00	shrimp	heat lamp	139	fish	final cook	171
hot water	dish machine	160	whitefish	heat lamp	160	shrimp	final cook	181
cl2 sani	bottle (ppm)	50	slaw	reach-in	58	corn	steam well	170
shrimp	table	50	rice	cooling @ 1358	90	meat sauce	steam well	150
oysters	table ice bath	38	rice	cooling @ 1442	80	slaw	walk-in cooler	38
clams	table ice bath	39	green beans	cooling @ 1358	130	clam chowder	walk-in cooler	39
shrimp	table ice bath	39	green beans	cooling @ 1442	112	lettuce	make unit	40
chicken	heat lamp	145	chicken	final cook	190	tomatoes	make unit	38

## 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 was observed handling soiled dishes at dish machine and then handling clean dishes without washing hands in between. Employees shall wash hands in between handling soiled and clean dishes. CDI: Educated PIC and employee on handwashing. 0 pts.
- 8 6-301.12 Hand Drying Provision - PF - REPEAT - No paper towels were provided at the prep room handwashing sink. Handwashing sinks shall be provided with a sanitary means of drying hands. CDI: Paper towels were provided.
- 18 3-501.14 Cooling - P - REPEAT - Rice measured cooling in ambient air at 90F at 1:58, and at 80F at 2:42 (10 deg/44 min = .22 deg/min). Green beans cooling in ambient air measured 130F at 1:58, and 112F at 2:42 (18 deg/44 min = .41 deg/min). Potentially hazardous foods shall be cooled from 135F to 41F in 6 hours, and from 135F to 70F in 2 hours. CDI: Food was placed in walk-in cooler to cool more rapidly.

Lock Text



Person in Charge (Print & Sign): Gus *First* Hodges *Last*  
 Regulatory Authority (Print & Sign): Michael *First* Frazier REHSI *Last*

Gus Hodges  
Michael Frazier REHSI

REHS ID: 2737 - Frazier, Michael

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3382



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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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 - REPEAT - Cole slaw in the reach-in portion of the grill line make unit measured 58F. Raw shrimp in plastic tub on fish line measured 50F. Potentially hazardous foods in cold holding shall be held at 41F or less. CDI: Slaw was voluntarily discarded and shrimp was place in ice bath to cool. Half credit due to lesser severity than last inspection.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - REPEAT - The following items were found without date marks; hard boiled eggs (cooked Saturday), steamed veggies (cooked Friday), spaghetti (cooked Friday), fettucine (cooked Friday), diced ham (opened Monday), clam chowder (cooked Monday). Ready-to-eat potentially hazardous foods shall be marked with the date of prep, disposition, or consumption on premises if held more than 24 hours. CDI: All foods lacking date marks were voluntarily discarded by PIC.
- 31 3-501.15 Cooling Methods - PF - REPEAT - Rice and green beans were cooling at ambient temperature in the prep room. PIC stated that cooling at room temperature for approximately 2 hours was the typical way the establishment cools these foods. Potentially hazardous foods shall be cooled in small portions, in equipment suited for cooling. CDI: Items were placed in walk-in cooler to cool further.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Squeeze bottles of oil and butter were lacking labels. Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - The ice scoop was being stored with the handle contacting the ice. In a large container containing sugar, a metal bowl without a handle was being used as a scoop. During pauses in food preparation, scoops used for dispensing food shall be stored with their handle above the food. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 2 stacks of salad plates were stacked wet. After cleaning and sanitizing, utensils shall be air dried or used after adequate draining. 0 pts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C - REPEAT - Mayonnaise buckets were being used in the dry storage room to store flour, black pepper, paprika, and seasoning salt. Single service and single use items may not be reused.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Gasket on walk-in cooler door is torn, but due to condition of remainder of gasket, it is clear this was replaced and damaged again since last inspection. This was corroborated by PIC. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Shelving in dry storage room is in need of additional cleaning. Nonfood contact surfaces of equipment shall be clean. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - A few cracked floor tiles by door to exit of kitchen, and by the rear handwashing sink. Physical facilities shall be maintained in good repair. // 6-501.16 Drying Mops - C - Mops were being dried behind the establishment with the wet heads contacting the wall. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. 0 pts.



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✓  
Spell



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Spell

