

Food Establishment Inspection Report

Score: 96Establishment Name: ZAXBYS 51901Establishment ID: 3034012394Location Address: 3840 OXFORD STATION WAY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 26 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 10 : 35 ☒ am ☐ pmTime Out: 02 : 20 ☐ am ☒ pmPermittee: WSNC-4,LLCTotal Time: 3 hrs 45 minutesTelephone: (336) 659-1268Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. of Repeat Risk Factor/Intervention Violations:

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
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .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				<u>2</u>	<u>1</u>	<u>0</u>	<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
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										<u>4</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBYS 51901

Establishment ID: 3034012394

Location Address: 3840 OXFORD STATION WAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: WSNC-4,LLC

Telephone: (336) 659-1268

☒ Inspection ☐ Re-Inspection Date: 06/26/2015

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: winstonsalem51901@zaxbys.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Sheree Wood	3-25-16	00	ambient	walk in cooler	37		
wings	hot hold	155	quat sanitizer	wiping cloths	150			
french fries	final cook	199	quat sanitizer	three comp sink	200			
tenders	hot hold	170	hot water	handsink	116			
slaw	make unit	44	raw chicken	walk in cooler	39			
tomatoes	make unit	45	raw chicken	reach in fridge	39			
lettuce	make unit	41	lettuce	upright fridge	45			
hot water	three comp sink	125	milk	cold hold	44			

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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P: 0 pts. Manager stated employees reviewed employee health policies when receiving training from corporate, but had no policy or verification available on-site during time of inspection. Food employees and conditional employees shall be informed of their responsibility to communicate symptoms and contractions of foodborne illness with management. CDI: Manager made copies of employee information page during inspection. FDA Employee Health policy manual emailed to manager and manager confirmed receipt of email during inspection.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Three employee drinks sitting in holder, but holder was sitting on prep table used for beverages and preparing milkshakes. Employee drinks shall not contaminate food, equipment, linens, single service or single use articles. Install drink holder on wall, or alternate location, away from equipment and single service articles for storage of employee beverages. CDI: Drinks moved.
- 6 2-301.12 Cleaning Procedure - P. : Three employees washed hands when contaminated, but washed less than 10 seconds. When washing hands, employees shall follow the specified procedure [(1) Rinse under clean, warm running water (2) apply cleaning compound (3) Rub together vigorously for 10 to 15 seconds while paying attention to under fingernails and creating friction (4) Thoroughly rinse under warm water (5) immediately dry hands and use paper towel to turn off faucet.] Handwashing shall last at least 20 seconds total. 2-301.14 When to Wash - P: Employee touched face then contacted tea bags with hands without washing hands. Employees shall wash hands at any time of contamination. CDI: Tea bags discarded and employee washed hands. Remove nail brush from sink to prevent contamination and accumulation of soil onto brush.

Person in Charge (Print & Sign): David First Buck Last

Regulatory Authority (Print & Sign): Michelle First Bell Last

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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Establishment ID: 3034012394

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- 8 6-301.14 Handwashing Signage - C: 0 pts. No handwashing sign present at handsink next to breasting station. Handsink shall have signs directing employees to wash hands when contaminated. CDI: Sign given to manager.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. 2 scoops and 3 pans soiled from contact of salad spinner and fryer cleaning equipment. Store soiled items at least 18 inches away from clean utensils to not soil items. CDI: All items re-washed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Tomatoes stacked to high in make unit 50F. One cup of slaw at 48F where it was awaiting order, but then not used and placed back in make unit. Potentially hazardous food shall be held at 45F or below. Do not stack items out of refrigeration and ensure items are 45F or below before placing into make unit as it is designed to maintain temperature, not refrigerate. CDI: All foods moved to walk in cooler.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P: 0 pts. Lemons in container with lid at customer self-service area. Lid may be left open, allowing customers to contaminate food by sneezing or other means. Provide sneezeguard to prevent contamination of lemons and tongs. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Splashguard on handsink next to breasting station is not an adequate height to prevent splash from contacting prep station when washing hands. Increase height of sneeze guard to adequately protect food from splash.
- 38 2-402.11 Effectiveness-Hair Restraints - C: Two employees needing beard restraints. Manager not wearing hair restraint when preparing food. Beard restraints shall be provided for hair longer than the length of eyebrow hair and hair restraints shall be worn at times of food preparation. Provide beard and hair restraints.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Wet wiping cloths sitting in soapy water buckets. Wiping cloths, when wet, shall be stored submerged in sanitizer solution and stored off the floor. Plastic crates used for bottled beverages provided by soda companies are not approved storage devices. Provide dunnage racks or place wiping cloth bucket on bottom shelf to not contaminate food, equipment, linens, single service or single use articles.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Several pans and trays stacked wet. Equipment and utensils shall be air-dried after washing, rinsing, and sanitizing. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Soiled equipment being stored next to clean utensils and debris was accumulating on clean items from soiled equipment. Store soiled items in a location to not contaminate clean utensils or equipment. CDI: Soiled equipment moved and exposed utensils re-washed.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: A few stacks of cups stored unprotected because dispensers were too full. Store single service articles protected in original plastic or other means. CDI: Stock decreased to allow cups to fit in holder.
- 49 5-203.14 Backflow Prevention Device, When Required - P: Hose with spraying device attached connected to mopsink faucet opposite chemical tower. Faucet has atmospheric backflow prevention device installed. Provide backflow prevention device rated for continuous pressure under valve before hose connection with hose reel with current set-up.//5-205.15 System Maintained in Good Repair - P: Ice/water machine in customer. area is puddling water and mildewing. Machine has drain pipe that doesn't reach drain, so if employees are using high velocity water to clean out ice maker, water may be puddling in laminate cabinet and mildewing.// Wrap plumbing coming from condensate fan in walk in freezer with cleanable wrapping.
- 53 6-201.16 Wall and Ceiling Coverings and Coatings - C. : 0 pts. Cases of single service articles being stored in outdoor storage building with painted walls and ceiling, but surfaces are not smooth or easily cleanable. Flooring is unfinished concrete with no coved base. Provide coating of sealant/paint, as specified by professional, to adequately cover floors, walls, and ceilings to maintain smooth and easily cleanable characteristics. for storing single service articles. Provide dunnage racks for cases of single service articles.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Remove sticky covering on threshold of walk in freezer. Repair gap in flooring at threshold to entry of kitchen from dining area where the two different types of flooring meet.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in ftd): under grill line next to breasting station from 34-42, 1st toilet stall in women's restroom at 13, urinal in men's restroom at 10, and toilet in men's restroom at 11. Increase lighting to meet 50 ftd in food preparation areas and 20 ftd at vanities in restrooms.



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