

# Food Establishment Inspection Report

Score: 100

Establishment Name: MOZELLE'S

Establishment ID: 3034011867

Location Address: 878 WEST 4TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 21 / 2017 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 11 : 25 ☒ am ☐ pm Time Out: 01 : 10 ☒ am ☐ pm

Permittee: MOZELLE'S

Total Time: 1 hr 45 minutes

Telephone: (336) 703-5400

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: 0

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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | 4   | 2   | 0 |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1   | 0 |    |
| <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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | 3   | 13  | 0 |    |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | 3   | 13  | 0 |    |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  | 3   | 13  | 0 |    |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 13  | 0 |    |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 13  | 0 |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  | 1   | 03  | 0 |    |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | 1   | 0 |    |
| <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1   | 03  | 0                                   |                                     |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | 1   | 03  | 0                                   |                                     |
| 33   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Approved thawing methods used   |  |  | 1   | 03  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | 03  | 0                                   |                                     |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | 2   | 1   | 0                                   |                                     |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1   | 03  | 0                                   |                                     |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1   | 03  | 0                                   |                                     |
| <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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | 03  | 0                                   |                                     |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | 03  | <input checked="" type="checkbox"/> | <input 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>0</u>   |                                     |                                     |                                     |   |  |  |     |     |                                     |                                     |



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# 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: 06/21/2017  
 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 |
|-----------|-----------------------|------|---------------|------------|------|-------|------------|------|
| Paz Cruz  | 11-13-18              | 0    | salmon        | walk in    | 40   | grits | steam unit | 172  |
| Chicken   | final cook            | 170  | orzo          | walk in    | 43   |       |            |      |
| burger    | final cook            | 154  | rice          | walk in    | 43   |       |            |      |
| salmon    | final cook            | 165  | collards      | walk in    | 41   |       |            |      |
| hot water | three comp sink       | 140  | tomato bisque | walk in    | 39   |       |            |      |
| sanitizer | three comp sink (PPM) | 300  | ham           | make unit  | 41   |       |            |      |
| sanitizer | dish machine (ppm)    | 100  | turkey        | make unit  | 41   |       |            |      |
| scallops  | walk in               | 41   | collards      | steam unit | 142  |       |            |      |

## 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.

- 33 3-501.13 Thawing - C Shrimp and chicken thawing under running water in prep sink. Temperature of hot water was 76.6F Hot water for thawing must be kept at 70F or lower. CDI: PIC moved chicken and shrimp to walk in cooler to continue thawing under refrigeration. During warmer months when cold water cannot drop below 70F only utilize alternative methods of thawing such as under refrigeration or as part of the cooking process. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Seal two holes in wall and ceiling above prep table that lead to soda station. / Paint peeling and bubbling behind toilets and sinks in both restrooms. Repaint damaged areas. // 6-501.12 Cleaning, Frequency and Restrictions - C Detail cleaning needed under fryer and grill to remove grease spills. // Physical facilities shall be kept clean and in good repair. 0 pts



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

Regulatory Authority (Print & Sign): *First* *Last*  
 Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 703 - 3164



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✓  
Spell



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