

# Food Establishment Inspection Report

Score: 88

Establishment Name: BOJANGLES 855

Establishment ID: 3034012048

Location Address: 3411 OLIVERS CROSSING DRIVE

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 10 / 2017 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 12 : 30  am  pm Time Out: 05 : 05  am  pm

Permittee: BOJANGLES INC.

Total Time: 4 hrs 35 minutes

Telephone: (336) 784-5559

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: 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
<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	0
<b>Employee Health</b> .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
<b>Good Hygienic Practices</b> .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
<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	0
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	13
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
<b>Approved Source</b> .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
<b>Protection from Contamination</b> .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
<b>Potentially Hazardous Food Time/Temperature</b> .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	0
<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	03
<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	13
<b>Chemical</b> .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
<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	1

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	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
<b>Food Temperature Control</b> .2653, .2654						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
<b>Food Identification</b> .2653						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03
<b>Proper Use of Utensils</b> .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
<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	1
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	03
<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	1
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0
<b>Total Deductions:</b>					12	



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 Water Supply:  Municipal/Community  On-Site System  
 Permittee: BOJANGLES INC.  
 Telephone: (336) 784-5559

Establishment ID: 3034012048  
 Inspection  Re-Inspection Date: 07/10/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: III  
 Email 1: kscott@bojangles.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
V. JACKSON	SERV SAFE 4/17/18	00	CHX TENDER	HOT HOLDING	127	DIRTY RICE	HOT HOLDING	137
HOT WATER	WASH VAT	118	CHX TENDER	HOT HOLDING	130	CAJUN CHX	HOT HOLDING	142
QAC	SANI VAT	200	CHX BREAST	HOT HOLDING	181	SL TOMATO	LO BOY	41
SLAW	WALK-IN COOLER	37	DIRTY RICE	HOT HOLDING	142			
CHX	CHX COOLER	39	BEANS	HOT HOLDING	147			
HOT DOG	LO BOY	60	CHX	FCT	174			
CTY. HAM	LO BOY	63	CHX	FCT	198			
BUTTERMILK	BISC. RIC	45	MASH POT	HOT HOLDING	160			

## 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.

- 6 2-301.14 When to Wash - P-Observed staff member handle money at the cash register and then plate food from serving line without washing hands. Hands shall be washed anytime that they become contaminated and prior to engaging in food prep. CDI-Staff educated and instructed to wash hands.//2-301.12 Cleaning seconds with soap and warm water during handwashing. CDI-Staff educated and instructed to rewash hands properly. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-0 points-Observed egg batter uncovered in reach-in cooler, observed 2 opened bags of grits and one bag of instant gravy on shelf, observed 3 containers of sauce (2 butter and one cinnammon) at biscuit station without lids and not being used, observed opened bag of sliced cheese that was hard and discolored in biscuit reach-in cooler. Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. CDI-Lids placed on items and cheese discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT-Observed 3 lids, 2 pans, 1 squeeze bottle, and one tongs to still contain visible food or flour residue. Equipment and utensil food contact surfaces shall be clean to sight and touch. CDI-All soiled equipment and utensils at 3 compartment sink were recleaned during inspection.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C-Observed interior or ice machine to contain brown residue. Shall be cleaned to preclude the accumulation of microbial growth. Observed all soda nozzle and tea nozzle dispensers in dining room and by drive-through window to be soiled.

Person in Charge (Print & Sign): First VIVIAN Last JACKSON

Regulatory Authority (Print & Sign): First JENNIFER Last BROWN

*[Handwritten Signature]*  
*[Handwritten Signature]*  
 Verification Required Date: 07 / 20 / 2017

REHS ID: 2536 - Brown, Jennifer

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT-Measured chicken tenders (127-132F) and chicken tenders (130F). Potentially hazardous foods shall be maintained at 135F or greater. CDI-Chicken tenders voluntarily discarded by PIC.
  
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured smoked sausage (60F) and country ham (63F) above 45F in lo-boy under grill. Grill top was not working and door to lo-boy is damaged. CDI-Foods voluntarily discarded by PIC.
  
- 22 3-501.19 Time as a Public Health Control - P,PF-at 12:30 pm, REHSI observed pan of fries marked for discard at 11:20 am next to fryers. Per establishment procedures, pans of fries are to be discarded within 2 hours of cooking. Each pan is labeled with dry erase marked with the discard time. CDI-Pan of fries discarded. Written procedures for time as a public health control shall be adhered to.
  
