

Food Establishment Inspection Report

Score: 93.5

Establishment Name: BOJANGLES #827

Establishment ID: 3034012483

Location Address: 4897 COUNTRY CLUB ROAD
 City: WINSTON SALEM State: North Carolina
 Zip: 27104 County: 34 Forsyth
 Permittee: BOJANGLES, INC
 Telephone: (336) 774-3890

Date: 08/03/2022 Status Code: A
 Time In: 3:40 PM Time Out: 6:20 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: 2
 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

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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN/OUT	<input checked="" type="checkbox"/> 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/OUT	<input checked="" type="checkbox"/> Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN/OUT	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/> 1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN/OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN/OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN/OUT	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN/OUT	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/OUT	<input checked="" type="checkbox"/> 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/OUT	<input checked="" type="checkbox"/> Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	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"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN/OUT	Wiping cloths: properly used & stored	1	0.5	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> IN/OUT	<input checked="" type="checkbox"/> Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN/OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
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/OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN/OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN/OUT	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN/OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN/OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN/OUT	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012483
 Inspection Re-Inspection Date: 08/03/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: 827@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
chicken	hot bar	144						
rice	make line	157						
mashed potatoes	make line	153						
chicken	make line	169						
batter dip	batter station	38						
chicken	hot cubby	166						
water	3 comp wash pit	110						
sanitizer	3 comp	300						
chicken	cook temp	201						
slaw	walk in	39						
lettuce	walk in	40						
pimento cheese	walk in	38						
chicken	meat walk in	38						
chicken	meat walk in	39						

	<i>First</i>	<i>Last</i>	
Person in Charge (Print & Sign):			<u>Charlene Kayfomes</u>
	<i>First</i>	<i>Last</i>	
Regulatory Authority (Print & Sign):	<u>Cierra</u>	<u>Elledge</u>	<u>Cierra Elledge</u>
REHS ID: <u>2760 - Elledge, Cierra</u>	Verification Required Date: <u>08/11/2022</u>		
REHS Contact Phone Number:	Authorize final report to be received via Email: <u></u>		

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Date: 08/03/2022 **Time In:** 3:40 PM **Time Out:** 6:20 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-PF- REPEAT- Observed inside of ice machine soiled with mildew growth. Equipment food contact surfaces and utensils shall be clean to sight and touch. When washing utensils with residue build-up, soak them in hot soapy water and provide detail cleaning if necessary to scrub off residue build-up. EHS will conduct a verification visit on 8/11/22.
- 28 7-201.11 Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles.-P Observed cleaning wipes stored above food prep unit. CDI- wipes were moved to meet proper storage order.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Observed in use wiping cloths stored on counter tops. Hold in-use wiping cloths in sanitizer solution between use.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Observed equipment and utensils being wet stacked. Air dry equipment and utensils after cleaning and sanitizing.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Observed gaskets on multiple units throughout the facility torn and in need of replacing. Observed rolling pins at biscuit station cracked. Observed cold bar on make line using TPHC policy due to equipment not working. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-C- REPEAT- Clean the following nonfood contact surfaces: grease catch under flat top. exterior of fryers, dish storage shelves, exterior of containers used to store flour. Nonfood contact surfaces shall be cleaned at a frequency necessary to maintain them clean.
- 51 5-205.15-Plumbing Maintained in Good Repair- Left faucet handles at 3-compartment sink (on wash side) leak at the faucet head whenever its turned on. Maintain plumbing in good repair and proper adjustment. Repair.
- 54 5-501.113 Covering Receptacles (C) Observed dumpster doors open. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 55 6-501.12 Cleaning, Frequency and Restrictions-C- REPEAT- Clean floors underneath and behind cooking equipment including fryer wells. Clean floor near mop sink and underneath tea prep station. Clean shelving as well as exterior of equipment. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 56 6-403.11 Designated Areas - Employee Accommodations for Eating / Drinking / Smoking-C- Observed employee beverages stored on prep areas and above food items. (A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES are protected from contamination.