Food Establishment Inspection Report

Establishment Name: MOE	S SOUTHWEST GRILL
Location Address: 206 SOUTH	H STRATFORD RD
City: WINSTON SALEM	State: North Carolina
Zip: 27103 Cou	unty: 34 Forsyth
Permittee: IMAGINE DINING	LLC
Telephone: (336) 724-5920	
⊗ Inspection	○ Re-Inspection
Wastewater System:	
Municipal/Community	On-Site System
Water Supply:	
Municipal/Community	On-Site Supply

Date: 05/16/2022 Time In: 11:01 AM	_Status Code: A Time Out: 2:30 PM
Category#: IV	
FDA Establishment Type	:
No. of Risk Factor/Interve	

Good Retail Practices

Establishment ID: 3034012822

Score:

_		_			ilicipal/Confindinty Confolic Supply						
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											
C	Compliance Status				OUT		CDI	R	٧R		
S	Supervision .2652										
1	Ť	оит		П	PIC Present, demonstrates knowledge, &	1	Π	0			
Ŀ		_	_	\vdash	performs duties	1		0			
2	1	оит	_	ш	Certified Food Protection Manager	1		0			
E	mp	loye	e H	ealt	h .2652 Management, food & conditional employee;	Т	Г				
3	Ĺ	ОUТ			knowledge, responsibilities & reporting	2	1	0			
4	1.	ОUТ	_		Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	3	1.5	0			
5	ıΧ	ОUТ			diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
6	1	OUT	-		Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	_	оит	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			
				Con	tamination by Hands .2652, .2653, .2655, .265	_		-			
8	X	ОUТ			Hands clean & properly washed	4	2	0			
9		оит			No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	×	оит	N/A	4	Handwashing sinks supplied & accessible	2	1	0			
Α	pp	rove	d S	our	ce .2653, .2655						
	٠,	оит	_		Food obtained from approved source	2	1	0			
	_	OUT	_	1)X∕0		2	1	0			
13	X	оит		\vdash	Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	• X	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
P	rot	ectic	n f	rom	Contamination .2653, .2654						
15	ıχ	ОUТ	N/A	N/O	Food separated & protected	3	1.5	0			
16	×	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	M	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	ntial	ly ŀ	laza	ardous Food Time/Temperature .2653			_			•
					Proper cooking time & temperatures	3	1.5	0			
		OUT				3	1.5	0			
	-	· —	-	_	Proper cooling time & temperatures	3	1.5	_			
_	-	ολ (τ	_	_		3	1.5	-	$\overline{}$		
	-	ох (т	_	-		3	125	0	Х		
	۲	оит			Time as a Public Health Control; procedures &	3	1.5	0			
	L				records	Ľ		Ľ			
-	т	$\overline{}$			Sory .2653	Т					
25	IN	оит	NXA		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	ŊΧĄ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		mica			.2653, .2657						
		оит			Food additives: approved & properly used	1	0.5	0			
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0			
С	on	form	and	e w	ith Approved Procedures .2653, .2654, .2658						
29	IN	оит	ŊXĄ		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
_	_	-	_			-	-	_			

					Good Retail Fractices						
	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emic	als,	
					and physical objects into foods.	_					
С	or	npl	iar	ıce	Status	OUT			CDI	R	VF
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
	IN	OUT	ŋ X (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1)X (A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	atur	re Control .2653, .2654						
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	ıχ	Plant food properly cooked for hot holding	1	0.5	0			
_		оит	N/A	N/O	3	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0		Ш	
F	ood	lder	ntific	catio	on .2653						
37	X	оит			Food properly labeled: original container	2	1	0			
Pi	reve	entio	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
		оит			Contamination prevented during food preparation, storage & display	2	1	0			
_	-	OUT			Personal cleanliness	1	0.5	0			
_	-	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0		Ш	
Pı	гор	er Us	se o	f Ute	ensils .2653, .2654						
43	×	оит			In-use utensils: properly stored	1	0.5	0			
44	IN	о) (т			Utensils, equipment & linens: properly stored, dried & handled	1	0%5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	\vdash			
46	M	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	о) ∢т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	ð%5	0			
48	IN	о) (т			Warewashing facilities: installed, maintained & used; test strips	1	0X5	0	Х		
49	IN	о Х (т			Non-food contact surfaces clean	1	0,5	0			
PI	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	X	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	×	оит		Ш	Sewage & wastewater properly disposed	2	1	0		Ц	
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	о)∢ т			Garbage & refuse properly disposed; facilities maintained	1	0.5	X			
55	IN	о х (т			Physical facilities installed, maintained & clean	1	0%5	0			
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	4					
						_		_			





