

Food Establishment Inspection Report

Score: 97.5Establishment Name: ZAXBY'S 50501Establishment ID: 3034012337Location Address: 110 PINEVIEW COURT☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 10 / 18 / 2016 Status Code: AZip: 27284County: 34 ForsythTime In: 03 : 00 ^{am}_{pm} Time Out: 05 : 40 ^{am}_{pm}Permittee: JJM OPERATIONS EAST MOUNTAIN, LLCTotal Time: 2 hrs 40 minutesTelephone: (336) 497-4222Category #: IIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 0No. of Repeat Risk Factor/Intervention Violations: 0

| 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 | 0 | 0 | 0 | 0 | 0 |
| Employee Health .2652 | | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 15 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 0 |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 05 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 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 | 15 | 0 | 0 | 0 | 0 | 0 |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Approved Source .2653, .2655 | | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Protection from Contamination .2653, .2654 | | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| Consumer Advisory .2653 | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Highly Susceptible Populations .2653 | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 15 | 0 | 0 | 0 | 0 | 0 |
| Chemical .2653, .2657 | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 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 | 05 | 0 | 0 | 0 | 0 | 0 |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Food Temperature Control .2653, .2654 | | | | | | | | | | | |
| 31 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | 0 | 0 | 0 |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Food Identification .2653 | | | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | 1 | 0 | 0 | 0 | 0 | 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 | 0 | 0 | 0 | 0 |
| 37 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | <input checked="" type="checkbox"/> | 0 | 0 | 0 | 0 | 0 |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 05 | 0 | 0 | 0 | 0 | 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"/> | 0 | 0 | 0 |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> | 0 | 0 | 0 |
| 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 | 0 | 0 | 0 | 0 |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | 1 | 0 | 0 | 0 | 0 | 0 |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | 05 | <input checked="" type="checkbox"/> | 0 | 0 | 0 | 0 |
| 54 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | 05 | 0 | 0 | 0 | 0 | 0 |
| Total Deductions: | | | | | | | | | | 2.5 | |

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S 50501

Establishment ID: 3034012337

Location Address: 110 PINEVIEW COURT

☒ Inspection ☐ Re-Inspection Date: 10/18/2016

City: KERNERSVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27284

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: jpage@jjm-ops.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: JJM OPERATIONS EAST MOUNTAIN, LLC

Email 3:

Telephone: (336) 497-4222

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|----------------|----------------------|------|-------------|------------------|------|------|----------|------|
| Servsafe | Sierra Wade 02/22/19 | 0 | Chicken | Hot hold | 170 | | | |
| Hot water | 3 comp sink | 126 | Cole slaw | Salad line | 45 | | | |
| Quat sanitizer | 3 comp sink | 300 | Eggs | Salad line | 41 | | | |
| Chicken | Final | 204 | Raw chicken | Cooler drawer | 38 | | | |
| Lettuce | Salad line | 41 | Tomatoes | Upright cooler | 38 | | | |
| Diced | Salad line | 43 | Lettuce | Cooling-Upright | 69 | | | |
| Sliced | Salad line | 40 | Pasta salad | Walk in | 33 | | | |
| Chicken salad | Salad line | 39 | Tomatoes | Cooling- Walk in | 55 | | | |

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.

- 31 3-501.15 Cooling Methods - PF- Lettuce and tomatoes were prepared an hour prior to inspection and placed in walk in cooler and upright cooler to cool down with tight-fitting lids. Cooling shall be accomplished by placing food in shallow pans and loosely covering the food. CDI- Tomatoes and lettuce were loosely covered. Lettuce was taken to walk in freezer to cool down to 33F.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Six stacks of utensils were stacked wet on shelving unit. After cleaning and sanitizing, utensils shall be air-dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT. Repair/replacement needed on Coke machine on/off switch, torn refrigeration gasket under salad line, and missing curtain strip in walk in freezer. Equipment shall be maintained in good repair.



Person in Charge (Print & Sign): Sierra *First* Wade *Last*

Regulatory Authority (Print & Sign): Eva *First* Robert REHSI *Last*

Sierra Wade
Eva Robert REHSI

REHS ID: 2551 - Robert, Eva

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3135



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Detail cleaning needed on: refrigeration gaskets; walls of walk in freezer; shelving unit above breading station; prep sink basin; sides of grill. Nonfood-contact surfaces shall be kept clean to prevent accumulation of dirt, dust and food residue.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- 0 pts. Recaulk handwashing sink by fryers and base of toilets in men's and women's restrooms. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C- Wall cleaning needed above prep sink and prep table. Physical facilities shall be kept clean.



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Spell



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Spell

