Food Establishment Inspection Report Score: 96.5 Establishment Name: BOJANGLES Establishment ID: 3034011773 Location Address: 1250 PETERS CREEK PARKWAY Date: 10/22/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 10:15 AM Time Out: 12:10 PM County: 34 Forsyth Zip: 27103 Total Time: 1 hrs 55 min Permittee: BOJANGLES RESTAURANTS INC Category #: III Telephone: (336) 723-4623 FDA Establishment Type: Fast Food Restaurant Wastewater System: Municipal/Community On-Site System 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 ماماماق 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 | | | | | | | 190-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 X П No discharge from eyes, nose or mouth 33 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 |210000000 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 🛛 3150 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 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 |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 22 🛛 🗆 🗆 🗆 records 49 🔲 🛛 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 2000-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



27 🖾 🗀 🗀

Conformance with Approved Procedures

26



Meets ventilation & lighting requirements;

designated areas used

2653 2654 2658

54 🛛

Toxic substances properly identified stored, & used

North Carolina Department of Health & Human Services

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES		Establishment ID: 3034011773				
Location Address: 1250 PETERS CREEK PARKW	/AY	Inspection	Date: 10/22/2020			
City: WINSTON SALEM	State:NC	Comment Addendum Attached?	Status Code: A			
County: 34 Forsyth Zip: 27	'103	Water sample taken? Yes X No				
Wastewater System:   Municipal/Community   On-Site System  Water Supply:   Municipal/Community   On-Site System  Permittee: BOJANGLES RESTAURANTS INC		Email 1:599@stores.bojangles.com				
		Email 2:				
Telephone: (336) 723-4623		Email 3:				

Temperature Observations											
Effective January 1, 2019 Cold Holding is now 41 degrees or less											
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp			
9-27-23	Justin Jones	0	pim cheese	make unit top	49	bacon	drawers	41			
hashrounds	hot hold-DT	146	tomato	make unit top	41	slaw	front cooler	38			
chicken	hot hold-DT	158	shredded cheese	make unit top	50	chicken	chicken cooler	41			
mac and cheese	hot hold-DT	148	pim cheese	make unit bottom	41	slaw	produce cooler	38			
rice	hot hold-DT	157	tomato	make unit bottom	40	water	3 comp	116			
pork chop	line	159	chicken	final cook	202	chlorine	3 comp	100			

chlorine

187

151

3 comp

final cook

final cook 187-192

chicken warmer 151-160

chicken

chicken

chicken

140

147

First Last Person in Charge (Print & Sign): Justin **Jones** First Last Regulatory Authority (Print & Sign): Nora Sykes

REHS ID: 2664 - Sykes, Nora Verification Required Date:

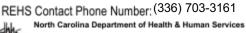


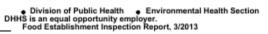
pork chop

sausage

line

line









## Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES Establishment ID: 3034011773

## 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.

- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- REPEAT-Pimento cheese and shredded cheese in top of make unit above 41F, as noted in temperature log. Maintain potentially hazardous cold foods at 41F or less at all parts of the food. CDI-Both discarded by employee.
- 7-102.11 Common Name-Working Containers PF- Establishment is using disposable towels in buckets that are soaked with chemical solution. One unlabeled bucket stated to be sanitizer contained disinfectant. All three buckets had red lids. Two with labels of the disinfectant and one unlabeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- Labeled bucket as disinfectant. More buckets obtained with towels and these were labeled sanitizer and have blue lids.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Replace caulk on chicken warmer. Replace torn gaskets, including: two on bottom of make unit, left door at biscuit refrigerator.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- REPEAT- Clean the following equipment: fan covers in both walk in coolers, stainless panel at 3 comp sink, gaskets throughout, top drawer housing on cold hold drawers, walls in produce cooler, hand sink near 3 comp sink, chicken warmer, bottom shelf at make unit, chicken cooler door handle, biscuit landing area, warmer on line.
- 49 5-205.15 (B) System maintained in good repair C- REPEAT-Pipes leaking under 3 comp sink.
- 53 6-501.12 Cleaning, Frequency and Restrictions C- Clean floor in chicken cooler and floor drains and floor sinks.