

Food Establishment Inspection Report

Score: 90

Establishment Name: BOJANGLES #827

Establishment ID: 3034012483

Location Address: 4897 COUNTRY CLUB ROAD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09/14/2021

Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 10:45 AM

Time Out: 1:28 PM

Permittee: BOJANGLES, INC

Total Time: 2 hrs 43 min

Telephone: (336) 774-3890

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: 4

No. of Repeat Risk Factor/Intervention Violations: 4

| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 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 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 13 | 0 | | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | <input checked="" type="checkbox"/> | 13 | 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 | | |
| 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 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | <input checked="" type="checkbox"/> | 13 | 0 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 13 | 0 | | |
| 22 | <input checked="" type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | <input checked="" type="checkbox"/> | 0 | | <input checked="" type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | | |
| 38 | <input checked="" type="checkbox"/> | <input 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 | <input checked="" type="checkbox"/> | | |
| 43 | <input checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | | |
| 46 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 03 | <input checked="" type="checkbox"/> | | |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | <input checked="" type="checkbox"/> | 03 | 0 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input 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 | <input checked="" type="checkbox"/> | | |
| 54 | <input checked="" type="checkbox"/> | <input 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

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

Establishment ID: 3034012483
 Inspection Re-Inspection Date: 09/14/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: sally4fady@yahoo.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 |
|-----------------|----------------------------|-------|------------------|------------------------|------|------|----------|------|
| CFPM | Charlene Kauffman 11/20/23 | 0.0 | shredded lettuce | produce walk in cooler | 38.0 | | | |
| hot water | 3 comp sink | 136.0 | liquid eggs | produce walk in cooler | 38.0 | | | |
| quat sanitizer | 3 comp sink (ppm) | 200.0 | chopped lettuce | condiment make unit | 54.0 | | | |
| chicken filets | hot lamp | 140.0 | sliced tomatoes | condiment make unit | 48.0 | | | |
| sausage | hot hold | 148.0 | american cheese | condiment make unit | 58.0 | | | |
| chicken breasts | hot hold | 152.0 | pimento cheese | condiment make unit | 52.0 | | | |
| eggs | hot hold | 156.0 | air temperature | condiment make unit | 49.8 | | | |
| gravy | drive thru hot hold | 137.0 | | | | | | |
| rice | drive thru hot hold | 142.0 | | | | | | |
| grits | drive thru hot hold | 162.0 | | | | | | |
| fried chicken | drive thru hot hold | 156.0 | | | | | | |
| mac and cheese | drive thru hot hold | 112.0 | | | | | | |
| fried chicken | final cook | 188.0 | | | | | | |
| country steak | final cook | 192.0 | | | | | | |
| sausage | final cook | 166.0 | | | | | | |
| buttermilk | biscuit reach in cooler | 41.0 | | | | | | |
| air temperature | milk reach in | 35.8 | | | | | | |
| raw chicken | chicken walk in cooler | 38.0 | | | | | | |
| raw chicken | chicken walk in cooler | 38.0 | | | | | | |
| shredded cheese | produce walk in cooler | 39.0 | | | | | | |

Person in Charge (Print & Sign): Charlene First Last
Kauffman
 Regulatory Authority (Print & Sign): Jackie First Last
Martinez

Charlene Kauffman

Jackie Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 09/16/2021

REHS Contact Phone Number: (336) 703-3137



North Carolina Department of Health & Human Services

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Establishment Name: BOJANGLES #827

Establishment ID: 3034012483

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 -REPEAT-PF - No paper towels present at handwashing sink next to biscuit station and at handwashing sink next to 3 comp sink at start of inspection. Paper towels shall be maintained available at all handwashing stations. CDI- Employee placed paper towels at both stations.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - PF-REPEAT- About 35% of utensils inspected today on clean dish shelves were found soiled with grease and/or food residue. Equipment food-contact surfaces shall be clean to sight and touch. VERIFICATION REQUIRED by opening time Monday 9/20/21 on consistent compliance with cleanliness of utensils, dishes, and equipment food-contact surfaces.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- One container of mac and cheese at the drive through hot hold station measured at 112F. Maintain TCS foods in hot holding at 135F or above. Mac and cheese had recently been prepared within the last 30 minutes. CDI- Mac and cheese was reheated in microwave to above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- In the condiment make unit the following items measured above 41F as noted in temperature log: 2 containers of American cheese, 2 containers of chopped lettuce, 1 container of pimento cheese, 1 container of shredded cheese, and 2 containers of sliced tomatoes. TCS foods in cold holding shall be maintained at 41F or below. CDI- Items were voluntarily discarded by PIC. New containers of TCS ingredients pulled from walk in cooler (all measured at 41F or below) and placed in unit. TCS ingredients will be held on a temporary time as a public health procedure (3 hours total) until unit is repaired. Procedure written and approved during inspection.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Condiment make unit that holds toppings for sandwiches is not able to maintain TCS ingredients (such as sliced tomatoes, shredded cheese, chopped lettuce, etc.) at 41F or below. Air temperature of unit at top is at 48.8F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. VERIFICATION REQUIRED by Thursday 9/16/21 that unit has been repaired and able to hold TCS ingredients at 41F or below. *Note* Approved time as a public health procedure will be used for TCS ingredients in unit until it is repaired.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean utensils are being stored on shelving racks that are above and in close proximity to the wash/soiled side of the 3 comp sink where they are exposed to potential splash and contamination. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Drainboard on sanitize side of 3 compartment sink is soiled. A warewashing equipment and drain boards and other equipment used to substitute drainboards shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function, and, if used, at least every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C-REPEAT- Clean the following nonfood contact surfaces: exteriors of all fryers, gaskets of biscuit cooler reach in, bottom shelf of upright freezer, all shelves in chicken walk in cooler, door of chicken walk in cooler, bottom of all reach in coolers, splash zone of beverage dispenser at the drive through, pass through of hot holding equipment where biscuits are placed, tea prep table and sink. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.

53 6-501.12 Cleaning, Frequency and Restrictions - C- Clean floors under and behind cooking equipment, under tea prep station and in back of kitchen near mop sink. All physical facilities shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.