Food Establishment Inspection Report

Establishment Name: BOJANGLES #827 Location Address: 4897 COUNTRY CLUB ROAD City: WINSTON SALEM State: North Carolina Zip: 27104 County: 34 Forsyth Permittee: BOJANGLES, INC Telephone: (336) 774-3890 Inspection Re-Inspection Wastewater System: Municipal/Community On-Site System Water Supply: On-Site Supply

Date: 08/03/2022 Time In: 3:40 PM	_Status Code: A _Time Out: _6:20 PM
Category#: III	
FDA Establishment Type:	Fast Food Restaurant
No. of Risk Factor/Interve	

Good Retail Practices

Establishment ID: 3034012483

Score:

93.5

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	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											
_								CDI	_	VD	
	Compliance Status				L'	OUT		CDI	R	VR	
Sı	upe	ervis	ion		.2652	_					
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
		оит			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
		оит		П	No discharge from eyes, nose, and mouth	1	0.5	0			
		_	20 (ont	<u> </u>	6					
Preventing Contamination by Hands											
9	ŕ	оит	N/A	N/O	No bare hand contact with RTE foods or pre-	4	2	0			
10	M	OUT	NI/A		approved alternate procedure properly followed	╙					
	-	оит	_	Ш	Handwashing sinks supplied & accessible	2	1	0			
A	ppr	ove	d S	our							
11	X	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		№		2	1	0			
13	X	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	n)X/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Protection from Contamination .2653, .2654											
15	iX	оит	N/A	N/O		3	1.5	0			-
_	٠,	ОХТ			Food-contact surfaces: cleaned & sanitized		1.5	0		Χ	X
		/ `		Н	Proper disposition of returned, previously served,	\vdash		-		<u> </u>	$\stackrel{\sim}{\vdash}$
		оит			reconditioned & unsafe food	2	1	0			
					ardous Food Time/Temperature .2653	_					
		оит				3	1.5	_			
		оит				3	1.5	-			
		оит				3	1.5				
$\overline{}$	-	оит	_	-		3	1.5	0			
		OUT			Proper cold holding temperatures	3	1.5				
23	X	оит	N/A	N/O		3	1.5	0			
24	ìΧ	оит	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
C	ons	sum	er A	dvi	sory .2653						
25	IN	оит	ΝX		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
н	igh	ly S	usc	epti	ble Populations .2653						
	Ť	оит		\Box	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
C	her	nica			.2653, .2657	_					
_	_	OUT	_		Food additives: approved & properly used	1	0.5	0			
-	-	ох(т		Н	Toxic substances properly identified stored & used	2	1	X	Х		
	_		_	_			_	_^			
	П	orm OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	<u></u>				readed oxygen packaging citeria or riAcor plan	L		L			

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,											
and physical objects into foods.											
	Compliance Status		OU		OUT		R	VR			
Safe Food and Water .2653, .2655, .2658											
-		OUT	1)X (A		Pasteurized eggs used where required	1	0.5	0			
31	×	ОUТ			Water and ice from approved source	2	1	0		-	
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	X	OUT	N/A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35		OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0	<u> </u>		
Food Identification .2653											
37	X	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	×	OUT			Personal cleanliness	1	0.5	0			
41	IN	о) (т			Wiping cloths: properly used & stored	1	0.5	X			
42	IN	OUT	ŊΧĄ		Washing fruits & vegetables	1	0.5	0			
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	×	OUT			In-use utensils: properly stored	1	0.5	0			
44	IN	о)∢ т			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0	L		
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	οχ(т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	ð%	0		X	
48	X	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о Х (т			Non-food contact surfaces clean	X	0.5	0		Χ	
PI	hys	ical	Faci	litie	s .2654, .2655, .2656						
-	-	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	OX(T			Plumbing installed; proper backflow devices	2	Ж	0		Х	
52	×	OUT			Sewage & wastewater properly disposed	2	1	0		\vdash	
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54 55	IN	ο) (τ			Garbage & refuse properly disposed; facilities maintained	1	0.5	⊢			
55	IN	о х (т		\vdash	Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	IN	о)(т			Meets ventilation & lighting requirements; designated areas used	1	∂ % 5	0		X	
					TOTAL DEDUCTIONS:	6.	5				
E D. I	olio	Llaa	th.	Envi	ronmental Health Section • Food Protection						





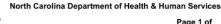
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012483 Establishment Name: BOJANGLES #827 Location Address: 4897 COUNTRY CLUB ROAD Date: 08/03/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1:827@stores.bojangles.com Water Supply: Municipal/Community On-Site System Permittee: BOJANGLES, INC Email 2: Telephone: (336) 774-3890 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Item Location Temp Item Temp 144 chicken hot bar 157 make line 153 mashed potatoes make line 169 chicken make line 38 batter dip batter station 166 chicken hot cubby 110 water 3 comp wash pit 300 sanitizer 3 comp 201 cook temp chicken 39 walk in slaw 40 walk in lettuce 38 pimento cheese walk in 38 chicken meat walk in 39 chicken meat walk in First Last Person in Charge (Print & Sign): Last Regulatory Authority (Print & Sign): Cierra Elledge

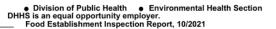
REHS ID:2760 - Elledge, Cierra

REHS Contact Phone Number:

Verification Required Date: 08/11/2022

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: BOJANGLES #827 Establishment ID: 3034012483

Date: 08/03/2022 Time In: 3:40 PM Time Out: 6:20 PM

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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-PF- REPEAT- Observed inside of ice machine soiled with mildew growth. Equipment food contact surfaces and utensils shall be clean to sight and touch. When washing utensils with residue build-up, soak them in hot soapy water and provide detail cleaning if necessary to scrub off residue build-up. EHS will conduct a verification visit on 8/11/22.
- 28 7-201.11 Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles.-P Observed cleaning wipes stored above food prep unit. CDI- wipes were moved to meet proper storage order.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Observed in use wiping cloths stored on counter tops. Hold in-use wiping cloths in sanitizer solution between use.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Observed equipment and utensils being wet stacked. Air dry equipment and utensils after cleaning and sanitizing.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Observed gaskets on multiple units throughout the facility torn and in need of replacing. Observed rolling pins at biscuit station cracked. Observed cold bar on make line using TPHC policy due to equipment not working. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-C- REPEAT- Clean the following nonfood contact surfaces: grease catch under flat top. exterior of fryers, dish storage shelves, exterior of containers used to store flour. Nonfood contact surfaces shall be cleaned at a frequency necessary to maintain them clean.
- 51 5-205.15-Plumbing Maintained in Good Repair- Left faucet handles at 3-compartment sink (on wash side) leak at the faucet head whenever its turned on. Maintain plumbing in good repair and proper adjustment. Repair.
- 54 5-501.113 Covering Receptacles (C) Observed dumpster doors open. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 55 6-501.12 Cleaning, Frequency and Restrictions-C- REPEAT- Clean floors underneath and behind cooking equipment including fryer wells. Clean floor near mop sink and underneath tea prep station. Clean shelving as well as exterior of equipment. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 56 6-403.11 Designated Areas Employee Accommodations for Eating / Drinking / Smoking-C- Observed employee beverages stored on prep areas and above food items. (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES are protected from contamination.