Food Establishment Inspection Report

Score: 97.5

Establishment Name: BOJANGLES
Location Address: 1250 PETERS CREEK PARKWAY
City: WINSTON SALEM **State:** NC
Zip: 27103 **County:** 34 Forsyth
Permittee: BOJANGLES RESTAURANTS INC
Telephone: (336) -
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034011773
☒ Inspection ☐ Re-Inspection
Date: 11 / 23 / 2016 **Status Code:** A
Time In: 11 : 40 ☒ am ☐ pm **Time Out:** 03 : 00 ☐ am ☒ pm
Total Time: 3 hrs 20 minutes
Category #: III
FDA Establishment Type: Fast Food Restaurant
No. of Risk Factor/Intervention Violations: 2
No. 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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2	0	☐	☐	☐
Employee Health .2652										
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5 0	☐	☐	☐
3	☐	☒			Proper use of reporting, restriction & exclusion	3	1.5 0	☒	☒	☐
Good Hygienic Practices .2652, .2653										
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1 0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5 0	☐	☐	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	☒	☐			Hands clean & properly washed	4	2 0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5 0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1 0	☐	☐	☐
Approved Source .2653, .2655										
9	☒	☐			Food obtained from approved source	2	1 0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1 0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1 0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1 0	☐	☐	☐
Protection from Contamination .2653, .2654										
13	☒	☐	☐	☐	Food separated & protected	3	1.5 0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒ 0	☒	☐	☒
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0	☐	☐	☐
Potentially Hazardous Food Time/Temperature .2653										
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5 0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5 0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5 0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5 0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5 0	☐	☐	☐
21	☐	☐	☒	☐	Proper date marking & disposition	3	1.5 0	☐	☐	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2	1 0	☐	☐	☐
Consumer Advisory .2653										
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5 0	☐	☐	☐
Highly Susceptible Populations .2653										
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5 0	☐	☐	☐
Chemical .2653, .2657										
25	☒	☐	☐		Food additives: approved & properly used	1	0.5 0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1 0	☐	☐	☐
Conformance with Approved Procedures .2653, .2654, .2658										
27	☐	☐	☒		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
Safe Food and Water .2653, .2655, .2658										
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5 0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1 0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5 0	☐	☐	☐
Food Temperature Control .2653, .2654										
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5 0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5 0	☐	☐	☐
33	☐	☒	☐	☐	Approved thawing methods used	1	☒ 0	☒	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5 0	☐	☐	☐
Food Identification .2653										
35	☒	☐			Food properly labeled: original container	2	1 0	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1 0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1 0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5 0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒ 0	☒	☐	☒
40	☒	☐	☐		Washing fruits & vegetables	1	0.5 0	☐	☐	☐
Proper Use of Utensils .2653, .2654										
41	☒	☐			In-use utensils: properly stored	1	0.5 0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5 0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5 0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5 0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663										
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1 0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5 0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5 0	☐	☐	☐
Physical Facilities .2654, .2655, .2656										
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1 0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1 0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1 0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5 0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	0.5 ☒	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5 0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5 0	☐	☐	☐

Total Deductions: 2.5

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CR Off

Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011773

☒ Inspection   ☐ Re-Inspection   Date: 11/23/2016

Comment Addendum Attached? ☐   Status Code: A

Category #: III

Email 1: 599stores@bojangles.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Serv Safe	Carl Serrette Jr 2/26/21	0	eggs	hot hold	157	mashed	serving line	167
QA Sanitizer	3 comp sink	150	ham	hot hold	167	mac and	serving line	172
Hot water	3 comp sink	130	chicken	hot hold cabinet	150	country ham	final	135
chicken bites	hot hold	173	chicken	hot hold cabinet	156	salad	wic	41
sliced tomato	make unit	39	chicken	hot hold drive through	151	cheese	wic	40
cole slaw	make unit	42	dirty rice	hot hold drive through	150	chicken	final	170
cajun filet	hot hold	193	milk	reach in cooler	28	chicken	final	175
cajun filet	hot hold	137	chicken	serving line	142	chicken	final	177

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.

3   2-201.12 Exclusions and Restrictions - P - 0 points - Employee with cut on hand washing dishes. Employee's wound was bandaged and a glove was worn. The glove was not effective and wash water and sanitizer solution kept entering glove. Restrict employee from contacting clean equipment until taller gloves are obtained that will function properly or assign employee to different responsibility. CDI - Employee was assigned to cashier duties. All equipment was re-washed and sanitized.
✓ Spell

14   4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Clean pots in sanitizing solution were not submerged in sanitizer solution. Completely submerge equipment in order to meet minimum required contact time and sanitize effectively. CDI - Sanitizer vat was filled from chemical tower. / Sanitizer buckets throughout establishment measured less than 100 ppm QA sanitizer. QA sanitizer must measure 150ppm - 400ppm at all times. CDI - Buckets refilled with solution measuring 150ppm QA.

33   3-501.13 Thawing - C - Frozen turkeys observed thawing in prep sink in standing water. If thawing with water, water must be running, at a temperature of 70F or below, with sufficient velocy to agitate and float off loose particles in overflow. Thawing may also be accomplished under refrigeration. Refer to 3-501.13 for other alternatives. CDI - Water turned on to facilitate thawing.

Person in Charge (Print & Sign):   First Carl   Last Serrette Jr

Regulatory Authority (Print & Sign): First Carla   Last Day

REHS ID: 2405 - Day, Carla

Verification Required Date: ___/___/___

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4

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39   3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloths observed on prep surfaces throughout kitchen. Cloths in use for wiping surfaces must be stored in a chemical sanitizing solution when not in use. CDI - All cloths placed in sanitizer buckets.

52   5-501.111 Area, Enclosures and Receptacles, Good Repair - C - 0 points - Lid for cardboard dumpster is broken. Repair/Replace.

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