Food Establishment Inspection Report

Score: 91.5

Establishment Name: BOJANGLES #407 Establishment ID: 3034010034

Date: 06 / 18 / 2013 Status Code: A

Time In: 08 : 45 ⊗ am ○ pm Time Out: 11 : 40 ⊗ am ○ pm

Total Time: 2 hrs 55 minutes

Category #: III

Establishment Type:

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 915 HWY 66 SOUTH

City: KERNERSVILLE

State: NC Zip: 27284

County: 34 Forsyth

Permittee: BOJANGLES RESTAURANT, INC.

Telephone:

⊗ Inspection
○ Re-Inspection

Wastewater System:
⊗ Municipal/Community
○ On-Site System

Water Supply:
⊗ Municipal/Community
○ On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
R= Repeat Violation
VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

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.

	Compliance Status		OUT	CDI	R	VR
	Supervision .2652					
1	⊗ IN ○ OUT ○ N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ 2 ○ 0	○	○	○
	Employee Health .2652					
2	⊗ IN ○ OUT	Management, employees knowledge; responsibilities & reporting	○ 3 ○ 1.5 ○ 0	○	○	○
3	⊗ IN ○ OUT	Proper use of reporting, restriction & exclusion	○ 3 ○ 1.5 ○ 0	○	○	○
	Good Hygienic Practices .2652, .2653					
4	○ IN ⊗ OUT	Proper eating, tasting, drinking, or tobacco use	○ 2 ⊗ 1 ○ 0	○	○	○
5	⊗ IN ○ OUT	No discharge from eyes, nose, and mouth	○ 1 ○ 0.5 ○ 0	○	○	○
	Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	⊗ IN ○ OUT	Hands clean & properly washed	○ 4 ○ 2 ○ 0	○	○	○
7	⊗ IN ○ OUT ○ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3 ○ 1.5 ○ 0	○	○	○
8	○ IN ⊗ OUT	Handwashing sinks supplied & accessible	○ 2 ○ 1 ⊗ 0	⊗	○	○
	Approved Source .2653, .2655					
9	⊗ IN ○ OUT	Food obtained from approved source	○ 2 ○ 1 ○ 0	○	○	○
10	⊗ IN ○ OUT ○ N/O	Food received at proper temperature	○ 2 ○ 1 ○ 0	○	○	○
11	⊗ IN ○ OUT	Food in good condition, safe & unadulterated	○ 2 ○ 1 ○ 0	○	○	○
12	○ IN ○ OUT ⊗ N/A ○ N/O	Required records available: shellstock tags, parasite destruction	○ 2 ○ 1 ○ 0	○	○	○
	Protection from Contamination .2653, .2654					
13	⊗ IN ○ OUT ○ N/A ○ N/O	Food separated & protected	○ 3 ○ 1.5 ○ 0	○	○	○
14	○ IN ⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ 3 ⊗ 1.5 ○ 0	⊗	○	○
15	⊗ IN ○ OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ 2 ○ 1 ○ 0	○	○	○
	Potentially Hazardous Food TIme/Temperature .2653					
16	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooking time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
17	○ IN ○ OUT ○ N/A ⊗ N/O	Proper reheating procedures for hot holding	○ 3 ○ 1.5 ○ 0	○	○	○
18	○ IN ○ OUT ○ N/A ⊗ N/O	Proper cooling time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
19	⊗ IN ○ OUT ○ N/A ○ N/O	Proper hot holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
20	○ IN ⊗ OUT ○ N/A ○ N/O	Proper cold holding temperatures	○ 3 ⊗ 1.5 ○ 0	○	○	⊗
21	○ IN ⊗ OUT ○ N/A ○ N/O	Proper date marking & disposition	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
22	○ IN ⊗ OUT ○ N/A ○ N/O	Time as a public health control: procedures & records	○ 2 ⊗ 1 ○ 0	○	○	○
	Consumer Advisory .2653					
23	○ IN ○ OUT ⊗ N/A	Consumer advisory provided for raw or undercooked foods	○ 1 ○ 0.5 ○ 0	○	○	○
	Highly Susceptible Populations .2653					
24	○ IN ○ OUT ⊗ N/A	Pasteurized foods used; prohibited foods not offered	○ 3 ○ 1.5 ○ 0	○	○	○
	Chemical .2653, .2657					
25	⊗ IN ○ OUT ○ N/A	Food additives: approved & properly used	○ 1 ○ 0.5 ○ 0	○	○	○
26	⊗ IN ○ OUT ○ N/A	Toxic substances properly identified stored, & used	○ 2 ○ 1 ○ 0	○	○	○
	Conformance with Approved Procedures .2653, .2654, .2658					
27	○ IN ○ OUT ⊗ N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	○ 2 ○ 1 ○ 0	○	○	○

