

Food Establishment Inspection Report

Score: 90.5Establishment Name: BOJANGLESEstablishment ID: 3034011076Location Address: 623 WAUGHTOWN ST☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 21 / 2017 Status Code: AZip: 27107County: 34 ForsythTime In: 01 : 30 ^{am}_{pm} Time Out: 04 : 20 ^{am}_{pm}Total Time: 2 hrs 50 minutesPermittee: BOJANGLES RESTAURANT INCCategory #: IIITelephone: (336) 788-2050FDA Establishment Type: Fast Food RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 5Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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.											
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				2	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	<input checked="" type="checkbox"/>	0	<input checked="" 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				3	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<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				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	
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				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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	
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				1	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	
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				2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	<input checked="" type="checkbox"/>	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	
Total Deductions:										9.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES

Location Address: 623 WAUGHTOWN ST

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27107

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

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

Permittee: BOJANGLES RESTAURANT INC

Telephone: (336) 788-2050

Establishment ID: 3034011076

☒ Inspection ☐ Re-Inspection Date: 04/21/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: kscott@bojangles.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
grits	hot hold	159	ambient	walk in cooler	40	servsafe	Brock Guapo 11-15-18	00
hashbrown	hot hold	135	cheese	reach in	44			
french fries	hot hold	140	salad	cooling 30 min	55			
french fries	final cook	147	hot water	three comp sink	133			
chicken	final cook	178	quat sanitizer	three comp sink	300			
chicken	final cook	211	quat sanitizer	wiping cloth bucket	150			
lettuce	make unit	45	chicken	hot hold	156			
ambient	reach in	44	beans	hot hold	174			

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.

- 6 2-301.14 When to Wash - P: Employee using cell phone then contacted clean dishes without washing hands. Two employees washed hands properly, but turned off faucets without using a barrier. Employee battering/frying chicken then returned to start washing dishes without washing hands. Hands shall be washed when contaminated and when changing tasks. CDI: All employees educated and rewashed hands then turned off faucet without using paper towel.
- 8 6-301.12 Hand Drying Provision - PF: 0 pts. Paper towels not available in women's restroom. Paper towels or other approved hand drying devices shall be available for handwashing. CDI: Paper towel battery changed.
- 11 3-202.15 Package Integrity - PF: 0 pts. One dented can of green beans. FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. CDI: Can segregated.

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Person in Charge (Print & Sign): Brock *First* Guapo *Last*

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

Brock Guapo

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Several containers soiled inside and out, one knife, tea stirring spoon, Sobe life water nozzle, wisk, ice buckets inside. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P:REPEAT: Liquid eggs (on improper ice bath) 60F and tomatoes not cooled properly before adding to make unit 45-52F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Both sent to be cooled in walk in cooler. Eggs had been out for 2 hours and tomatoes approximately the same time.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Lid off of ice bin in customer beverage station. Food shall be protected from contamination by the premises. CDI: Lid returned to be washed, rinsed, and sanitized and then replaced on ice.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Some hair restraints in kitchen not effective. Hair restraints shall be effective and prevent contamination of food and cleaned equipment.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Most containers stacked wet. Equipment and utensils shall be completely air-dried prior to stacking. //4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Lids to fryer bins sitting on floor next to fryers. Equipment shall be stored at least 6 inches above the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Soiled towel sitting in contact with foil for lining baking pans. Containers for holding condiments soiled. Single use articles shall be protected from contamination and stored in clean location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Equipment in need of repair: need additional shelving for storage of flour/breading ingredients or order less, brackets to dry storage doors rusting (under pass thru), shelving chip in salad cooler, wood shim present behind hood in bakery oven area (remove and properly repair/seal to wall), sugar shelf leg broken, pipe wrap in walk in cooler needs repair, shelf above mopsink rusting, tighten faucet at prep sink, marinating cart with rusting casters, shut-off switch for beverage station in drive thru is backwards (repair to prevent dispensing of soda while bin is open). Equipment shall be maintained in good repair.



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Rinse vat of three comp sink soiled. Warewashing equipment shall be cleaned at least every 24 hours or as frequently as necessary.//4-301.12 Manual Warewashing, Sink Compartment Requirements -C: Breeding bin is being washed in canwash. Clean-in-place procedure shall be used in lieu of three comp sink since barrel will not fit. Do not clean in canwash.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Most nonfood contact surfaces of equipment and utensils soiled including cabinets, shelving, equipment (including detail areas), under ice bin lid in beverage station, prep sink, etc. Large amount of detailed cleaning needed throughout. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - . C: 0 pts. Dispenser/faucet at three comp sink leaking. Plumbing system shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Most handsinks soiled. Plumbing fixtures shall be cleaned as frequently as needed.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Some ceiling vents rusting. Rusted escutcheon plates behind toilets in women's restroom. Ceiling chipping in women's restroom. Broken base tile outside of walk in cooler. Coved base missing outside of walk in cooler. Seal pipe penetrations into ceiling. Floors, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Cleaning needed in detailed areas of floors and walls. Dust on walls in some areas. Ceiling tiles with residue/stain. Floors,walls, and ceilings shall be clean.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in fctd): biscuit oven 30-43, grill line 30-45, stove 26, and hot hold line 35-50. Increase lighting to 50 fctd in food prep areas.



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