

# Food Establishment Inspection Report

Score: 92

Establishment Name: MAMAZOE MICHAEL'S

Establishment ID: 3034011832

Location Address: 2859 REYNOLDA ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 13 / 2018 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 10 : 50 ☒ am ☐ pm Time Out: 04 : 30 ☒ am ☐ pm

Permittee: ZOE'S KITCHEN, INC

Total Time: 5 hrs 40 minutes

Telephone: (336) 722-4946

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: 6

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.										
IN	OUT	N/A	N/O	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<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	2	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	<input 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 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	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<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	03	0	<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/O	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	03	0	<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	03	0	<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	<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	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .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	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input 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	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	<input checked="" type="checkbox"/>	0	<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	03	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input 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	<input checked="" type="checkbox"/>	0	<input checked="" 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	03	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
Total Deductions: 8										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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

Permittee: ZOE'S KITCHEN, INC

Telephone: (336) 722-4946

Establishment ID: 3034011832

☒ Inspection ☐ Re-Inspection Date: 07/13/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: christakism@aol.com

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item Serv Safe	Location Ceasar Salano 5-21-20	Temp 00	Item tomatoes	Location make unit	Temp 40	Item onion soup	Location cooling	Temp 128
potatoes	stove	174	mushroom	upright	45	onion soup	cooling 1 hour later	114
sausage	stove	139	maricary	upright	45	hot water	3 comp sink	145
cabbage	steam well	165	meat sauce	steamtable	145	chlorine	3 comp sink (ppm)	100
dumpling	steam well	164	green beans	steamtable	178	hot water	dish machine	169
chicken	lowboy	43	milk	milk upright	38	onion soup	reheat	165
beef	lowboy	43	omelet	final cook	155	slaw	walk-in	45
leaf	make unit	40	porkchop	final cook	186	shrimp salad	walk-in	44

## 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- One food employee observed changing soiled gloves used for handling raw eggs to new gloves used for handling ready-to-eat food without washing hands. Food employee shall wash hands when switching between working with raw food and working with ready-to-eat food and before donning gloves for working with food. CDI: Employee educated on when to wash hands and rewashed hands before putting on new gloves. 0pts
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- A server observed washing a wiping towel in handsink. Handwashing sinks shall only be used for handwashing. CDI: Employee educated on proper usage for hand sink. 0pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT-Ground beef stored above pork in upright cooler. Food shall be separated in a manner (ie: final cooking temperatures and species) to prevent cross-contamination. CDI: Foods were rearranged by final cooking temperatures (ie: pork (145F) stored above ground beef (155F). 1.5pts

Lock  
Text



Person in Charge (Print & Sign): *First* HAROULA *Last* MOODY

Regulatory Authority (Print & Sign): *First* SHANERIA *Last* SANDERS

*X+1 on table m. 000f.*

*Shaneria Sanders, REHS*

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: 07 / 23 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3144



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- 18 3-501.14 Cooling - P- Onion soup cooling in walk-in freezer cooled from 128F to 114F in 1 hour. 2 container of potatoes baked and cooled from the day prior measured 110F. Cooling parameters were not or would not be met. Potentially hazardous food shall be cooled from 135 to 70 within 2 hours and from 69-45F within 4 hours with the total cooling time not exceeding more than 6 hours. CDI: Onion soup reheated to 165, cooling methods were adjusted, and soup cooled from 165-90F in 1 hour. Potatoes were voluntarily discarded. 1.5pts
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- One bag of sausage observed datemarked for 6-28-18 (day of prep) exceeded the amount of days that food can be used (15 days). Ready-to-eat potentially hazardous food held at 41F and below shall be discarded after 7 days with the day of preparation counting as day 1.//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- 2 bags of hotdogs and 4 bags of cooked sausage opened on unknown days observed without datemarking stickers. Ready-to-eat, potentially hazardous food shall be datemarked after package is opened when being held more than 24 hours. CDI: All foods were voluntarily discarded. 1.5pts
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Breakfast menu is missing a disclosure statement disclosing which foods on menu are offered undercooked. Verification required by 7-23-18. Email Shaneria Sanders at sandersq@forysth.cc pictures of new menu with disclosure. The permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. A disclosure shall include: (1) A description of the animal-derived food, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)"; or(2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 0.5pts
- 31 3-501.15 Cooling Methods - PF- REPEAT-Onion soup observed cooling inside a large container with a sealed plastic lid in walk-in freezer. Potatoes observed cooling in whole bulk form. Recommend cutting potatoes into smaller segments and cooling soup in smaller containers to facilitate cooling. Cooling shall be accomplished by separating food into smaller thinner portions, by loosely covering foods, by use of rapid cooling equipment, use of ice baths or ice wands with stirring, or any other effective means. 0.5pts
- 33 3-501.13 Thawing - C- Salmon observed thawing in a vacuumed seal package. Follow manufacturer's instruction and remove fish from packaging while thawing. 0pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Squeeze bottles and seasoning shakers throughout establishment observed unlabeled. Food and food ingredients removed from their original packaging and place in working containers shall be labeled with their common food name. 0pts
- 40 3-302.15 Washing Fruits and Vegetables - C- Food employee observed cutting unwashed cabbage. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. 0.5pts



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- The following equipment needs repairs: Ripped gasket in upright by prep tables. Recondition legs that are rusting on dishmachine drainboards. Shelves rusting in walk-in freezer (repeat). Several whisk handles observed severely melted. Repair or replace whisks. Equipment shall be in good repair. 0pts
- 49 5-203.14 Backflow Prevention Device, When Required - P- Backflow prevention devices are needed on the two coffee machines at the server station. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system. Verification required by 7/23/18. Email Shaneria sanders at sandersq@forsyth.cc verification of installed backflow prevention devices.//5-205.15 (B) System maintained in good repair - C- REPEAT- Handsink by chemical storage is slow drain. Plumbing systems shall be in good repair. 1pt
- 52 5-501.113 Covering Receptacles - C- 2 door lids opened to both dumpsters. Maintain closed. Receptacles shall be kept covered.//  
5-501.115 Maintaining Refuse Areas and Enclosures - C- Heavy grease buildup observed on ground surrounding grease trap. Maintain areas and enclosure around receptacles clean. //  
5-501.111 Area, Enclosures and Receptacles, Good Repair - C-  
One outside receptacle observed with dents and slits on the side. One receptacle observed with broken top lid. Contact waste management for replacement/repair of receptacles. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnable shall be maintained in good repair. 0.5pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT- Damaged tiles and exposed wood observed on baseboard tiles throughout restraint (under dish machine drainboards and behind water heater.) Physical facilities shall be maintained in good repair and be easily cleanable. 0.5pts



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✓  
Spell



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Spell

