

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: MOE'S SOUTHWEST GRILL #260

Establishment ID: 3034012097

Location Address: 206 S STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 16 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 45 ☐ am ☒ pm Time Out: 05 : 07 ☐ am ☒ pm

Permittee: FREEBIRD ENTERPRISES, LLC

Total Time: 4 hrs 22 minutes

Telephone: (336) 724-5920

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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</b> .2652										
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</b> .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	
<b>Good Hygienic Practices</b> .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	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	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	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
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</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
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</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" 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</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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 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</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
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 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	
<b>Utensils and Equipment</b> .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	<input checked="" type="checkbox"/>	<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"/>	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	
Total Deductions: <u>4.5</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: FREEBIRD ENTERPRISES, LLC

Telephone: (336) 724-5920

Establishment ID: 3034012097

☒ Inspection ☐ Re-Inspection Date: 04/16/2019

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: bryan@moesday.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
Veggie Mix	hot bar	161	Tomato	cold bar	41	Pinto Beans	hot hold	161
Black Beans	hot bar	171	Lettuce	cold bar	36	Br. Onions	cooling @1:30	51
C. Chicken	hot bar	165	Cabbage	cold bar	37	Br. Onions	@2:45	37
Steak	hot bar	174	Pico	reach-in cooler	37	Hot Water	3 compartment sink	135
Chicken	hot bar	150	Corn	reach-in cooler	37	Quat Sani	3 compartment sink	150
Queso	hot bar	146	Lettuce	reach-in cooler	37	Serv Safe	Paul Vick 4/26/21	00
Tomato	cold bar	36	Black Beans	hot hold	165			
Corn Salsa	cold bar	34	Chicken	hot hold	161			

## 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 2-301.12 Cleaning Procedure - P: // 2-301.14 When to Wash - P One employee and the person-in-charge (PIC) were observed turning off faucet with bare hands after washing hands. Food employees shall clean their hands for at least 20 seconds, using a cleaning compound in hand washing sink that is equipped. Use an appropriate drying agent to dry and turn off faucet without recontamination of hands. CDI: Employee and PIC were educated on appropriate hand washing procedures and correctly washed hands after education.
- 8 5-205.11 Using a Hand washing Sink-Operation and Maintenance - PF: A pair of used gloves were in the hand washing sink adjacent to the kitchen doors. Hand washing sinks may not be used for purposes other than hand washing. CDI: PIC removed used gloves from handsink.
- 18 3-501.14 Cooling - P: A pan of fire roasted corn prepared at 9:00 a.m. actively cooling in the walk-in cooler measured at ranges of 51 F-76F at 1:07 p.m. Cooked potentially hazardous food shall be cooled from 135 F to 70 F within a total of 2 hours. CDI: PIC discarded corn.

Lock  
Text



Person in Charge (Print & Sign): Paul Vick

Regulatory Authority (Print & Sign): Victoria Murphy Christy Whitley

P Vick  
Victoria Murphy / C. Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3814



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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 - The following items measured at temperatures higher than 41F: (walk-in cooler) romaine lettuce (44F-46F), Iceberg lettuce (45 F), corn pico (42 F), pico de gallo (44F), (ice well) lettuce (50 F) and cheese (48 F). Ready-to-eat, potentially hazardous food shall be held at temperatures of 41F or below. CDI: PIC was educated on new cold holding requirements. After adjustment of walk-in cooler ambient air temperature, the items were remeasured at the following temperatures : romaine lettuce (41 F), iceberg lettuce (41F), corn picot (41 F), and pico de gallo (41 F). Lettuce in ice well was discarded.
- 26 7-201.11 Separation-Storage - P: Containers of chemicals were stored above the clean dish area on a shelf that is used for air drying clean dishes. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CID: PIC removed chemicals and stored in a area designated for chemical storage.
- 31 3-501.15 Cooling Methods - PF: A tightly wrapped plastic container of fire roasted corn prepared at 9:00 a.m. measured at temperatures of 51 F-76 F at 1:07 p.m. A plastic container, with tight fitting lid of brine onions prepared an hour and a half prior measured at a temperature of 51 F. Cooling shall be accomplished with accordance with time and temperature by placing food in shallow pans, separating food into smaller portions, using rapid cooling equipment, placing food in an ice bath or other effective methods. CDI: Onions were uncovered and placed back in walk-in cooler to reach a temperature of 37 F. PIC discarded corn. // 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF: Ambient temperature in walk-in cooler measured at 41F. Potentially hazardous foods inside walk-in cooler measuring between 42-46F. Equipment for cooling and heat foods, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under chapter 3.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: A stack of clean pans on clean dish rack and on serving line next to quesadilla press were stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - REPEAT C: (0 pts due to different equipment noted) - Splash guard detaching from back handsink. Shelving inside walk-in cooler rusting. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C: Cleaning needed on shelf in protein reach in cooler and on shelves in walk-in cooler. Nonfood contact surfaces shall be clean to sight and touch.
- 52 5-501.113 Covering Receptacles -REPEAT- C: The doors were open on the outside receptacle and recyclable. Outside receptacles and recyclable shall be kept covered. // 5-501.114 Using Drain Plugs - C: Drain plug missing on outside receptacle. Drain plugs shall be in place.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: The following items need to be repaired: damaged and/or missing tiles on floors and baseboards throughout the facility and fill holes and repair damage to walls at 3 compartment sink. Physical facilities shall be maintained in good repair.

✓  
Spell



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