

Food Establishment Inspection Report

Score: 90.5

Establishment Name: ZAXBY'S 63101

Establishment ID: 3034012464

Location Address: 3179 PETERS CREEK PARKWAY

City: WINSTON SALEM

State: NC

Zip: 27127

County: 34 Forsyth

Permittee: NCCHICKSIV,LLC

Telephone: (336) 997-9188

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

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

☒ Inspection ☐ Re-Inspection

Date: 04/28/2021

Status Code: A

Time In: 2:30 PM

Time Out: 5:10 PM

Total Time: 2 hrs 40 min

Category #: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	0			
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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<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			50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	<input checked="" type="checkbox"/>			
Potentially Hazardous Food Time/Temperature .2653										Sanitation .2653, .2654, .2656, .2657										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.3	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.3	0			
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.3	<input checked="" type="checkbox"/>			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0			54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input checked="" type="checkbox"/>	0.3	0			<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0			Total Deductions: 9.5										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	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													



North Carolina Department of Health & Human Services

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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S 63101
 Location Address: 3179 PETERS CREEK PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: NCCHICKSIV,LLC
 Telephone: (336) 997-9188

Establishment ID: 3034012464
☒ Inspection ☐ Re-Inspection Date: 04/28/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: winstonsalem63101@zaxbys.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
8-11-22	Cheryl Baldwin	0						
dish water	active wash	97						
chicken	final cook	178						
quat	3 comp/bucket	200						
water	3 comp	138						
tomato	walk in	38						
lettuce	upright cooler	41						
tomato	upright cooler	40						
chicken	hot hold	146						
chicken	hot hold	151						
chicken	hot hold	156						
nuggets	steam unit	142						
raw chicken	drawer	40						
raw chicken	chicken cooler	38						
tomato	make line	41						
tomato	make line-other side	37						
lettuce pans	walk in 49-59	54						

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

Cheryl Baldwin
Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161



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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- REPEAT-Employee touched trash can with bare hand and then began to put on gloves for working with food without washing hands. Employee must wash hands before donning gloves for working with food. CDI-Hands washed.
- 14 4-703.11 Hot Water and Chemical-Methods - P- Employee dipping utensils in sanitizer and not observing the contact time. After being cleaned, equipment food contact surfaces and utensils shall be sanitized in chemical or hot water manual or mechanical, and contact times shall be observed as required on the manufacturers label use instructions. CDI-Equipment and utensils were placed back into sanitizer.
- 18 3-501.14 Cooling - P- REPEAT-Ten containers of lettuce in walk in cooler prepped at 11:07am was not cooled to 41F within 4 hours from prep. all measurements were as follows: 51, 52, 55, 55, 55, 57, 59, 52, 50, 49F. When working with ingredients that measure 70F or less, cooling to 41F shall be complete within a total of 4 hours. CDI- Lettuce discarded and denatured by PIC. This has been an issue on multiple past inspections. The procedure for cooling needs to be addressed with employees and changed to meet cooling parameters.
- 31 3-501.15 Cooling Methods - PF- REPEAT- Ten pans of lettuce in walk in cooler cooling in large portions with lids, or tightly wrapped. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating 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, using ice as an ingredient, other effective methods. CDI- Lettuce discarded. Management needs to address the cooling issue.
- 36 6-202.15 Outer Openings, Protected - C- Drive through window stayed open for extended amount of time during inspection. Protect outer openings of establishment from insect or rodent entry. // 6-501.111 Controlling Pests - C- Excessive amount of flies in establishment. Concrete area around back door is attracting pests. Clean this area. Keep the premises free of insects, rodents, and other pests, and eliminate harborage conditions.
- 45 4-202.16 Nonfood-Contact Surfaces - C. Repeat - Two door reach in cooler has been altered; metal strips added to protect gaskets. The addition of these strips has resulted in sharp crevices that are not easy to clean. Remove plastic protective coating from new upright freezer. Repair back to manufacturer's specifications.//4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-Torn gasket on make unit doors and one door of two door upright cooler. //4-501.12 Cutting Surfaces - C- Cutting boards in need of replacement or resurfacing.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C- All vats of solutions soiled and in use at start of inspection. Maintain clean solutions for warewashing. //4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF- Wash solution temperature measured 97F during active wash using dawn dish soap. Maintain wash solution at 110F or above during active wash. CDI-Remade solution to measure 110F+.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Clean inside of drawer housing on cold hold drawers.
- 49 5-205.15 (B) System maintained in good repair - C- Leak at pipe under wash vat of warewashing sink.
- 50 5-403.12 Other Liquid Wastes and Rainwater - C- Condensate tube on new freezer is placed under make unit and leaks onto floor, as it is not positioned toward a drain. Chicken table full of ice with drainage tube that was not shut off and leaking into floor. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Clean floor behind fryers. Clean dust from wall and ceiling at vent above clean dish storage. Clean walls around saucing station. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Fill holes in walls at chemical storage near warewashing area and at saucing station. Recaulk warewashing sink to wall, as it is deteriorating and no longer easy to maintain clean.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C- REPEAT- Employee milkshake on top shelf inside walk in freezer. Employee drink on top shelf above prep line. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.//6-303.11 Intensity-Lighting - C- Walk in freezer lights low (2 foot candles) Increase to 10 foot candles.