

# Food Establishment Inspection Report

Score: 97

Establishment Name: MOZELLE'S

Establishment ID: 3034011867

Location Address: 878 WEST 4TH STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 21 / 2016 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 09 : 55  am  pm

Time Out: 12 : 50  am  pm

Permittee: MOZELLE'S

Category #: IV

Telephone: (336) 703-5400

FDA Establishment Type: Full-Service Restaurant

Wastewater System:  Municipal/Community  On-Site System

No. of Risk Factor/Intervention Violations: 2

Water Supply:  Municipal/Community  On-Site Supply

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   | <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   | 1.5 | 0                        | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3   | 1.5 | 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   | 0.5 | 0                        | <input type="checkbox"/>            |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |  |  |     |     |                          |                                     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | 4   | 2   | 0                        | <input 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   | 1.5 | 0                        | <input type="checkbox"/>            |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1   | 0                        | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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   | 1.5 | 0                        | <input type="checkbox"/>            |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | 1.5 | 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"/>            |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |  |  |     |     |                          |                                     |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   |  |  | 3   | 1.5 | 0                        | <input type="checkbox"/>            |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  | 3   | 1.5 | 0                        | <input type="checkbox"/>            |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  | 3   | 1.5 | 0                        | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 1.5 | 0                        | <input type="checkbox"/>            |
| 20   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 1.5 | 0                        | <input checked="" type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 1.5 | 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 0.5 | 0                        | <input checked="" type="checkbox"/> |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |  |  |     |     |                          |                                     |
| 24   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Pasteurized foods used; prohibited foods not offered   |  |  | 3   | 1.5 | 0                        | <input type="checkbox"/>            |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |  |  |     |     |                          |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  | 1   | 0.5 | 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"/>            |
| <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        | 0.5 | 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        | 0.5 | 0 | <input type="checkbox"/>            |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |          |     |   |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1        | 0.5 | 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 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        | 0.5 | 0 | <input type="checkbox"/>            |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| <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        | 0.5 | 0 | <input type="checkbox"/>            |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1        | 0.5 | 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        | 0.5 | 0 | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1        | 0.5 | 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 |  |  | 2        | 1   | 0 | <input type="checkbox"/>            |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1        | 0.5 | 0 | <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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 1        | 0.5 | 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1        | 0.5 | 0 | <input type="checkbox"/>            |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   |  |  | <b>3</b> |     |   |                                     |



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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MOZELLE'S  
 Location Address: 878 WEST 4TH STREET  
 City: WINSTON SALEM State: NC  
 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: 04/21/2016  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: info@mozelles.com  
 Email 2:  
 Email 3:

## Temperature Observations

| Item         | Location              | Temp | Item       | Location  | Temp | Item         | Location      | Temp |
|--------------|-----------------------|------|------------|-----------|------|--------------|---------------|------|
| sanitizer    | three comp sink (ppm) | 200  | beef       | make unit | 45   | guinea hens  | make unit     | 43   |
| sanitizer    | dish machine (ppm)    | 100  | spring mix | make unit | 45   | salmon       | make unit     | 41   |
| meatloaf     | make unit             | 45   | lettuce    | make unit | 45   | scallops     | make unit     | 42   |
| burger patty | make unit             | 45   | tomato     | make unit | 38   | tomato basil | hot hold unit | 167  |
| roast beef   | make unit             | 45   | gold beets | make unit | 40   | creamy       | hot hold unit | 185  |
| chicken      | make unit             | 45   | black bean | make unit | 42   | grits        | hot hold unit | 157  |
| pastrami     | make unit             | 45   | melons     | make unit | 40   | collards     | hot hold unit | 178  |
| shrimp       | make unit             | 45   | shrimp     | walk in   | 43   | Steven       | 01/12/21      | 0    |

## 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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P  
 Salmon in make unit was 50-56F for pieces in top of pan with pieces in middle and bottom at 45F. Potentially hazardous foods held cold must be kept at 45F or lower. Salmon moved to walk in cooler during inspection, cooled to below 45F. 0pts
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF  
 Consumer advisory with disclosure and reminders have been placed on menu for most items. However Ceaser salad dressing and Aiolis at the establishment are made with raw eggs. These products are not made with pasteurized eggs and as such must have a consumer advisory tied to them. Include these items in the advisory and provide required reminder markings tying them to the advisory. 0 pts PIC states that eggs are from sysco and are pasteurized, the eggs had no markings on them indicating that they were. Have sysco provide documentation showing they are pasteurized and shipping information tying eggs in establishment to the pasteurized product. Contact Joseph Chrobak at Forsyth County Environmental Health at Chrobajb@forsyth.cc or at (336) 703-3164 for verification before 4/30/2016.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Seven tongs stored on edge of low shelf in ware washing room near door way. This area is prone to employee contact with the tongs potentially contaminating them. Move the tongs to another location to prevent potential contamination. 0 pts



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

*Janice Smith*  
 \_\_\_\_\_  
*Joseph Chrobak*  
 \_\_\_\_\_

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 04 / 30 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Both make unit lids are loose as pegs holding lids to the unit are missing. Replace the missing pegs. / Light rust present on shelving in walk in cooler. Monitor and replace shelves as needed. / Heavy rust present on bottom shelf of wire shelving unit in dry storage, replace rusted shelf. / Bottom shelf of prep table in dry storage is rusted. recondition shelf or replace. / Cracks present on three compartment sink with cracks in the left corner of the sanitize basin, the left corner of the rinse basin, and the back of the wash basin. Have cracks welded shut and sanded smooth. / Hood needs to be recaulked on its seams around the edge of the unit as old caulking has cracked and peeled. / Equipment shall be kept in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Plastic milk crates used as shelving in walk in cooler. Lot carrying equipment for beverages are not intended for reuse as shelving as they are not easily cleanable. Remove
- 49 5-203.14 Backflow Prevention Device, When Required - P Repeat: Hose outside and can wash need backflow protection. Can wash has a splitter valve with one end going to a protected chemical tower and the other end going to an open ended hose. This set up needs an atmospheric backflow preventer between splitter and open hose to prevent backsiphonage into the water supply. The outdoor hose has not backflow preventer and has a hose with spray nozzle connected. This set up requires a backflow preventer rated for continuous pressure applications installed on the hose bibb or have the hose removed from the spigot after each use. Install proper backflow prevention and contact Joseph Chrobak at Forsyth County Environmental Health at [Chrobajb@forsyth.cc](mailto:Chrobajb@forsyth.cc) or at (336) 703-3164 for verification before 4/30/2016.
- 51 5-501.17 Toilet Room Receptacle, Covered - C No covered trash bin in women's restroom. Add a covered trash bin in women's restroom for disposal of feminine hygiene products.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Ceiling paint chipping in beer closet. Repaint the ceiling to be easily cleanable. / hand sink is pulling off the wall at the bar. Recaulk sink to the wall. Physical facilities shall be kept in good repair. 0 pts
- 54 6-501.110 Using Dressing Rooms and Lockers - C Two sunglasses and three hats on dry storage shelf. Employee items must be kept in a designated area away from clean equipment, utensils, and food. Move employee items to a designated area, Recommend empty cabinet in hall near restrooms.



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✓  
Spell



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Spell

