

Food Establishment Inspection Report

Score: 90

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

Location Address: 5918 UNIVERSITY PKWY.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09/10/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 10:30 AM

Time Out: 2:49 PM

Permittee: BOJANGLES' RESTAURANT, INC

Total Time: 4 hrs 19 min

Telephone: (336) 377-9908

Category #: III

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	1	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	13	0		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	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		

Good Retail Practices									
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	
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					10				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 5918 UNIVERSITY PKWY.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BOJANGLES' RESTAURANT, INC
 Telephone: (336) 377-9908

Establishment ID: 3034010035
 Inspection Re-Inspection Date: 09/10/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: 282@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
batter dip	chx sandwich station	70.0						
chicken (sandwich)	breader station	50.0						
supremes	final cook	190.0						
cajun filet	hot holding	158.0						
bo chicken filet for sandwich	hot holding	178.0						
dirty rice	final cook	196.0						
8 pc chicken	front hot holding	141.0						
mac & cheese	front hot holding	155.0						
bo rounds	hot holding	153.0						
front bev cooler	ambient	40.4						
sausage	hot holding	125.0						
chx filet	hot holding	126.0						
sausage	final cook	172.0						
hot water	3 comp sink	142.0						
chicken	walk in cooler	37.0						
cole slaw	walk in cooler	40.0						
Nora Settle	ServSafe 6/12/24	0.0						

Person in Charge (Print & Sign): Nora

First Last
Settle

Nora Settle

Regulatory Authority (Print & Sign): Leslie

First Last
Easter

Leslie Easter

REHS ID: 1908 - Easter, Leslie

Verification Required Date: 09/20/2021

REHS Contact Phone Number: (336) 703-3138



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
DHHS is an equal opportunity employer.

● Food Protection Program



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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. Employee picked up sheet pan from floor with gloved hands and returned to biscuit work station, doffed gloves and then began to don new gloves w/o washing hands in between. Food employees shall clean their hands during food preparation to prevent cross-contamination and before donning gloves for working with food. CDI - REHS intervened and instructed food employee to wash hands properly before donning gloves. Education provided to employee and PIC.
- 8 5-202.12 Handwashing Sinks, Installation - PF. Hot water at hand sink in ladies restroom reaches 86F at maximum. A hand sink shall be equipped to provide water at a temperature of at least 100F. Verification of correction required by 9/20/2021; contact easterlo@forsyth.cc or (336)703-3138 when issue is corrected.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P. Large box of raw bacon thawing in small reach-in unit; bacon placed over prepackaged salad. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI - salad discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P. Pan of sausages and approximately half a pan of Cajun filets were below 135F as noted in temperature log. Potentially hazardous foods held hot shall be held at 135F or above. CDI - sausages and select Cajun filets were discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P. At new chicken sandwich station, batter dip and chicken were above 41F as noted in temperature log. Potentially hazardous foods held cold shall be held at 41F or below. CDI - chicken and batter dip were discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF. Blanched french fries were not labeled as required by approved procedures. Food in unmarked containers or marked to exceed a 4 hour limit shall be discarded. CDI - both pans of French fries were discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C. Neither chicken breeder flour containers were labeled. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. CDI - both containers labeled.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C. Single service dressings, milks, orange juices stored in front glass beverage cooler are wet from heavy condensation leak in unit. Store food in a clean, dry location, not exposed to contamination.
- 38 2-303.11 Prohibition-Jewelry - C//2-402.11 Effectiveness-Hair Restraints - C. Food employees actively engaged with food preparation were observed wearing watches and working without effective hair restraints. Food employees shall not wear hand/wrist jewelry other than a plain band, and shall have hair effectively restrained.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C. Ice buckets were nested on top of ice machine; outer bottom of inner bucket was heavily soiled, thus exposing other bucket to contamination. Clean utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - ice bucket taken to warewashing.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C. Unused bulk tea containers, French fry sleeves, individual portions of sauces were soiled during storage. Single-service and single-use articles shall be kept in original protective packaging or stored by other means to protect them from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. Front beverage cooler has heavy condensation leak, large gouge on inside of upright freezer, small condensation drip in walk in cooler, small reach in at drive thru not operable. Equipment shall be maintained in a state of repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. Several nonfood contact surfaces in need of cleaning such as, but not limited to: condiment pans, shelves under tea urns, gaskets, fryers, under flat top grill, behind counter equipment, hood vents and track, equipment door handles, etc. Non-food contact surfaces and utensils shall be clean to sight and touch.
- 49 5-205.15 (B) System maintained in good repair - C. Hand wash sink faucet near make unit is not secured to sink. Maintain plumbing fixtures in good repair.
- 52 5-501.113 Covering Receptacles - C//5-501.115 Maintaining Refuse Areas and Enclosures - C. One dumpster door was open and dumpster

pad/enclosure is heavily soiled with debris. Keep dumpsters covered and enclosure clean to prevent rodent/vermin harborage.

- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C. Floor is peeling near fryer on right side, several holes in walls, missing ceiling tile near 3-comp sink. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C. Further cleaning needed on walls and floors behind and under equipment.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C. Hand soap dispenser at hand wash sink near make unit was broken at time of inspection (soap could still be dispensed with effort). Attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair. CDI - new dispenser attached and functional.
- 54 6-303.11 Intensity-Lighting - C. Lighting is low along fryers and main prep line (range is 10 - 40 foot candles). When working with food, lighting intensity shall be 50 foot candles.