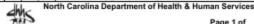
Food Establishment Inspection Report Score: 90.5 Establishment Name: ZAXBY'S 51901 Establishment ID: 3034012394 Location Address: 3840 OXFORD STATION WAY Date: 10/21/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 10:40 AM Time Out: 12:50 PM Zip: 27103 Total Time: 2 hrs 10 min WSNC-4,LLC Permittee: Category #: III Telephone: (336) 659-1268 FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 2 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 5 🛛 Ιп No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 | 🖂 Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre-3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 8 🛛 Handwashing sinks supplied & accessible 200 a a a Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🗆 🛭 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🖾 🗆 In-use utensils: properly stored 14 🗆 \boxtimes Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🗆 🗖 Proper disposition of returned, previously served, dried & handled 15 🛛 \Box reconditioned, & unsafe food Single-use & single-service articles: properly 43 🔲 🛛 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17
☐ ☐ ☐ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🛛 🗀 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П □ □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 ☐ ☐ Proper cold holding temperatures 3130 - -|47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 XI 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean



Conformance with Approved Procedures

26 🛛 🗀

27 🗆 🗆 🖾

Total Deductions: |9.5

54 🔲

Meets ventilation & lighting requirements;

designated areas used

2653 2654 2658

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Comment Addendam to 1 ood Establishment inspection Report								
Establishment Name: ZAXBY'S 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	Inspection							
Telephone: (336) 659-1268	Email 3:							
Temperature Observations								
Effective January 1, 2019 Cold Holding is now 41 degrees or less								

y 1 ,	2019 Cold Holding	is now 4	1 degrees	or less
m	Location	Temp	Item	Location

Effective duridary 1, 2010 dola frolating is flow 41 degrees of less									
Item	Location	Temp	Item	Location	Temp I	Item	Location	Temp	
Chicken Fingers	final cook	212	Boneless Wings	hot holding	166				
Lettuce	serving line	40	Wings	hot holding	164				
Tomatoes	serving line	40	Tomatoes	upright cooler	36				
Chicken Fillets	serving line	143	Lettuce	walk-in cooler	39				
Fries	serving line	160	Hot Water	4-compartment sink	131				
Lettuce	serving line	41	Quat Sani	4-compartment sink	300				
Tomatoes	serving line	39	Serv Safe	Khaliyah Ingram 9-19-23	0.000				
Grilled Fillets	serving line	165							

First Last Ingram

First Last

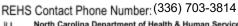
Regulatory Authority (Print & Sign): Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

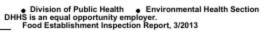
Verification Required Date:

Known Ingam





Person in Charge (Print & Sign): Khaliyah







Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S 51901 Establishment ID: 3034012394

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.

- 2-301.14 When to Wash P: An employee was observed touching the trash can and proceeded to touching cleaning lids to places on prepped items/An employee was observed touching mask without changing gloves and washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment, and utensils and unwrapped single service and single-use articles and engaging in activities that contaminate hands. CDI: Employees placed soiled equipment in warewashing area, changed gloves, and washed hands before returning to task/Employee was educated on the importance of changing gloves and washing hands after touching mask. Employee discarded gloves and washed hands before donning new gloves and washing hands.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT P: Twelve pans were stored soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: All items were placed in the warewashing area to be cleaned.
- 36 6-501.111 Controlling Pests C: A fly was observed in the kitchen area./Roaches were observed throughout the establishment. The premises shall be maintained free of insects, rodents, and other pest. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence of the premises.
- 4-901.11 Equipment and Utensils, Air-Drying Required -REPEAT- C: Several pans were stacked wet in the clean dish area. After cleaning and sanitizing, equipment and utensils shall be air-dried.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing-REPEAT C: Clean dishes are being stored on soiled shelving. Cleaned equipment and utensils shall be stored in a clean, dry location.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing -REPEAT- C: Single-service items are being stored on soiled trays on the dry storage shelf. Single-service items and single-use articles shall be stored in a clean, dry location.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Thorough cleaning is needed to/on the following: dry storage shelves, inside upright cooler, walls behind fryers, inside upright freezer, inside hot holding cabinet, fan covers and ceilings in walk-in cooler, speed rack in walk-in cooler, outside of walk-in cooler and freezer, and overhead shelving. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough cleaning is needed on floors under equipment, floors in the walk-in freezer, and walls throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-303.11 Intensity-Lighting C: Light measured low in the following areas: (men's restroom) sink (19 ft candles), stall (15 ft candles), urinal (12 ft candles) and (women's restroom) stall 1 (19 ft candles) and stall 2 (17 ft candles). Lighting shall be 20 ft candles at hand washing sinks and plumbing fixtures. *lights were replaced but still didn't meet the correct range*