

Food Establishment Inspection Report

Score: 92.0

Establishment Name: MOUNT VIEW BISTRO
Location Address: 300 WOODS ROAD
City: FONTANA DAM **State:** North Carolina
Zip: 28733 **County:** GRAHAM
Permittee: FONTANA VILLAGE, INC.
Telephone: 828 498 2211
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 038010032
 Inspection Re-Inspection
Date: 11/19/2019 **Status Code:** A
Time in: _____ **Time out:** _____
Category#: 4
FDA Establishment Type: _____
No. of Risk Factor/ Intervention Violations: 7
No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	PIC Present; Demonstration - Certification by accredited program and perform duties	2	0	
Employee Health .2652					
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management, employees knowledge; responsibilities & reporting	3	1.5	0
3	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
Good Hygienic Practices .2652, .2653					
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper eating, tasting, drinking, or tobacco use	2	1	0
5	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	No bare hand contact with RTE foods or preapproved alternate procedure properly followed	3	1.5	0
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source	2	1	0
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food received at proper temperature	2	1	0
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
12	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated & protected	3	1.5	0
14	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper disposition of returned, previously served reconditioned, & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
16	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cooking time & temperatures	3	1.5	0
17	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper reheating procedures for hot holding	3	1.5	0
18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cooling time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking & disposition	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control: procedures & records	2	1	0
Consumer Advisory .2653					
23	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
24	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
25	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Toxic substances properly identified stored, & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
27	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	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
Safe Food and Water .2653, .2655, .2658					
28	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
29	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Water and ice from approved source	2	1	0
30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	1	0.5	0
Food Temperature Control .2653, .2654					
31	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
32	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
33	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
34	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
35	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
36	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
37	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
38	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
41	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried, & handled	1	0.5	0
43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0
46	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0
47	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
48	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Hot & cold water available; adequate pressure	2	1	0
49	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Sewage & waste water properly disposed	2	1	0
51	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
52	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
53	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
Total Deductions:					8.0



Comment Addendum to Food Establishment Inspection Report

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Wastewater System: **Municipal/Community** **On-Site System**
Water Supply: **Municipal/Community** **On-Site Supply**
Permittee: FONTANA VILLAGE, INC.
Telephone: 828 498 2211

Establishment ID: 038010032
 Inspection **Re-Inspection**
 Visit
 Verification
 Name Change
 Status Change
 Pre-Opening Visit
 Other _____

Date: 11/19/2019

Status Code: A

Category#: 4

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Raw beef patty/walk in	38	tomatoes/ prep 1	40		
Hummus/ walk in	37	brisket/ prep top	41		
Green beans/ walk in	36	pimento cheese/ prep 1	40		
Cooked chicken/ walk in	41	lettuce/ prep 2	34		
lettuce/ walk in	39	chicken salad/1 door cooler	41		
shrimp bisque/ soup warmer	152				
beef patty/ final cook temp	166				
lettuce/ prep 1	39				

Observations and Corrective Actions

Item Number **Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the fo**

- 06 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 2-301.12 Once hands are washed, a paper towel or other clean barrier shall be used to turn off the water to prevent recontamination. An employee had washed their hands thoroughly, however when they went to turn the water off they used their hands. 2-301.14; When moving from raw to ready to eat foods, employees shall wash their hands before donning new gloves. Cook cracked an egg to working with preparing a sandwich. CDI by PIC who instructed cook
- 08 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 6-301.12; Each hand wash sink shall be provided with hand drying provisions. The hand wash sink in the dish washing area had no disposable towels. CDI by PIC who put a new roll. No points taken as all other sinks had paper towels.
- 14 NOT IN COMPLIANCE 4-602.12; Food contact surfaces of cooking shall be cleaned at least every 24 hours. The racks in the smoker had not been cleaned. 4-601.11; Equipment food contact surfaces shall be kept clean. The slicer was found to be dirty. CDI by PIC who placed to be washed. No points taken as other food contact surfaces were clean
- 21 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION; REPEAT VIOLATION 3-501.17; Foods kept more than 24 hours must be dated with the date of prep. Brisket, unknown soup and beef patties were found with no date. CDI by PIC who threw out. Also, milk was found opened yesterday with no date. CDI by PIC who dated. 3-501.18; Ready to eat potentially hazardous foods shall be discarded after 7 days after prep date. Chili dated 11/2 noodles dated 11/9 smoked chicken wings dated 11/12 swiss cheese dated 10/30
- 23 NOT IN COMPLIANCE 3-603.11; If foods are cooked to customers preference, a disclaimer and reminder shall be added to either the menu or on the table. The sign at the front desk is not sufficient.
- 26 NOT IN COMPLIANCE 7-102.11; Working containers of sanitizer shall be labeled with the common chemical name. Working containers had not such identification. 7-202.11; Only approved toxic materials are allowed for use in a restaurant establishment. Ant bait was found that was unapproved in a food establishment. CDI by PIC who threw out no points taken
- 27 NOT IN COMPLIANCE 3-502.11; An establishment must obtain a variance for reducer oxygen packaging or the specialized processes. PIC stated they vacuum package items for preservation. I explained that this requires plans of HACCP or variance approval through the health department. PIC stated they would cease operation until approval. This the 2nd (non-consecutive) time a specialized process has been discovered without prior approval. If this occurs the next inspection an intent to suspend shall be



Comment Addendum to Food Establishment Inspection Report

- 35 NOT IN COMPLIANCE; REPEAT VIOLATION 3-302.12; Food taken out of labeled containers that cant be readily identified shall be labeled. Sugar in a large container, sugar in a smaller container, and flour were found without a label. CDI by PIC. Repeat violation
- 41 NOT IN COMPLIANCE; REPEAT VIOLATION 3-304.12; In use utensils shall be stored with the handle out of the food. A bowl being used to scoop out sweet potatoes. No points taken . CDI by PIC who replaced scoop. REPEAT VIOLATION
- 42 NOT IN COMPLIANCE 4-903.11; Equipment and utensils shall be stored in an area to prevent contamination and at least 6 inches off the floor. Move catering equipment off the floor in dry storage. Also, the clean smoker racks need to be stored inside to prevent contamination
- 46 NOT IN COMPLIANCE 4-501.15; Warewashing machines shall work according to manufacturers specifications. Dish washer temperature gauges were not reading at proper temperature. Test strip confirmed it was sanitizing. No points taken
- 47 NOT IN COMPLIANCE 6-601.11; Equipment and food contact surfaces shall be kept clean. Several items of pans and bottles were found dirty. CDI by PIC who rewashed.
- 51 NOT IN COMPLIANCE; REPEAT VIOLATION 5-501.17; A covered trash receptable shall be added to the women's restroom. REPEAT VIOLATION
- 52 NOT IN COMPLIANCE; REPEAT VIOLATION 5-501.114; Add drain plug to outside dumpsters. REPEAT VIOLATION

Additional Comments

Person in charge (Print & Sign) _____

Regulatory Authority (Print & Sign): ALLI , GRAY

Verification Required Date: _____

REHS ID: 2765

REHS Contact Phone Number: --

