

# Food Establishment Inspection Report

Score: 92.5

**Establishment Name:** MOE'S SOUTHWEST GRILL

**Establishment ID:** 3034012098

**Location Address:** 2021 GRIFFITH RD SUITE 100

☒ Inspection ☐ Re-Inspection

**City:** WINSTON SALEM

**State:** NC

**Date:** 06 / 12 / 2018 **Status Code:** A

**Zip:** 27103 **County:** 34 Forsyth

**Time In:** 01 : 10 <sup>am</sup> <sub>pm</sub> **Time Out:** 05 : 00 <sup>am</sup> <sub>pm</sub>

**Permittee:** FREEBIRD ENTERPRISES, LLC

**Total Time:** 3 hrs 50 minutes

**Telephone:** (336) 659-9229

**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:** 2

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	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .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"/>
<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	<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"/>
<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	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	<input checked="" type="checkbox"/>	0	<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	<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"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	<input 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"/>
<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	<input type="checkbox"/>
<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	<input type="checkbox"/>
<b>Chemical</b> .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 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	<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
<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	<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"/>
<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			<input checked="" type="checkbox"/>	03	0	<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	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<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			<input checked="" type="checkbox"/>	1	0	<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	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	<input 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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input 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	03	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Total Deductions:</b> 7.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

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Location Address: 2021 GRIFFITH RD SUITE 100

City: WINSTON SALEM State: NC

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) 659-9229

Establishment ID: 3034012098

☒ Inspection ☐ Re-Inspection Date: 06/12/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: bryan@moesday.com

Email 2:

Email 3:

## Temperature Observations

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

Item Picodegallo	Location make unit	Temp 50	Item Servsafe	Location M.Bustos2/6/23	Temp 0	Item Quat	Location 3 compartment sink	Temp 200
Crnpodegal	make unit	50	Beans	hot holding	143	Veg wash	prep sink	7.81
Shd lettuce	make unit	51	Chicken	hot holding	135	Cheese	on top ice	51
Dcd tom	make unit	52	Rice (c)	hot holding	143			
Shdcabge	make unit	60	Black beans	hot holding	138			
Cut lettuce	make unit	60	Queso	hot holding	177			
Shd lettuce	reach in cooler	47	Chicken	final cook	177			
Carnitas	reach in cooler	44	Hot water	3 compartment sink	140			

## 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 0 points. One employee used clean hands to turn off the handles of the faucet at the handwashing sink the grabbed disposable, paper towel in the front area. To avoid recontamination, employee shall use a barrier such as disposable, paper towel when turning off handles of the faucet at the handwashing sink. CDI: Employee rewashed using disposable, paper towel to turn off the handles of the faucet at the handwashing sink.
- 8 6-301.12 Hand Drying Provision - PF No disposable, paper towel in the dispenser at the handwashing sink back area. Disposable, paper towels shall be provided at each handwashing sink. CDI: Roll of disposable, paper towel were provided by the dispenser until the dispenser is working properly.  
//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Repeat.  
Two green drink single-use bags inside the handwashing sink and bags of clean towels and aprons in front of the handwashing sink back area. Handwashing sink may not be used for purposes other than handwashing. CDI: Green single-use bags were removed from handwashin sink and clean towels and aprons were removed off the floor.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. 0 points. Ladles (2), spatulas (4), plastic lid, tomato core utensil, metal cover for the make unit (over trash can), and small metal container were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink.

Lock  
Text



Person in Charge (Print & Sign): *First* Melissa *Last* Bustos

Regulatory Authority (Print & Sign): *First* Jill *Last* Sakamoto REHSI

*X. M. Bustos*

*J. Sakamoto REHSI*

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 06 / 13 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3137



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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 Pico de gallo 46 F to 50 F, corn pico de gallo 48 F to 50 F, shredded lettuce 50 F to 51 F, diced tomatoes 45 F to 52 F, shredded cabbage 59 to 60 F, and cut romaine 60 F in the make unit in metal container on top ice. Shredded lettuce 47 F in reach in cooler (bottom). The refrigeration unit is not working and maintenance will be back early tomorrow morning. Cheese 51 F on top ice in the front service area. Cold holding potentially hazardous foods shall be maintained at 45 F or less (January 1, 2019 will be 41 F or less). CDI: Employees removed the items and place new items. As a temporary solution, establishment will use time as a public health control (four hour) until closing. Person in charge wrote the start time and expired time on a sticker for each potentially hazardous items. Person in charge removed the cheese.
- 26 7-201.11 Separation-Storage - P 0 points. Sanitizer bucket directly on top the box of cut tortilla in the front area. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person in charge stored the sanitizer bucket properly on shelf under grill.
- 31 3-501.15 Cooling Methods - PF Repeat. Diced tomatoes 47 F - 48 F at 2:08pm in large, deep, and covered plastic container in the walk in cooler. Diced tomatoes 48 F in small metal container inside the walk in cooler. All diced tomatoes came from the same batch per employee. Label on the diced tomatoes for the small metal container stated 10:28am. When placed in cooling or cold holding equipment, food containers shall be loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food. CDI: Person in charge loosely covered the container of diced tomatoes in the walk in cooler and place clean, metal pans with ice inside to cool the diced tomatoes faster.  
//4-301.11 Cooling,  
Heating, and Holding Capacities-Equipment - PF The only make unit/reach in cooler is not in operation in the front service area.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Box of ground beef on the floor in the walk in cooler. Food shall be at least 6 inches above the floor. CDI: Person in charge removed the box of ground beef off the floor. 0 points.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Handle of the scoop touching the chips in the metal bin occurred multiple times during the inspection. Utensils shall be stored in a clean, protected location if the utensil are used only with food that is not potentially hazardous. CDI: Scoop placed into the holder.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. Stacks of metal containers stored wet on tray in the front area. Sanitized equipment and utensils shall be completely air-dried prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Rusted/peeling shelving throughout the establishment (walk in cooler, storage, and reach in cooler etc). Caulk/missing hanging inside the hood system; rusted castors on shelving in the front service area. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Residue on the shelving inside the walk in cooler and top shelf above the 3 compartment sink. Nonfood-contact surfaces of equipment and utensils shall be free of accumulation of food debris, residue, and other debris.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C 0 points. Debris such as leaves, single-use gloves, single-use cup/container, and an open bag of trash on the ground in the dumpster area. Enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Repeat. No coved base in the men's and women's restroom causing a 90 degree angle. Floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).  
//6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat. Low grout between the tiles in the front counter area and warewashing area. Cracked/damaged tiles in the establishment. Missing ceiling tile above the shelving of the prep table with sink by the handwashing sink in the back area. Floors, walls, floors coverings, and wall coverings shall be easily cleanable and smooth.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting 9 foot candles at the toilet (left) in the women's restroom. Lighting shall be at least 20 foot candles in areas used for handwashing and in toilet rooms.  
//6-202.11 Light Bulbs, Protective Shielding - C One light fixture with four bulbs not shielded (cover is missing) over the ice machine. Light bulbs shall be shielded, coated, or otherwise shatter-resistant. 0 points.



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✓  
Spell



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✓  
Spell

