Food Establishment Inspection Report

Score: 94

Establishment Name: BOJANGLES #553 **Establishment ID:** 3034011029

Location Address: 1423 LEWISVILLE CLEMMONS ROAD ☒ Inspection ☐ Re-Inspection

City: CLEMMONS State: NC **Date:** 08 / 28 / 2013 **Status Code:** A

Zip: 27012 County: 34 Forsyth Time In: 02 : 40 ○ am ⊗ pm Time Out: 06 : 40 ○ am ⊗ pm

Permittee: BOJANGLES RESTAURANT, INC Total Time: 4 hrs 0 minutes

Telephone: **Category #:** III

Wastewater System: ☒ Municipal/Community ☐ On-Site System **FDA Establishment Type:**

Water Supply: ☒ Municipal/Community ☐ On-Site Supply No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☐	☒			Proper eating, tasting, drinking, or tobacco use	2	☒	0	☒	☒	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	1	☒	☒	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☐	☒	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	1.5	☒	☒	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☒	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☒	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☐	☒	☐	☐	Proper hot holding temperatures	3	1.5	☒	☒	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3	☒	0	☒	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					.2653, .2655, .2658						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	☒	0	☐	☒	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	1	☒	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	☒	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	☒	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	☒	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	1	☒	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	0.5	☒	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☒	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐
					Total Deductions:	6					

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Wastewater System: ☒ Municipal/Community ☐ On-Site System

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Permittee: BOJANGLES RESTAURANT, INC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	out of tap at utensil sink	136	mashed	hot holding	166	grilled chicken	hot holding	151
chicken	hot holding	171	green beans	hot holding	168	sliced	top of make unit	41
chicken	hot holding	116	pintos	hot holding	161	sliced cheese	top of make unit	39
fried chicken	hot holding	155	roasted	hot holding	154	leaf lettuce	top of make unit	38
macaroni and	hot holding	167	half and half	sitting out	78	french fries	just cooked	207
rice	hot holding	167	cajun fillet	hot holding	177	cole slaw	walk-in cooler	35
french fries	hot holding	186	sausage	hot holding	148			
sausage	hot holding	166	steak	just cooked	211			

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 Personal drink on front counter (drive thru area). Do not store personal drinks where they could contaminate foods, food contact surfaces, single service items, etc.

Spell

8 Hand sinks for hand washing only. Do not store green scrub pads in hand sinks. Hand sinks cannot be used as a dump sink.

14 Change sanitizer spray bottles and buckets on regular basis (weak solutions). Tea containers (plastic containers) are badly stained. Clean prep sinks.

Person in Charge (Print & Sign): Ann-Lee (*First*) Gilbert (*Last*)

Regulatory Authority (Print & Sign): Charles (*First*) Long (*Last*)

REHS ID: 1158 - Long, C. Kentt

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3136

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19 Chicken tenders 116 degrees in hot holding area. Manager disposed of tenders, due to time temperature concerns. Hot hold foods at 135 degrees and higher.

20 Half and half creamers were 75-78 degrees in drive thru and drink station for customer self service. Labeled "Keep refrigerated". Creamers were disposed of by manager. Cold hold foods at 45 degrees or less. 41 degree cold holding requirement goes into effect on January 1, 2019.

36 Fly problem in facility (just had delivery today). Check with PCO for treatment options.

37 Be sure employees use ice scoops when getting ice for customers drinks. Do not run cup through ice bin.

42 Be sure to air dry baking pans, etc. after washing. Do not stack pans, etc. together, while if they're still wet.

43 Over stacking cups in dispensers. Need to protect rim of single service cups from flies, splash, dust, etc. Use plastic sleeve, if needed when dispensing.

45 Hot holding drawer unit does not work, remove or repair unit. True reach-in freezer running warm 40-50 degree air temperature, freezer is iced up and dripping condensation, inside unit. Need to replace tea containers (plastic) that can't be cleaned properly (stained). Some wire rack shelving is starting to rust, inside walk-in freezer.

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46 Hand sprayer hose damaged on utensil sink.

47 Clean free standing wire rack shelving, fryers, refrigeration gaskets on reach-ins (some stained), etc.

49 Hose with pistol grip left attached, but water was not left pressurized. Need to install back flow preventer on splitter (for open ended hose) and detach hose, after each use or install vacuum breaker rated for continuous pressure.

52 Missing drain plug for recycling bin. Recycling bin top open (receptacle full). Keep side door closed on dumpster.

53 Need coved baseboard in areas (kitchen, walk-in freezer). Repair broken tiles (entrance to walk-ins). Clean floors (corners, underneath equipment, etc.). Clean walls around utensil sink (mold growth noted on walls). Need to repair hand sink drain in back of facility (near utensil sink) leaking. Repaint walls in outside shed. Floor paint coming up in outside shed. Keep all storage at least 6" above floor, ceiling tiles, single service items, etc. (delivery today). Keep ceiling tiles in place (one left pushed over).

54 Lighting poor over one fryer and prep table (below 50 foot candles). Clean overhead vents in areas.

Spell check complete

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