

Food Establishment Inspection Report

Score: 96.5

Establishment Name: MOZELLE'S

Establishment ID: 3034011867

Location Address: 878 WEST 4TH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: MOZELLE'S

Telephone: (336) 703-5400

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/30/2022 Status Code: A

Time In: 11:10 AM Time Out: 1:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	X X
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN OUT	Hands clean & properly washed	4	X	0 X
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN OUT/N/A	Handwashing sinks supplied & accessible	2	1	X X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	X	0 X X X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT/N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT/N/A	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN OUT	In-use utensils: properly stored	1	0.5	X X
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27101
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: MOZELLE'S
 Telephone: (336) 703-5400

Establishment ID: 3034011867
☒ Inspection ☐ Re-Inspection Date: 09/30/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: info@mozelles.com
 Email 2:
 Email 3:

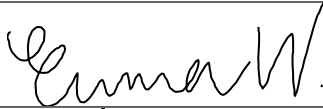

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Emma Whitlock	2/7/2027	0	tomato	walk in	41			
Sanitizer (cl)	dish machine (ppm)	100	beans	walk in	41			
sanitizer (lactic acid)	three comp sink (ppm)	700	hot water	three comp sink	155			
pimento cheese	make unit	41						
slaw	make unit	41						
salmon	make unit	41						
spaghetti squash	make unit	39						
mac and cheese	make unit	39						
pasta	make unit	39						
shrimp	make unit	39						
grits	hot well	140						
tomato sauce	hot well	162						
collards	hot well	168						
gravy	walk in	41						
farro	walk in	40						
squash	walk in	41						
pimento	walk in	41						
ribs	walk in	41						
potato	walk in	41						
lettuce	walk in	41						

First
 Person in Charge (Print & Sign): Emma
First
 Regulatory Authority (Print & Sign): Joseph

Last
 Whitlock
Last
 Chrobak

REHS ID: 2450 - Chrobak, Joseph
 REHS Contact Phone Number: (336) 703-2618

Verification Required Date: 10/04/2022

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034011867

Date: 09/30/2022 **Time In:** 11:10 AM **Time Out:** 1:45 PM

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 2-401.11 Eating, Drinking, or Using Tobacco (C) One employee coffee cup on beer cooler / glass storage area at start of inspection. All employee beverages shall be stored in areas that prevent potentially for contamination. CDI: Employee discarded coffee cup.
- 8 2-301.14 When to Wash (P) Employee returning to kitchen from outside trash did not wash hands prior to placing foods in walk in cooler. Employee washing dishes moved from washing and handling soiled utensils at three compartment sink to putting away washed and sanitized utensils at dish machine. Employees shall wash hands any time their hands have been contaminated or when changing tasks. CDI: Employees instructed and washed hands as needed. Review hand washing procedures with employees to prevent potentially contamination.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) One employee used hand washing sink at front service line to add water to vegetables in a 1/4 pan. Hand washing sinks shall be used for hand washing only and no other purpose. CDI: Employee informed of hand washing sink use requirements during inspection, no other sink usage violations noted. Review sink use procedures with staff.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT: Multiple items in front make unit coolers and walk in cooler were over temperature control requirements. In make unit cooler Catfish was 40-45F, Corn mix was 62F, Duck 55F, and cut tomatoes 47F. In walk in cooler three very large packed full and stacked on each other pans of Grits and three pans in same condition of Collards were at 45-47F and were prepared on 9/28. One packed full pan on mashed potatoes at 49F. Two bins of raw chicken and one bin of raw meatloaf mix at 45F. All other foods in walk in cooler at 40-41F. Potentially hazardous foods held cold must be kept at 41F or lower throughout the product at all times. CDI: Items in make unit cooler were split into smaller portions and moved to speed rack in walk in to cool. Grits, collards, and Mashed potato in walk in cooler discarded by staff. Raw chicken and beef mix split into smaller containers to cool down. Walk in cooler is not adequate for the amount of foods and storage methods being used by the establishment. Establishment must implement adequate cooling procedures and not pack foods tightly into large containers to cool. Staff must be taking regular temperatures and recording logs of walk in cooler temperatures to verify temperatures are at 41F or lower. Verification Required - Verification will be conducted on 10/4/2022 to verify that walk in cooler is holding all foods at internal temperatures of 41F or lower.
- 28 7-207.11 Restriction and Storage - Medicines (P) (Pf) Employee ibuprofen bottle stored with test strips over prep table in use at dish washing area. Personal medicines must be stored in a manner that prevents the potential for contamination of food, equipment, and utensils. CDI - Employee removed ibuprofen during inspection.
- 39 3-304.13 Linens and Napkins, Use Limitations (C) Cloth napkins layed on top of lettuce and kale in bins in the walk in cooler, cloth napkin stored inside bin with kale in walk in cooler. linens, such as cloth napkins, may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer. Remove linens from food containers in walk in cooler.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Two knives stored in gap between make unit cooler and wall on left side of prep line. All utensils must be stored in clean dry locations. CDI: Employee removed knives and washed and sanitized them during inspection.
- 47 4-205.10 Food Equipment, Certification and Classification (C) Can opener attached to table is not of NSF design, replace unit with can opener that meets current NSF or equivalent standards with removeable blade fixture. Spaceman frozen drink machine has been added to establishment in drink station hallway with side panels missing exposing non cleanable interior mechanical portions and no certifications visible on unit. If establishment wishes to keep using unit they must supply specification sheets for the health department to review unit is of approved construction and original panels must be replaced to sides of unit. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. // 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Front of compressor in walk in cooler is not attached to the ceiling of the walk in. Repair mount to be attached as originally manufactured. wheels on speed rack in dry storage are rusted, replaced rusted wheels. One shelf to right of ice machine is rusted and must be replaced. Equipment shall be kept in good repair. Repair noted items.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Hole in wall present to right of ice machine in dry storage. Physical faculties shall be kept in good repair. Repair hole.