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012822 Establishment Name: MOE'S SOUTHWEST GRILL Location Address: 206 SOUTH STRATFORD RD Date: 05/16/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27103 Water sample taken? Yes X No Category #: IV Email 1:jasonp@br1980.com Municipal/Community On-Site System Water Supply: Permittee: IMAGINE DINING LLC Email 2: Telephone: (336) 724-5920 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 141.0 Seasoned Rice cook line 160.0 Cilantro Lime Rice cook line 152.0 Pinto Beans cook line 186.0 **Black Beans** cook line 149.0 Chicken cook line 150.0 Steak cook line 162.0 Ground Beef cook line 159.0 Cooked Mushrooms cook line 160.0 Tofu cook line 42.0 Pico de Gallo cold well 45.0 Corn Salsa cold well 45.0 Lettuce cold well 42.0 Pico de Gallo walk-in cooler 40.0 Tofu walk-in cooler 43.0 Tomatillo Salsa walk-in cooler 157.0 Hot Water 3-compartment sink 300.0 Quat Sani 3-compartment sink 0.000 Cordezmon James 9-17-24 Serv Safe

First Last

Person in Charge (Print & Sign): Cordezmon James

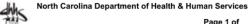
First Last

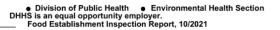
Regulatory Authority (Print & Sign): Victoria Murphy

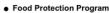
REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814









Comment Addendum to Inspection Report

Establishment Name: MOE'S SOUTHWEST GRILL Establishment ID: 3034012822

Date: 05/16/2022 Time In: 11:01 AM Time Out: 2:30 PM

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.

- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: A container of cilantro lime rice in the hot holding unit measured at temperatures of 97 F-108 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The PIC discarded items. *left at zero due to all other items being in compliance*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: The following items measured at temperatures above 41 F: (make-unit)corn salsa (44 F-45 F), lettuce (45 F), (reach-in cooler) lettuce (43 F), (walk-in cooler) pico de gallo (42 F), and tomatillo salsa (43 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The PIC discarded items but opted to keep the lettuce.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-C: All dishes were stored wet in the clean dish area. After cleaning and sanitizing, equipment and utensils: (A) shall be air-dried.//4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Clean dishes are stored on soiled shelving in the clean dish area./clean utensils were stored in soiled bins under the flat top grill. (A) Except as specified in ¶ (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:

 (1) In a clean, dry location
- 47 4-501.11 Good Repair and Proper Adjustment Equipment-C: Replace spatulas throughout the facility/ice shield broken in the ice machine/replace metal plate in protein cooler/clean dish shelf is rusting. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-C: Replace wearing cutting boards used for food preparation. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature-PF: An employee was actively washing dishes in a solution of 98 F. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 43 C (110 F) or the temperature specified on the cleaning agent manufacturer's label instructions. CDI: The employee produced a solution of 117 F after education was given
- 49 4-602.13 Nonfood Contact Surfaces-C: Cleaning is needed to/on the following: reach-in cooler, clean dish shelf, cabinets under drink station, containers holding clean utensils, shelves in the walk-in cooler, and on the flat top. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair-C: Replace broken lid on outside recyclable. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-C: Replace/repair cracked and missing floor tiles throughout the facility. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.//6-501.12 Cleaning, Frequency and Restrictions-C: Cleaning is needed on the walls throughout the facility. (A) Physical facilities shall be cleaned as often as necessary to keep them clean.