Food Establishment Inspection Report, continued

Establishment Name: BOJANGLES #407 Establishment ID: 3034010034

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

   IN= In Compliance, OUT= Not in compliance
   N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

   CDI= Corrected during Inspection
   R= Repeat Violation
   VR= Verification Required

   Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First	Last
Brenda	Stanfield

Person in Charge (Print)

Brenda Stanfield

Person in Charge (Signature)

First	Last
Greg	Gartner

Regulatory Authority (Print)

REHS

Regulatory Authority (Signature)

Contact Number: (336) 703-3383

Verification Required Date: 06/19/2013

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: _____

Good Retail Practices

Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Compliance Status		OUT	CDI	R	VR
	Safe Food and Water	.2653, .2655, .2658				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	⊗ IN ○ OUT ○ N/A ○ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	⊗ IN ○ OUT	Contamination prevented during food preparation, storage & display	○ 2 ○ 1 ○ 0	○	○	○
38	○ IN ⊗ OUT	Personal cleanliness	⊗ 1 ○ 0.5 ○ 0	○	⊗	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	⊗ 2 ○ 1 ○ 0	○	⊗	○
46	○ IN ⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ⊗ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	○ 1 ⊗ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	⊗ IN ○ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ○ 0	○	○	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	⊗ IN ○ OUT	Physical facilities installed, maintained & clean	○ 1 ○ 0.5 ○ 0	○	○	○
54	○ IN ⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ⊗ 0	○	○	○
		Total Deductions:	8.5			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #407

Establishment ID: 3034010034

Date: 06/18/2013

Status Code: A

Category #: III

Email 1:

Email 2:

Email 3:

Location Address: 915 HWY 66 SOUTH

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 RESTAURANT, INC.

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
bo rounds	front hot bar	150	green leaf	make top	50	wash water	wash vat	96
gravy	front hot bar	157	romaine	make top	49			
grits	front hot bar	14	ham	make bottom	46			
chicken	walk in	42	fried steak	hot holding	161			
milk	walk in	40	sausage	hot holding	157			
tomato slices	make top	49	egg	final cook	187			
tomato	make top	50	air temp	front display cooler	33			
shredded	make top	48	air temp	drive bev cooler	35			

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.

Spell

4 Employee bottled water observed behind tea urn on main prep surface by sauces in kitchen. Employees are allowed to have drinks in kitchen as long as they are covered, stored below a food or food contact surface, and consumed in a sanitary manner. This is best practiced by drinking through a lid and straw. The beverage was relocated without having to advise employees of rules.

8 New hands-free handsink installed by office door. The pressure of the water comes out of the faucet at such a velocity that it reflects off the bowl and splatters in the kitchen. It was very difficult to regulate the pressure and temperature of each individual pedal while attempting to properly wash hands in a timely and efficient manner. At the very least, the pressure must be adjusted to more effectively wash hands. Suggest installing a single pedal with tempered water at the proper pressure. If using tempered water, water must be at minimum 100°F.
5-204.11 Handwashing Sinks-Location and Placement
5-203.11 Handwashing Sinks-Numbers and Capacities

14 Scoops, bins, tongs, ladels, trays, and lemon wedger observed unclean. Clean food contact surfaces more thoroughly. / Ice machine baffle wall was removed to clean off buildup. Additionally clean the inner walls of ice machine chest.

