

Food Establishment Inspection Report

Score: 96Establishment Name: BOJANGLES 976Establishment ID: 3034012434Location Address: 1375 GLEN CENTER DRIVE☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 03 / 14 / 2017 Status Code: AZip: 27284County: 34 ForsythTime In: 10 : 30 ☒ am ☐ pmTime Out: 12 : 30 ☐ am ☒ pmPermittee: BOJANGLES RESTAURANTS INC.Total Time: 2 hrs 0 minutesTelephone: (336) 992-2398Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 2No. of Repeat Risk Factor/Intervention Violations: 0

| 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/O | 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 | 0 | 0 | 0 | 0 | 0 |
| Employee Health .2652 | | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 15 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 0 |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 0 | 0 | 0 | 0 | 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 | 15 | 0 | 0 | 0 | 0 | 0 |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Approved Source .2653, .2655 | | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Protection from Contamination .2653, .2654 | | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | | |
| 16 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time & temperatures | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 19 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 0 | 0 | 0 | 0 | 0 | 0 |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Consumer Advisory .2653 | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Highly Susceptible Populations .2653 | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| Chemical .2653, .2657 | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 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/O | 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 | 05 | 0 | 0 | 0 | 0 | 0 |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 05 | 0 | 0 | 0 | 0 | 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 | 05 | 0 | 0 | 0 | 0 | 0 |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Food Identification .2653 | | | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | 1 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 0 |
| 37 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 05 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 0 |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 0 | 05 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 0 |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 50 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | 0 | 0 | 0 | 0 | 0 | 0 |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | 0 | 0 | 0 | 0 | 0 | 0 |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Total Deductions: | | | | | | | | | | 4 | |

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES 976

Location Address: 1375 GLEN CENTER DRIVE

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 RESTAURANTS INC.

Telephone: (336) 992-2398

Establishment ID: 3034012434

☒ Inspection ☐ Re-Inspection Date: 03/14/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: jlobuglio@bojangles.com

Email 2:

Email 3:

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|----------------|-------------|------|---------------|----------|------|-------------|--------------|------|
| Amanda | 08/14/18 | 0 | Tomatoes | Walk in | 39 | Rice | Hot hold | 178 |
| Hot water | Active wash | 121 | Salad | Walk in | 42 | Beans | Hot hold | 183 |
| Hot water | 3 comp sink | 141 | Lettuce | Reach in | 39 | Tenders | Serving line | 124 |
| Quat sanitizer | 3 comp sink | 200 | Fries | Final | 208 | Grits | Serving line | 137 |
| Slaw | Make unit | 36 | Steak | Reheat | 206 | Green beans | Serving line | 164 |
| Lettue | Make unit | 39 | Sausage | Hot hold | 159 | | | |
| Tomatoes | Make unit | 40 | Cajun chicken | Hot hold | 116 | | | |
| Slaw | Reach in | 42 | Steak | Hot hold | 113 | | | |

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.

- 8 6-301.12 Hand Drying Provision - PF- 0 pts. Paper towel dispenser completely out of paper towels at handwashing sink near fryers. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. CDI- Paper towels replaced.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Three pieces of cajun chicken 116-130F, one steak 113F, and a container of chicken tenders 124-134F held out of temperature on rear prep line and front serving line. Potentially hazardous food shall be held at 135F or above. CDI- Chicken discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT. Establishment has repaired damaged equipment, however, ventilation hood above grill and fryers requires additional caulk as caulk is peeling. Replace torn gasket on tea cooler near drive-thru window. Repair leak at faucet of handwashing ink near biscuit table. Equipment shall be maintained in good repair.



Person in Charge (Print & Sign): Amanda ^{First} McClellan ^{Last}

Regulatory Authority (Print & Sign): Eva ^{First} Robert ^{Last} REHSI

[Handwritten signatures: Amanda McClellan and Eva Robert REHSI]

REHS ID: 2551 - Robert, Eva

Verification Required Date: 03 / 24 / 2017

REHS Contact Phone Number: (336) 703 - 3135



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Cleaning needed on all shelving units to remove flour buildup, gaskets on reach-in freezer and biscuit cooler, cart inside walk-in cooler and salad prep sink. Nonfood-contact surfaces shall be kept clean.
- 50 5-402.11 Backflow Prevention - P- Three compartment sink drain pipe has fallen below the floor drain flood rim. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, potable equipment, or utensils are placed. Create 2 inch air gap between drain pipe and floor drain. Contact Eva Robert for verification within 10 days at (336)703-3135 or at robertea@forsyth.cc. Must be completed before or on March 24th, 2017.
- 52 5-501.113 Covering Receptacles - C- 0 pts. Two dumpster doors open. Receptacles shall be maintained covered with tight-fitting doors. CDI- Doors were shut during inspection.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT. Floor cleaning needed throughout the establishment especially inside walk-in coolers, underneath three-compartment sink, under beverage machines in dinning area. Wall cleaning needed behind prep sink. Physical facilities shall be kept clean.



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Spell

