

Food Establishment Inspection Report

Score: 94.5

Establishment Name: BOJANGLES #537

Establishment ID: 3034010980

Location Address: 3652 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/03/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 9:20 AM

Time Out: 11:05 AM

Permittee: BJ RESTAURANT DEVELOPMENT, LLC

Total Time: 1 hrs 45 min

Telephone: (336) 924-2400

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices														
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	1.3	0	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	0.3	0	<input type="checkbox"/>	32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657														
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	<input type="checkbox"/>	33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input type="checkbox"/>	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	<input type="checkbox"/>	41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>	42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>	44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	0.3	0	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	0	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>	47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	0.3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										Compliance with Approved Procedures .2653, .2654, .2658														
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	1.3	0	<input type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	1.3	0	<input type="checkbox"/>	Total Deductions: 5.5												
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	1.3	0	<input type="checkbox"/>													
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	1.3	0	<input type="checkbox"/>													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	1.3	0	<input type="checkbox"/>													
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>													
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	<input type="checkbox"/>													
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	<input type="checkbox"/>													
Chemical .2653, .2657																								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	0.3	0	<input type="checkbox"/>													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	<input type="checkbox"/>													



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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #537
 Location Address: 3652 REYNOLDA RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: BJ RESTAURANT DEVELOPMENT, LLC
 Telephone: (336) 924-2400

Establishment ID: 3034010980
☒ Inspection ☐ Re-Inspection Date: 06/03/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1:
 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
hot water	3 comp sink	131.0						
quat sanitizer	ppm 3 comp sink	200.0						
cajun filet	final cook	193.0						
sausage	final cook	177.0						
tenders	final cook	177.0						
steak	final cook	180.0						
cajun filet	hot holding	174.0						
egg	hot holding	153.0						
pooled eggs	ice bath	40.0						
tomatoes	make unit	35.0						
salad	reach in cooler	40.0						
ambient air	buttermilk cooler	40.0						
salad	WIC	41.0						
bo round	drive thru	136.0						
fries	drive thru	120.0						
slaw	drive thru cooler	33.0						
mashed potatoes	steam table	137.0						
rice	final cook plant food	183.0						
green beans	steam table	167.0						

Person in Charge (Print & Sign): Faye *First* Simmons *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3144



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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.

- 1 2-102.12 Certified Food Protection Manager - C - CFPM certificate is expired but manager is taking the test Monday. Memorandum in place until July 1 for expired CFPM certification. At least one employee with supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT with improvement- Three metal lids, 2 metal pans, and 1 plastic pan soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed on warewashing soiled drainboard to be rewashed.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Fries at drive thru measured 112-120F. TCS foods shall be maintained hot at 135F or above. CDI- Fries voluntarily discarded by PIC. 0 pts.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - In men's restroom, one dead fly observed on handwashing sink and several dead flies observed on the floor underneath the sink and urinal. Dead or trapped pests shall be removed from the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Remove dead flies and clean the area.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - REPEAT- Sanitizer basin and drainboard at 3 compartment sink were soiled. The compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods; and drainboards shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure the equipment performs its intended function; and if used, at least every 24 hours. Ensure sanitizer vat and drainboard are clean for sanitizing and storage of clean utensils. CDI- PIC emptied basin and cleaned it.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Additional cleaning needed on the following: between fryers and grill equipment, underneath grill on prep table, around the ledge of the make unit, outer surfaces of ovens, in steam table of soiled water, on overhead heater and shelf, on dry storage shelving; and the ceiling, shelves, and fan box in chicken walk in cooler. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - REPEAT- Additional cleaning needed on toilet and urinal in men's restroom, especially on the underside of the urinal. Plumbing fixtures shall be maintained clean.
- 52 5-501.113 Covering Receptacles - C - Cardboard dumpster door left open. Maintain waste receptacles covered with tight-fitting lids and doors. CDI- PIC closed dumpster door. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT- Caulk holes in walls by handwashing sinks where old soap dispensers were removed. Replace grout between tiles where it is low throughout kitchen. Replace tile or repair hole in tile to left of partition by men's urinal; PIC states work order has been placed to repair the partition and wall. Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT- Floor cleaning needed underneath and behind most equipment and throughout kitchen. Floor cleaning needed in men's restroom and under cabinet of dining room drink machine. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.