

# Food Establishment Inspection Report

Score: 90

Establishment Name: MAYFLOWER II

Establishment ID: 3034010859

Location Address: 665 MONTROYAL ROAD

City: RURAL HALL State: North Carolina

Zip: 27045 County: 34 Forsyth

Permittee: MAYFLOWER SEAFOOD RESTAURANT II, INC.

Telephone: (336) 969-2130

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/15/2023 Status Code: A

Time In: 2:20 PM Time Out: 7:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

## 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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	X
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Proper cold holding temperatures	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/>	0.5	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					10



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAYFLOWER II  
 Location Address: 665 MONTROYAL ROAD  
 City: RURAL HALL State: NC  
 County: 34 Forsyth Zip: 27045  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: MAYFLOWER SEAFOOD RESTAURANT II, INC.  
 Telephone: (336) 969-2130

Establishment ID: 3034010859  
☒ Inspection ☐ Re-Inspection Date: 03/15/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: kostashodges@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**



Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shrimp	final cook	186						
flounder	"	198						
chicken	"	180						
sweet potato	hot drawer	180						
mac and cheese	"	140						
potato	walk in	37						
sweet potato	walk in	35						
green beans	on prep table	106						
green beans	reheat	180						
potato	on line	180						
slaw	sitting out on line	48						
final rinse	dish machine	161						
water	3 comp	153						
chlorine	bottle	100						
ambient	take out cooler (during use)	41.3						
cake	take out cooler (as taken by PIC)	37						
slaw	take out cooler 43-45	45						
tomato	make unit	38						
meat sauce	hot hold	145						

First  
Person in Charge (Print & Sign): Gus

Last  
Hodges

First  
Regulatory Authority (Print & Sign): Nora

Last  
Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 03/23/2023

REHS Contact Phone Number: (336) 703-3161

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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 • Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** MAYFLOWER II

**Establishment ID:** 3034010859

**Date:** 03/15/2023 **Time In:** 2:20 PM **Time Out:** 7:25 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C): REPEAT: The person in charge PIC at the time of the inspection was not certified in a FOOD protection manager program. The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Hand sink in back prep area with drain pipe disconnected. Employee dumped drink into hand sink. Maintain access to handsinks. Handsinks may only be used for handwashing. VERIFICATION of repair due by 3-23-23.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT with improvement- Raw hamburger above pork chops; raw scallops above cooked potatoes. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Relocated items appropriately.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf): REPEAT- Majority of dishes checked were soiled with food/sticker/other residues. Food contact surfaces shall be clean to sight and touch. VERIFICATION required that all food contact items are cleaned due by 3-23-23.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Slaw sitting out and slaw in take out area cooler above 41F. Maintain TCS foods in cold holding at 41F or less. CDI-Slaw sitting out was discarded. Slaw in take out cooler will be cooled to 41F.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- Majority of foods in establishment were not marked with a date made or a date of discard, including, but not limited to: cubed ham, slices of ham and turkey in a bag, cooked lasagnas, potatoes, sweet potatoes, meat sauce, cooked vegetables, cooked pastas, cooked shrimp, cooked rice, alfredo, clam chowder, slaw (cups and containers). Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-All foods discarded by employees except slaw and baked potatoes that were made the day prior.
- 28 7-102.11 Common Name - Working Containers (Pf)- Multiple bottles labeled "general cleaner" and did not say what chemical was inside. A couple of bottles mislabeled, and a couple with no label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-Chemicals dumped out and bottles discarded. The green cleaner was labeled.  
7-201.11 Separation - Storage (P)- Bottle of hand sanitizer in drawer with clean aprons. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Sanitizer removed.
- 33 3-501.15 Cooling Methods (Pf)- Green beans began cooking at approximately 11am, were cooked and then placed on back prep table. At approximately 2:30 the beans were 109F. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. Due to likelihood of beans not being in the range of 135-70F for longer than 2 hours, beans were quickly reheated to above 165F so that cooling process can begin again. Use appropriate methods to cool foods once they get to 135F.  
  