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-0 points-Observed squeeze bottles of icing, squeeze bottle of butter and cayenne sauce that were unlabeled. Working containers holding food or food ingredients shall be labeled with the common name of the food.
  
- 36 6-501.111 Controlling Pests - C-REPEAT-Observed flies in dining room, in kitchen, and surrounding floor drains in kitchen. The premises shall be maintained free of insects, rodents, and other pests. Contact pest control company to eliminate pests.
  
- 38 2-303.11 Prohibition-Jewelry - C-0 points-Observed food employee in kitchen wearing ring with raised stones. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
  
- 39 3-304.14 Wiping Cloths, Use Limitation - C-REPEAT-Observed wet wiping cloths on racks in kitchen. Observed wet wiping cloths used for dishes in middle section of 3 compartment sink that contained food and debris. Observed sanitizer buckets on low shelf by grill to contain debris and cloudy water. Wet wiping cloths shall be maintained in sanitizing solutions when not in use. Sanitizing solutions shall be changed when soiled and as needed. CDI-Wet wiping cloths placed in sanitizer buckets and bucket remade with clean solution.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-0 points-Observed tongs used for biscuits in contact with biscuits on tray behind serving line. Observed handle of scoop for ice submerged in ice machine by drive thru window. In-use utensils may be stored on a clean portion of a food prep table or in food, so long as the utensil does not contact the food. CDI-Ice scoop placed in holder and tong removed from bread.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed single-serv sauce packets stored in soiled bins under front line, observed single-serv cups stored under sewer line at front hot holding line, and observed single-serv cups uncovered on front line and extending beyond sneeze guard. Observed unwrapped single-serv containers in contact with soiled and dusty computer monitor and panel. Single-serv and single-use items shall be protected from contamination by being stored in original protective wrapping, stored inverted or by other effective means.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Replace broken dispenser to tea machine by drive-thru window, torn gaskets to reach-in cooler by back prep table, replace front panel to back handsink that is missing, repair broken lo boy drawer, recaulk drive thru pack station unit where the caulk is missing and flaking, caulk handsink in biscuit area. Equipment shall be maintained in good repair./4-202.11 Food-Contact Surfaces-Cleanability - PF-Observed cracked lid to pan on clean drain board by 3 compartment sink. Multi-use food contact surfaces shall be smooth and free of breaks, seams, crevices and easily cleanable.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT-The following nonfood contact areas are soiled and shall be cleaned: reach-in cooler behind grill, inside top panel of ice machine, tops of plastic biscuit containers, front of ovens, inside biscuit reach-in cooler, inside fry reach-in freezer, wrap station under cabinet, back of prep unit, under wrap station heat lamps, drive thru pack area, shelving by fryers that contain dry mashed potatoes. Nonfood contact areas of equipment and utensils shall be clean to sight and touch.
- 49 5-203.14 Backflow Prevention Device, When Required - P-Install backflow prevention device on outdoor water supply pump by outdoor trash receptacles. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment. VERIFICATION REQUIRED-CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE.// 5-205.15 System Maintained in Good Repair - C-Repair slow draining sink by biscuit station. Plumbing systems shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Thorough cleaning needed throughout facility, including; under all shelving, under front line hot holding equipment, under wrap station, under dry shelving. Cabinets under beverage dispensers in dining room. Observed pink microbial growth in drains under cabinet and in corner of kitchen under shelving by fryer. Physical facilities shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Low grout in areas of kitchen with standing water present. Observed cracked floor tile by shelving behind 3 compartten sink and cracked base board by bean storage behind chicken breader. Floors shall be easily cleanable. RegROUT and replace missing or cracked tile sin areas.
- 54 6-202.11 Light Bulbs, Protective Shielding - C-Two light bulbs over fry station are not covered or shielded. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food. Replace globes to lights.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Fans in men's and women's restrooms, both walk-in coolers, over hot holding lines, and throughout kitchen are soiled. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.//6-303.11 Intensity-Lighting - C-REPEAT-Measured 28-36FC of light above grill line and fryers. 50FC of light are required. Replace burned out bulbs.



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✓  
Spell



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