

Food Establishment Inspection Report

Score: 92

Establishment Name: ZAXBY'S 51901

Establishment ID: 3034012394

Location Address: 3840 OXFORD STATION WAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12/05/2019

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 3:14 PM

Time Out: 5:15 PM

Permittee: WSNC-4, LLC

Total Time: 2 hrs 1 min

Category #: III

Telephone: (336) 659-1268

FDA Establishment Type: Fast Food Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 2

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 2

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	NO	Compliance Status	OUT	CDI
Supervision .2652						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Required records available: shellstock tags, parasite destruction	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated & protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper cooling time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper date marking & disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Time as a public health control: procedures & records	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653						
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw or undercooked foods	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653						
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657						
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658						
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
Safe Food and Water .2653, .2655, .2658						
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Plant food properly cooked for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Washing fruits & vegetables	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656						
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:						8



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S 51901
Location Address: 3840 OXFORD STATION WAY
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27103
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: WSNC-4,LLC
Telephone: (336) 659-1268

Establishment ID: 3034012394
 Inspection Re-Inspection **Date:** 12/05/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** III
Email 1: winstonsalem51901@zaxbys.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
Char Chicken	final cook	183.0	Tomatoes	salad station	41 .0			
Boneless Chicken	final cook	205.0	Boiled Eggs	salad station	41 .0			
Fillet	final cook	211.0	Salad	2-door upright cooler	38 .0			
C. Tenders	hot holding	116.0	tomatoes	2-door upright cooler	38 .0			
C. Fillet	hot holding	124.0	Lettuce	walk-in cooler	39 .0			
Char Chicken	hot holding	124.0	Hot Water	3-compartment sink	130.0			
C. Wings	hot holding	156.0	Quat Sani	3-compartment sink	300.0			
Lettuce	salad station	37 .0	Serv Safe	A. Pappasodiko 12-21-21	000.0			

Person in Charge (Print & Sign): *Armell*

First

Last
Pappasodikos

And Pappasodikos

Regulatory Authority (Print & Sign): *Victoria*

First

Last
Murphy

Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012394

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT - P: The following items were stored soiled in the clean dish area: 1 vegetable slicer, 1 wedger, 1 knife, and 18 pans of various sizes. Food-contact surfaces shall be clean to sight and touch. CDI: PIC moved items to the clean dish area to be cleaned.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: The following items measured at temperatures below 135 F: a pan of chicken tenders (116 F-133 F), chicken fillet (124 F), and a pan of char chicken (124 F-133 F). Potentially hazardous food shall be maintained at a temperature of 135 F or above. CDI: PIC discarded items.
- 38 2-402.11 Effectiveness-Hair Restraints - C: Employees preparing food without beard guards. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles. 0-points
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing -REPEAT- C: Clean dishes are being stored on soiled shelving in the clean dish areas./Slicers and wedgers are being stored on soiled , wet shelving under the prep table/salad plates are being stored on wet, soiled, surface in reach-in cooler. Cleaned equipment and utensils shall be stored in a clean, dry location.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Thorough cleaning is needed to/on the following items: the shelf above the prep sink, the clean dish shelves, tracks of storage cabinets behind point of sale counter and in the dining room, on all equipment in the cook and preparation areas, inside the 2-door cooler, on the dry storage shelves, on shelves in 2-door upright cooler, shelves in the walk-in cooler, on speed racks in the walk-in cooler, and fan covers in the walk-in cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris
- 49 5-205.15 (B) System maintained in good repair - C: Leaking observed at the can wash. A plumbing system shall be maintained in good repair. 0-points
- 52 5-501.113 Covering Receptacles -REPEAT- C: The lid on the outside recyclable was open. Receptacles and waste handling units for refuse, recyclables and returnables shall be kept covered
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Recaulk back hand sink to the wall. Physical facilities shall be maintained in good repair./6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Thorough cleaning needed to all walls and floors throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean.