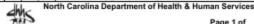
Food Establishment Inspection Report Score: 84.5 Establishment Name: BOJANGLES #156 Establishment ID: 3034010033 Location Address: 1614 S STRATFORD ROAD Date: 10/20/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 10:09 AM Time Out: 1:16 PM County: 34 Forsyth Zip: 27103 Total Time: 3 hrs 7 min Permittee: BOJANGLES' RESTAURANT, INC. Category #: III Telephone: (336) 765-1983 FDA Establishment Type: Fast Food Restaurant Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 7 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 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 1 0 0 0 عاد اعاق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 o o 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 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 8 🖂 Handwashing sinks supplied & accessible 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 🗆 | | | | | | | | | | 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 □ □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & □ □ Proper hot holding temperatures 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 🔲 🛛 🖂 🖂 I Ime as 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 🔲 🕅 Chemical .2653. .2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



Conformance with Approved Procedures

26 🛛 🗀

27 🗆 🗆 🖾

designated areas used

54 🛛 🗀

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

Establishment Name: BOJANGLES #156	Establishment ID: 3034010033				
Location Address: 1614 S STRATFORD ROAD	Inspection				
City: WINSTON SALEM State: NC	Comment Addendum Attached? X Status Code: A				
County: 34 Forsyth Zip: 27103	Water sample taken? Yes X No Category #: III				
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System	Email 1:				
Permittee: BOJANGLES' RESTAURANT, INC.	Email 2:156@stores.bojangles.com				
Telephone: (336) 765-1983	Email 3:				

			Temper	rature Obser	vations					
Effective January 1, 2019 Cold Holding is now 41 degrees or less										
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp		
Eggs	final cook	193	Chicken Thigh	hot holding	175	Lettuce	make-unit	41		
Steak	final cook	202	Chicken Leg	hot holding	172	Cole Slaw	walk-in cooler	44		
Bacon	final cook	173	Chicken Breast	hot holding	173	Hot Water	3-compartment sink	136		
Fries	cooked to	209	Rice	hot holding	188	Quat	3-compartment sink	400		
Cajun Fillet	hot holding	165	Mashed Potatoes	hot holding	163					
Steak	hot holding	137	Pork Chop	hot holding	116					
Eggs	hot holding	141	Sausage	hot holding	117					
Grilled Chicken	hot holding	140	Tomatoes	make-unit	37					

First Person in Charge (Print & Sign): Christian

Last Pace

Murphy

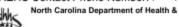
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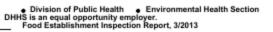
REHS ID: 2795 - Murphy, Victoria

Last

Regulatory Authority (Print & Sign): Victoria

Verification Required Date:









Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #156 Establishment ID: 3034010033

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.

- 2-102.11 Demonstration C: No certified food protection manager was on duty during the inspection. Upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this code. The person in charge shall demonstrate this knowledge by being a certified food protection manger who has shown proficiency of required information throughout passing a test that is part of an accredited program. The person in charge is not required to be a certified food protection manager when the food establishment is not operating and the food is not being prepared, packaged, or served for immediate consumption.
- 5-205.11 Using a Handwashing Sink-Operation and Maintenance PF: An employee poured what the PIC indicated as soda in the handwashing sink beside the warewashing area. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: PIC was educated on the uses and purposes of the handwashing sink, and the hand sink was cleaned out.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- P: The following items were stored soiled in the clean dish area: 7 pans of various sizes, 1 ladle, and 3 lids. Food-contact surfaces shall be clean to sight and touch. CDI: All items were placed in the warewashing area to be cleaned.
- 3-501.14 Cooling P: Six tightly sealed salads that were prepared at times between 5 a.m.-6 a.m. per conversation with the PIC measured at temperature between 45 F-46 F at 10:45 a.m. Potentially hazardous food shall be cooled within 4 hours to 41 F or less. CDI: PIC discarded items.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P: The following items measured at temperatures below 135 F: 1/2 pan of pork chop fillets (116 F-133 F) and 1 pan of sausage (117 F-124 F). Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: PIC indicated that the items were prepared 30 minutes prior. PIC discarded porkchop do to poor quality if reheated and reheated sausage to a temperature of 218 F.
- 3-501.16 (Å)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -REPEAT- P: Three cups of coleslaw in the walk-in cooler measured at 44 F. Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The walk-in cooler measure at 46 F. Maintenance arrived during the end of the inspection and adjusted the temperature of the cooler to 34 F. The PIC opted to keep the coleslaw after education, and moved it to a colder location to be brought to a temperature of 41 F or below.
- 3-501.19 Time as a Public Health Control PF: The fries that are slacked and held for time were without a written time. If time without temperature control is used as the public health control up to a maximum of 4 hours, the food shall be marked or otherwise identified to indicate that the time is 4 hours past the point in time when the food is removed from temperature control. CDI: The PIC indicated that he had forgot to put the time on the items and the items were discarded and replaced with a new item and marked with the time.
- 31 : Six tightly sealed salads that were prepared at times between 5 a.m. per conversation with the PIC measured at temperature between 45 F-46 F at 10:45 a.m. Cooling shall be accomplished by one or more of the following methods based on the food being cooled: placing food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: PIC was educated on effective cooling methods for the items. The items were discarded.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing -REPEAT- C: Paper bags were heavily soiled on the serving line. Single-service and single-use articles shall be stored in a clean, dry location/single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT C: Thorough cleaning is needed to/on the following: overhead and lower shelving along the serving line, bag shelf at drive-thru, shelves under drink station at drive-thru, ceiling and fan covers in walk-in cooler, light shield in walk-in cooler, shelves in walk-in cooler, dry storage shelves and dunnage racks, lower shelf of biscuit table, legs and surface of chicken breading station, walls behind fryers, upright freezer, inside fryers, and on the outside of equipment. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and debris.
- 52 5-501.114 Using Drain Plugs REPEAT-C: There is no drain in the outside recyclable. Drains in recyclables and returnables shall have drain plugs in place.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C: Recaulk hand sinks in men and women's restrooms to the wall. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough cleaning is needed to/on the following: floors under fryers, floors throughout prep area, walls throughout the kitchen area, and floors in the walk-in freezer. Physical facilities shall be cleaned at a frequency necessary to keep them clean.