

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: BOJANGLES #407

Establishment ID: 3034010034

Location Address: 915 HWY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: BOJANGLES' RESTAURANT, INC.

Telephone: (336) 993-5800

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 11/23/2022 Status Code: A

Time In: 8:25 AM Time Out: 10:25 AM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

No. 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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN/OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN/OUT				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	X X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN/OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN/OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN/OUT				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN/OUT				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN/OUT				
Contamination prevented during food preparation, storage & display		2	1	X	X
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN/OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	X
45	<input checked="" type="checkbox"/> IN/OUT				
Single-use & single-service articles: properly stored & used		1	0.5	X	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN/OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN/OUT				
Non-food contact surfaces clean		X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN/OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	X	0	X
54	<input checked="" type="checkbox"/> IN/OUT				
Garbage & refuse properly disposed; facilities maintained		X	0.5	0	X
55	<input checked="" type="checkbox"/> IN/OUT				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN/OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
<b>TOTAL DEDUCTIONS:</b>					<b>6.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #407  
 Location Address: 915 HWY 66 SOUTH  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: BOJANGLES' RESTAURANT, INC.  
 Telephone: (336) 993-5800

Establishment ID: 3034010034  
 Inspection  Re-Inspection Date: 11/23/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1: 407@stores.bojangles.com  
 Email 2:  
 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
hot water	3 comp	130	cut lettuce	walk in cooler	40			
sanitizer quat	bucket	200	cheese	walk in cooler	40			
sanitizer quat	3 comp	200	pimento cheese	make unit	38			
grilled chicken	hot holding	166	slice cheese	make unit	39			
fried chicken	hot holding	180	sliced tomatoes	make unit	39			
fried pork	hot holding	162	cut lettuce	make unit	39			
sausage	hot holding	148	sliced cheese	bottom of make unit	38			
egg	hot holding	156	raw bacon	bottom of make unit	40			
gravy	hot holding	162	air	reach in cooler for milk	27			
green beans	hot holding	166						
mac and cheese	hot holding	158						
bo rounds	hot holding	143						
fries	hot holding	140						
fries	hot holding drive tru	147						
bo rounds	hot holding drive tru	144						
chicken tenders	hot holding drive tru	172						
fried chicken fillet	hot holding drive tru	169						
slaw cooling 8:45 am	walk in cooler	46						
slaw cooling 9:00 am	walk in cooler	43						
salad make this morninn	walk in cooler	41						

Person in Charge (Print & Sign): *First* Jennifer

*Last* Carter



Regulatory Authority (Print & Sign): *First* John

*Last* Dunigan



REHS ID: 3072 - Dunigan, John

Verification Required Date:

REHS Contact Phone Number: (336) 703-3128

Authorize final report to be received via Email:




# Comment Addendum to Inspection Report

**Establishment Name:** BOJANGLES #407

**Establishment ID:** 3034010034

**Date:** 11/23/2022 **Time In:** 8:25 AM **Time Out:** 10:25 AM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Diamond Gregory	16810167	Food Service	08/21/2018	08/21/2023

## 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (P) REPEAT. Several metal pans stored in the clean dish area soiled in food debris. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Pans sent to three comp sink to be rewashed during inspection.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Spatulas used for cooking raw sausage eggs and ham on the flat top are not being cleaned at a frequency of at least every 4 hours. If used with time/temperature control for safety food (tcs), Equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI: The PIC educated on the frequency and the spatulas were exchanged for clean ones.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) One box of chicken was stored on the floor in the walk in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. Food shall be protected from contamination by storing the food At least 15 cm (6 inches) above the floor. CDI: Person in charge placed the chicken back on shelf.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) REPEAT with improvement. Two metal pans stack inside of each other wet. After cleaning and sanitizing, Equipment and Utensils shall be air-dried. points moved to zero due to the improvement and low number of dishes wet stacked.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Several boxes of toilet paper and paper towels being stored on the floor near the first drive-thru window Single-Service and Single-Use Articles shall be stored at least 6 inches above the floor.
- 4-904.11 Kitchenware and Tableware - Preventing Contamination (C) Several stacks of single-service cups are stacked with lip contact surfaces exposed to contamination. Single-service and single use articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Leave the cups in the plastic wrap until time for service.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) The reach in cooler at the front station near the register is not working. There was no food present in the reach in. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. Points left at zero due to no food being in broken cooler.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT. Cleaning is needed at the flat top grill, the fryers, the dry storage shelves, the shelves in the walk-in cooler, the bottom of the upright freezer, the walk-in freezer floor, and the walk-in freezer walls. Additional cleaning needed on the hood system above chicken fryers. Additional cleaning needed on all units for hot holding biscuits and chicken. Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt, and other debris.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) REPEAT with improvement. Cleaning needed on the toilet and urinal in the men's restroom. Cleaning needed on the toilet in the women's restroom. Plumbing Fixtures such as toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) REPEAT. The dumpster pad is heavily soiled with trash and food debris. Refuse storage areas shall be maintained clean.
- 5-501.114 Using Drain Plugs (C) Drain plug missing on dumpster. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Floor wall and ceiling cleaning needed throughout the establishment. Wall cleaning needed where hot holding is at drive thru. Floor cleaning is especially needed near floor drains. Cleaning needed in and around the mop sink. Physical facilities shall be maintained clean.
- 56 6-303.11 Intensity - Lighting (C) The light intensity near the fryers is low. (25 foot candles) The light intensity shall be at least 50 foot candles at a surface where a food employee is working with food. Replace the light blub at the fryers and clean protective shielding to increase lighting.