

# Food Establishment Inspection Report

Score: 94

Establishment Name: ZAXBY'S 63101 Establishment ID: 3034012464  
 Location Address: 3179 PETERS CREEK PARKWAY  Inspection  Re-Inspection  
 City: WINSTON SALEM State: NC Date: 10/22/2020 Status Code: A  
 Zip: 27127 County: 34 Forsyth Time In: 1:25 PM Time Out: 3:50 PM  
 Permittee: NCCHICKSIV,LLC Total Time: 2 hrs 25 min  
 Telephone: (336) 997-9188 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: 6  
 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	NO	Compliance Status	OUT	CDI
<b>Supervision</b> .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input type="checkbox"/>
<b>Employee Health</b> .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input type="checkbox"/>
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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	<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
<b>Safe Food and Water</b> .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	3	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<input type="checkbox"/>
<b>Food Identification</b> .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663						
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	3	<input type="checkbox"/>
<b>Total Deductions:</b>						6



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** ZAXBY'S 63101  
**Location Address:** 3179 PETERS CREEK PARKWAY  
**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:** NCCHICKSIV,LLC  
**Telephone:** (336) 997-9188



**Establishment ID:** 3034012464  
 Inspection  Re-Inspection **Date:** 10/22/2020  
**Comment Addendum Attached?**  **Status Code:** A  
**Water sample taken?**  Yes  No **Category #:** III  
**Email 1:** winstonsalem63101@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
8-11-22	Cheryl Baldwin	0	blue cheese	2 door unit	41	chicken	chicken warmer unit	145
quat-ppm	3 comp/bucket	200	lettuce	at 1:52	64			
water	4 comp	131	lettuce	at 2:10	64			
egg	make unit	41	tomato	at 1:53	44			
grilled chicken	hot hold	160	tomato	at 2:11	43			
fried chicken	hot hold	150	eggs	walk in	38			
tomato	make unit	41	chicken	final cook	202			
tomato	2 door unit	40	fries	cook for hot hold	197			

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

**REHS ID:** 2664 - Sykes, Nora

**Verification Required Date:**

**REHS Contact Phone Number:** (336) 703-3161



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: ZAXBY'S 63101

Establishment ID: 3034012464

## 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 2-401.11 Eating, Drinking, or Using Tobacco - C- Employee eating and drinking on make line. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. Do not allow employees to eat and drink in this area.
- 6 2-301.12 Cleaning Procedure//2-301.14 When to Wash - P- Employee entered kitchen from dining room and began to handle food containers without washing hands first and then did not lather for a sufficient amount of time before rinsing. Food Employees must wash hands before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. Food employees shall use the following handwashing procedure: rinse under clean, running water; apply soap; rub hands together vigorously for 10 to 15 seconds, paying special attention to fingernails, and creating friction on surfaces of hands and arms, fingertips, and areas between fingers; thoroughly rinse under clean, running warm water; dry with approved hand drying device (paper towels). CDI- Hands washed appropriately. Education.
- 8 6-301.11 Handwashing Cleanser, Availability - PF- Soap dispenser not functioning at hand sink on cook line. Soap shall be available at all hand sinks/group of hand sinks. CDI-Dispenser changed out.
- 13 3-304.15 (A) Gloves, Use Limitation - P- Employee pulled glove down, adjusted mask, pulled glove back up to use. Gloves shall be changed when there is a change in task, or interruption in operation. CDI-Employee corrected by another employee, gloves changed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- A few food containers with food residue/sticker residue/powder residue. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed.
- 18 3-501.14 Cooling - P- Lettuce and tomatoes in walk in cooler prepped earlier in the day were not cooling fast enough. Temperatures noted in temperature log. When working with ingredients that measure 70F or less, cooling to 41F shall be complete within a total of 4 hours. CDI- Management is actively working with foods to get them to 41F or less within 4 hours from prep. Time stamp on label. If foods do not cool within the 4 hour window, foods will be discarded by person in charge.
- 31 3-501.15 Cooling Methods - PF- REPEAT- Five pans of lettuce and four pans of tomatoes in walk in cooler cooling in large portions with lids, or tightly wrapped. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI- Management is actively addressing this issue and there will be a change in procedure for lettuce to include ice water, thinner portions, and foods to be uncovered during cooling. Food are being placed in thinner portions and placed into the freezer to cool, as the walk in cooler is in defrost mode at this time.
- 38 2-303.11 Prohibition-Jewelry - C- REPEAT- Food employee on fryer station with bracelet. Jewelry may not be worn on hands and arms by food employees, except for a plain band ring.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Torn gasket on make unit door. Repair upright freezer. Broken dunnage rack. Four compartment sink with vats that are separating and need to be welded by an equipment welder. Recaulk hood. Fan grate rusting on cold drawer unit.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Clean door housing of make unit. Clean handles on two door reach in cooler. Clean walk in cooler shelving.
- 49 5-205.15 (B) System maintained in good repair - C- Faucet at 4 compartment sink will not turn off without use of secondary valve.
- 54 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C- REPEAT- Employee food in walk in cooler on top shelf; employee drink on top shelf above make unit. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.