20 Sole make unit not functioning properly with potentially hazardous foods (tomatoes, cut leafy greens, shredded cheese, and liquid egg) at temperature between 46-51°F. Frozen condensate observed on unit and thermostat was already on coldest setting. This unit must be repaired immediately. A verification visit will be made to ensure proper repairs. / Sliced cheese along grill side measured 67°F. Potentially hazaous foods must be maintained at 41°F or less (or between 41-45°F). This cheese must be in properly working refrigeration. Time As a Public Health Control measures discussed with management.
3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

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Observations and Corrective Actions

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Spell

21 Coleslaw if portioned and datemarked with a 7 day hold time in display refrigeration. After discussions with manager, it is determined that a discard date is written on the bottom of each individual cup with an expiration date 7 days past the preparation of cups. Since the date of preparation is considered "Day 1", no more than a 6 days can be added to cups to maintain the 7 days max hold at 41°F or less. For instance, a slaw prepared on a Tuesday morning must be sold, consumed, or otherwise discarded by the following Monday morning. This was explained to management.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

22 Time only methods of blanched fries not followed at beginning of inspection. A discard time was written on tray but fries had been sitting in tray for several minutes (fries measured approximately 75°F). According to written procedures, a one hour discard time is supposed to be written on blanched fries immediately after removal of initial cooking. Later during inspection, another tray of fries was labeled past the 60 minutes expiration. Make sure all employees are knowledgable of blanched fries safety control measures.
3-501.19 Time as a Public Health Control

38 Management routinely does not hair restraints when working with foods (Repeat Violation). Facial hair greater than the length of eye brows must also be restrained. Unapproved jewely (wrist watch) observed on employees working with foods.
2-402.11 Effectiveness-Hair Restraints
2-303.11 Prohibition-Jewelry

39 Wiping cloths stored improperly throughout kitchen, either resting on equipment or draped over employees. When not in use, wet wiping cloths must be stored in a properly labeled sanitizer bucket and the proper concentration.
3-304.14 Wiping Cloths, Use Limitation

45 *Repair malfunctioning make unit immediately* / Install a splash guard between the dirty landing area of 3 compartment sink and adjacent prep table with a minimum height of 12" that extends entire width of sink or maintain an 18" separation between these two piece of equipment (Repeat Violation). / Trim exposed screw threads or provide a cleanable sleeve under can opener and other affected areas (Repeat Violation). / Replace missing cam lock covers in walk in cooler and freezer in walls, floors, and ceilings (Repeat Violation). / Replace torn hoses of detergent and sanitizer dispeners at 3 vat sink. / Remount the support rod of hanging hose at 3 compartment sink and tighten/seal right faucet back to backside of sink. / Remove all milk crates used as storage shelves in facility. This is not approved shelving. / Remount support bracket of can opener table. / Walk in freezer door hand is loose and must be remounted

46 Wash water (96°F) measured below minimum 110°F during active warewashing. Maintain minimum required temperatures.
4-501.19 Manual Warewashing Equipment, Wash Solution Temperature

47 Clean shelving throughout facility, particularly dry storage shelving and flour storage shelving. / Clean undersides of prep tables and drainboards (3 compartment sink). / Clean undersides of counterop beverage cooler, lobby drink stand, and cabinets beneat beverage station.
4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

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Observations and Corrective Actions

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Spell

54 Lighting measures below the required minimum 20 foot candles (fc) in the men's restroom toilet and handsink (13fc). Increase lighting in this area. / Clean ventilation above the chicken breading station and keep clean.
6-303.11 Intensity-Lighting

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Spell