Cooling shall happen rapidly from 135-70F within 2 hours, and then after an additional 4 hours, the food should be to 41F or less.
- 38 6-202.15 Outer Openings, Protected (C)- Back door does not completely self close and there is a small area at the bottom where daylight can be seen. Protect outer openings of establishment from insect or rodent entry with self closing and tight fitting doors.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C): REPEAT- Multiple knives stored in unclean spaces such as: stabbed in a box in the freezer, stuck behind shelving in multiple places throughout kitchen, and other places throughout. Salad plates without handles being used in hushpuppy mix and in rice as scoops. Handle of scoop inside of macaroni and cheese. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food

particles to the drain.

- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Clean utensils are being stored on the dish machine shelf on the soiled side that is typically dedicated to the storage of soiled glasses in glass racks. Container of lids stored on side of prep table where raw chicken was in process of being prepped. Clean utensils (pots and bins) are being stored under dish machine with chemicals. (will check back on this when verification is done on dishes). Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT- Prep table beside fryers is rusted on shelf and legs. Missing caster on middle leg of fish prep/storage table. Missing vent on side of white freezer. Make unit on line with chipping shelves. Gaskets torn on reach in cooler, both walk in cooler doors. Remove foil from spice holder to right of work top cooler on cook line. Walk in cooler door with damage/missing knob and held closed with bungee cords. Rusting feet on shelving in walk in cooler. Salad make unit with torn gasket and is heavily damaged and dented on the side. Make unit lid is missing pins on lid. Top door handle is taped at the top to go hot holding cabinet and hot box is missing door latches. Take out cooler with ambient of 41.3F and could need adjustment-discussed overfilling and adjusting temperature, as items will freeze overnight and warm up throughout the day. Equipment shall be maintained in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Multiple food contact items in poor repair, including, but not limited to: lids to large cambros, chipping/splintering wood paddle, scoop in macaroni, cutting board between stove and grill with char and melting, pot missing handle, whip broken, whip made on rod that leaves holes present and unsure if made with food grade materials. paddle attachment for a mixer attached to a threaded rod is not cleanable and unsure if made with food grade materials. Multiuse food-contact surfaces shall be smooth; in good repair; free of sharp angles, pitting, scoring; and finished to have smooth seams and joints. VERIFICATION required on 3-23-23 that all damaged/broken/cracked food contact surfaces have been removed from facility. Some were discarded during inspection.
- 4-205.10 Food Equipment, Certification and Classification (C)- A few pieces of equipment are not certified or classified for sanitation, or have been altered from the original certified design, including, but not limited to: prep table beside of cook line make unit- the top comes off and this is not easily cleanable; the table between grill and stove; the legs under the grill. These items have open areas that are not easy to clean and are left open for collection of food debris or pests. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.
- 48 4-302.13 Temperature Measuring Devices, Mechanical Warewashing (Pf)- Thermometer used to take temperature for high temp dish machine broke during inspection. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. No points today, however, obtain thermometer as soon as possible for monitoring dish machine and to avoid future deductions.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) : REPEAT- Additional cleaning needed on most surfaces in food establishment, including but not limited to: sides of equipment, shelving throughout including inside walk in cooler, above all prep areas, and in dry storage (clean and assess for rust), bottom shelf of front prep table beneath hot holding, all crevices between equipment, under cutting boards on make units and in those crevices, drawers under prep line that house breads and aprons, stainless wall at fryer. Maintain nonfood contact surfaces clean.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat: REPEAT- Capped off faucet at dish machine, leak at prep sink up front in servers station, bell on dish machine is leaking. Plumbing fixtures shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)- Cleaning needed on the following fixtures: back handwashing sink, all toilets and undersides of urinals in men's room, two toilets in ladies room. Maintain fixtures clean.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C)- Cleaning of debris and garbage from dumpster pad is needed.
- 5-501.113 Covering Receptacles (C)- One dumpster lid open.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT- Baseboard tiles broken throughout the kitchen. Metal paneling at electrical panels in hallway to dry storage are bent and not sealed. Pipe between heat lamps and broiler has peeling paint exposing rust. Tiles damaged/missing/with low grout at fish frying area and around fryers. A few cracked tiles by back door and throughout with some places of low grout. Floor sinks are cracking and grout is low around them. Missing/cracked wall tiles at corner by back door, and seal FRP to wall in this area. Wall tiles at dish machine are cracking in some places. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT- Clean ceiling and vent on line from dust. Clean wall in dry storage, clean wall around dish machine. Clean ceiling above fish breeding area from flour dust. Clean floors at fryer.