

Food Establishment Inspection Report

Score: 87.5

Establishment Name: BOJANGLES 855

Establishment ID: 3034012048

Location Address: 3411 OLIVERS CROSSING DRIVE
 City: WINSTON SALEM State: North Carolina
 Zip: 27127 County: 34 Forsyth
 Permittee: BOJANGLES INC.
 Telephone: (336) 784-5559

Date: 05/16/2022 Status Code: A
 Time In: 1:05 PM Time Out: 5:15 PM
 Category#: III
 FDA Establishment Type: Fast Food Restaurant

Inspection Re-Inspection
Wastewater System:
 Municipal/Community On-Site System
Water Supply:
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5
 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

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

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> X				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> X				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	1	X	
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Personal cleanliness		1	X	0	X
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	X	0	X
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		1	0.5	X	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	X	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	X	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	X	0	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	X	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					12.5



Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BOJANGLES INC.
 Telephone: (336) 784-5559

Establishment ID: 3034012048
 Inspection Re-Inspection Date: 05/16/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: 855@stores.bojangles.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
Kendall Kindy	8-9-23	0	simply orange juice "		50			
ambient	bo station cooler	66	chicken	small hot hold cabinet	162			
chicken	chicken walk in	39	ambient	biscuit cooler	25			
slaw	produce walk in	41	chicken	lg hot hold cabinet	171			
quat-ppm	3 comp	200						
eggs	at grill	74						
cheese	make unit	39						
tomato	"	37						
cheese	"	40						
country ham	drawer	61						
bacon	drawer	56						
chicken	DT hot hold 112-131	112						
chicken	DT hot hold pan 2 155-162	155						
beans	DT steam unit	141						
mac and cheese	"	156						
gravy	front steam unit	162						
mash	"	161						
ambient	front under counter cooler	44						
milk	"	44						
ambient	DT cooler	56						

Person in Charge (Print & Sign): Kendall *First* Kindy *Last*
 Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

[Signature]

[Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 05/26/2022

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

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Establishment ID: 3034012048

Date: 05/16/2022 **Time In:** 1:05 PM **Time Out:** 5:15 PM

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Back hand sink not accessible for use because pedals were flipped up inside and behind the front panel. Maintain hand sinks available for use at all times. CDI-Pedals flipped down so sink could be used. Moved from full to half deduction due to improvement in this category since last inspection.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Majority of dishes checked with flour residue, including sheet pans, drink nozzles, stainless pans, bucket, squeeze bottles, etc. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed. Continue to go through dishes and clean them as needed.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT-One pan of chicken at drive through pack station at 112-131F. Maintain TCS foods at 135F or above. CDI-Discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Liquid eggs at grill; country ham and bacon in drawers under grill; milk in front cooler; simply orange juice in drive through cooler. Maintain TCS foods at 41F or less. CDI-Milk moved to walk in cooler, other items voluntarily discarded by PIC.
- 24 3-501.19 Time as a Public Health Control - P,Pf- REPEAT- Procedure is not being followed for fries. Blanched fries not labeled with a time. When using time as a public health control, procedures shall be written in advance, maintained in food establishment, made available upon request, and followed. CDI-Fries discarded. Follow written procedures.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf)- REPEAT- Chicken brooding station with ambient of 55F. Front under counter cooler with ambient of 44F. Drive through under counter cooler at 56F. Drawer under grill with ambient of 57F. EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. Verification that equipment has been repaired due to Nora Sykes by May 26, 2022. Contact information provided.
- 38 6-501.111 Controlling Pests (Pf)- Flies present in establishment. Keep the premises free of insects, rodents, and other pests. Contact pest control for solutions.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)- Box of bo rounds on floor beside stand up freezer. Food shall be stored at least 6 inches above floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C)- REPEAT- One employee with no hair restraint and one employee with long unrestrained ponytail. Food employees shall wear effective hair restraints.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C)- REPEAT- Multiple utensils being used for food dispensing are being stored in unclean spaces that are not cleaned and sanitized as required. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Bag of clean linen stored on raw chicken brooding station. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor. CDI-Linen relocated.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C)- Bag of tea containers stored on floor in back of establishment. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Replace torn gaskets in make unit and bottom door of two door freezer. Rubber coming off of wheel on right biscuit oven. Maintain equipment in a state of repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- REPEAT- Cleaning needed on most nonfood contact surfaces throughout the facility, including, but not limited to: inside, outside, sides, and tops of all hot and cold holding equipment; shelving; gaskets; handles; etc. (ledge on make unit, inside cold drawer under grill, inside bo- station cooler, inside stand up freezer, hoods, biscuit cooler, hood and vent at biscuit ovens, shelves in coolers, walls in walk in coolers, hot water dispenser) Maintain facility clean.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. REPEAT- Minor leak at prep sink faucet handle between chicken and produce walk in coolers. Leak at faucet at can wash/mop sink. Add dome strainer to floor sink where missing. Floor drain near fryer is clogged and has standing substance around it. There are no other drains that, when drained, affect this one for better or worse. Unclog drain. Maintain plumbing in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)- Cleaning needed on toilets and urinals. Maintain clean.
- 54 5-501.114 Using Drain Plugs - C- REPEAT-Drain plug missing from recycling dumpster. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.//5-501.115 Maintaining Refuse Areas and Enclosures - C- REPEAT-Cardboard on ground under dumpster. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.// 5-501.13 Receptacles - C- REPEAT-Crack in bottom back of recycle dumpster. Receptacles shall be leakproof. Improvement-moved from full to half deduction.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- REPEAT-Clean ceiling vents in kitchen areas. Clean floor drains. Floor cleaning needed throughout, including under equipment and shelving, and especially at oil holding receptacle. //6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Soap dispenser in ladies restroom broken. A few broken or missing floor tiles in kitchen. Maintain facilities in good repair.

Additional Comments

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS The grade card must remain visible and posted in the designated location at all times Do not move, cover, or otherwise fail to display the grade card. The administrator shall be responsible for keeping the grade card posted at the location designated by the Environmental Health Specialist at all times.

15A NCAC 18A .2661 REINSPECTIONS Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15 days from the date of the request. Call Nora Sykes at 336-703-3161 or email at sykesna@forsyth.cc to request reinspection.