

Food Establishment Inspection Report

Score: 91.5

Establishment Name: BOJANGLES #484

Establishment ID: 3034010802

Location Address: 1475 NEW WALKERTOWN RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 10 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 01 : 05 ^{am}_{pm} Time Out: 04 : 40 ^{am}_{pm}

Permittee: BOJANGLES' RESTAURANT, INC.

Total Time: 3 hrs 35 minutes

Telephone: (336) 724-7772

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: 4

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	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .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	0	

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .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 checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:										8.5



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Telephone: (336) 724-7772

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☒ Inspection ☐ Re-Inspection Date: 01/10/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1:

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Malik Jacobs 4-13-21	00	Ckn bites	Hot line	150	Fries	Hot hold - drive thru	140
Hot water	3 comp sink	137	Supremes	Final	180			
Quat sani	3 comp - ppm	300	Cheese	Walk-in	42			
Sausage	Final	180	Salad mix	Walk-in	43			
Chicken	Reheat	198	Chicken	Chicken walk-in	38			
Dirty rice	Final	192	Egg wash	Make unit	53			
Chicken	Hot line	185	Lettuce	Make unit	54			
Mac n chz	Hot line	143	Slaw	Make unit	48			

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.

- 8 6-301.12 Hand Drying Provision - PF Rear handwashing sink without paper towels during inspection. Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with individual, disposable towels. CDI: Person-in-charge restocked handwashing sink with paper towels during inspection. ✓ Spell
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF REPEAT: Roasted chicken bites final cook temperature measured 103-135F. Chicken supreme final cook temperature measured 160-164F. Raw animal foods shall be cooked to 165F or above for 15 seconds for POULTRY, BALUTS, wild GAME ANIMALS as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed FISH, stuffed MEAT, stuffed pasta, stuffed POULTRY, stuffed RATITES, or stuffing containing FISH, MEAT, POULTRY, or RATITES. CDI: Roasted chicken bites placed in oven to continue cooking above 165F. Chicken supreme were fried for 1 additional minute measuring 198-200F.
Label individual timers for each food items with name of food to ensure proper cooking time and temperature reached.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P One container of mashed potatoes on hot line measuring between 125-135F. Potentially hazardous food shall be held hot at 135F and above. CDI: Person in charge voluntarily discarded mashed potatoes. 0 pts

Lock
Text



Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign): Christy Whitley

[Signature]
[Signature]

REHS ID: 2610 - Whitley Christy

Verification Required Date: 01 / 12 / 2018

REHS Contact Phone Number: (336) 703 - 3157



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods found above 45F in make unit between flat top and pass through: sliced and shredded cheeses, sliced tomato, slaw, lettuce, and egg wash - all measuring 48-54F. *Make unit door does not properly close - Verification for unit required BY 1-12-18 - see #45* Potentially hazardous food shall be held cold at 45F and below. CDI: Person-in-charge placed all foods in walk-in cooler to cool. DO NOT use make unit until repairs have been made.
AS of January 1st, 2019 - potentially hazardous foods shall be held cold at 45F and below
- 37 3-307.11 Miscellaneous Sources of Contamination - C Ice bin at beverage station at drive thru window observed open multiple times during inspection, between use. Ensure food employees are closing lid to ice bin after each use. Food shall be protected from miscellaneous sources of contamination. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Pair of tongs being stored on stainless guard at pass through line, where contamination can occur from employees. During pauses in food preparation or dispensing, utensils shall be stored: 1) in the food with their handles above the top of the food and the container; 2) in food that is not potentially hazardous with their handles above the top of the food within the container; 3) on a clean portion of the food prep table or cooking equipment if the in-use utensils; 5) in a clean, protected location. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Metal containers on shelving above 3 compartment sink stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single-service lids and cups being stored in cabinets at dining room beverage station, observed on the floor. Maintain storage on shelving and at least 6 inches above the floor. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: The following equipment requires repair: Recaulk splash guard to handsink next to walk-in coolers; missing face plates to beverage machine at drive thru; and stopper at prep sink allows water to leak. Equipment shall be maintained cleanable and in good repair.

Make unit is not holding temperature and needs to be repaired or replaced. Verification of make unit required by 1-12-18 to Christy Whitley at 336-703-3157 OR Whiteca@forsyth.cc
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Detail and thorough cleaning needed in the following areas: all condiment bins throughout establishment; interior of hood and vents at grill line; inside and exteriors of fryers and ovens; underside of all surfaces and prep; exteriors and interior of make unit, reach-in and upright freezer; underside of steam table at pass through and hot hold unit beside drive thru; shelving with single-service; and shelving in exterior dry storage. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of grease deposits, food residue, and other debris.



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- 52 5-501.114 Using Drain Plugs - C REPEAT: Replace missing drain plug to cardboard dumpster. Drains in receptacles and waste handling units for REFUSE, recyclables, and returnables shall have drain plugs in place. // 5-501.113 Covering Receptacles - C One dumpster lid left open during inspection. Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C REPEAT: Seal holes in wall under tea prep and at can wash. Floors need to be re-grouted throughout establishment where food and water are collecting between floor tiles, especially in areas of high traffic and moisture. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. //
- 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Detail and thorough cleaning needed throughout and to include exterior dry storage - on all floors, walls, and ceilings. / Move equipment out, and thoroughly clean throughout establishment. / Clean ceilings around vents. / Clean under cabinets in dining room beverage station. / Physical facilities shall be cleaned as often as necessary to maintain clean. Recommend detailed cleaning schedule to be implemented.
- 54 6-202.12 Heating, Ventilation, Air Conditioning System Vents - C REPEAT: (Lighting increased since last inspection) - Lighting measuring low at 14 foot candles at stalls in women's restrooms and 13-30 foot candles under hood with flat top grills. Lighting intensity shall be increased to meet at least 50 foot candles in areas of food preparation and at least 20 foot candles at plumbing fixtures. 0 pts



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✓
Spell



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