Food Establishment Inspection Report

Score: 94.5

Establishment Name: MAYFLOWER SEAFOOD RESTAURANT #1
Establishment ID: 3034011964

Location Address: 850 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 01 / 18 / 2017   **Status Code:** A

Zip: 27103   **County:** 34 Forsyth

Time In: 02 : 30 ○ am ☒ pm   **Time Out:** 06 : 00 ○ am ☒ pm

Permittee: MAYFLOWERSEAFOODRESTAURANT#1,LLC

Total Time: 3 hrs 30 minutes

Telephone: (336) 728-9998

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: 3

No. of Repeat Risk Factor/Intervention Violations: _____

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☐	☒			Proper eating, tasting, drinking, or tobacco use	2	☒	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☒	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		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
					Safe Food and Water .2653, .2655, .2658						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
					Food Temperature Control .2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
					Proper Use of Utensils .2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒	0	☐	☐	☒
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 5.5

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CR Off

Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM **State:** NC

Comment Addendum Attached? ☐ **Status Code:** A

County: 34 Forsyth **Zip:** 27103

Category #: IV

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

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

Email 1: brexha01@gmail.com

Permittee: MAYFLOWERSEAFOODRESTAURANT#1,LLC

Email 2:

Telephone: (336) 728-9998

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Blenard Rexha 8/12/18	0	cole slaw	prep table	78	CL sanitizer	dish machine	100
scallops	make top	40	trout	ice table	34	hot water	dish machine	132
shrimp/scallops final		195	shrimp	ice table	38	hot water	prep sink	169
white fish	final	205	trout	raw wic	39	sliced tomato	make top	42
trout/flounder	final	176	flounder	raw wic	37	lettuce	make top	45
green beans	hot hold	148	cabbage	ready to eat wic	40	cole slaw	make top	42
m&c	hot hold	150	cole slaw	ready to eat wic	37	cole slaw	reach in cooler	43
cole slaw	prep table	57	CL sanitizer	sanitizer bucket	50	potato salad	make top	42

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 - One employee observed eating while plating food. Another employee observed chewing gum while removing plated food from expo line. An employee shall eat/drink in designated areas where the contamination of exposed food, clean equipment, utensils, linens, and unwrapped single use/single service articles, or other items need protection can not result.

✓
Spell

14   4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Both ice machines had minor amount of soil build up. Clean as often as necessary to preclude accumulation of soil or mold.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Cole slaw measured 57F-78F under seafood hot hold. Maintain
potentially hazardous foods in cold holding at a maximum temperature of 45F. Time as a Public Health Control Procedures may be developed in accordance with 3-501.16. CDI - Cole slaw was voluntarily discarded.

	First	*Last*	
Person in Charge (Print & Sign):	Blenard	Rexha	

	First	*Last*	
Regulatory Authority (Print & Sign):	Carla	Day	

REHS ID: 2405 - Day, Carla

Verification Required Date: 0 1 / 2 8 / 2 0 1 7

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4

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✔
Spell

39   3-304.14 Wiping Cloths, Use Limitation - C - 0 points - Two wet wiping cloths observed on drainboard and prep line. Store wet wiping cloths in sanitizer bucket in between uses. / Two sanitizer buckets stored on the floor. Store buckets off the floor and in a manner that will prevent contamination of equipment. CDI - Wet wiping cloths removed and sanitizer buckets were placed on shelf underneath prep tables.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Equipment repair/replacement necessary: interior panel of make unit (paint wearing off and it must be resealed), chipped shelves in reach in cooler across from salamander, remove plastic from large ice bain, cracked/chipped food pans and lids, and reseal under expo shelf.

49   5-202.13 Backflow Prevention, Air Gap - P - VERIFICATION VISIT REQUIRED 1/28/17 - CONTACT CARLA DAY WHEN COMPLETE - Backflow prevention required at Bunn coffee machine and tea machine. Install ASSE 1022 or provide documentation that backflow prevention is built into equipment. Also, it appears that both ice machines are air cooled. Please submit spec sheets to verify.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Flooring at the grill and fry lines has peeled off and is damaged. Repair.
Walls: Recaulk all handwash sinks, prep sinks, and 3 compartment sink to wall. Currently, caulk present is moldy.
Ceilings: Replace missing ceiling tile in water heater room.

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Spell

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