

Food Establishment Inspection Report

Score: 92

Establishment Name: BOJANGLES #553
Location Address: 1423 LEWISVILLE CLEMMONS ROAD
City: CLEMMONS **State:** NC
Zip: 27012 **County:** 34 Forsyth
Permittee: BOJANGLES' RESTAURANT, INC
Telephone: (336) 778-0414
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034011029
 Inspection Re-Inspection
Date: 02 / 14 / 2020 **Status Code:** A
Time In: 10 : 15 ^{am} _{pm} **Time Out:** 01 : 20 ^{am} _{pm}
Total Time: 3 hrs 5 minutes
Category #: III
FDA Establishment Type: Fast Food Restaurant
No. of Risk Factor/Intervention Violations: 3
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" 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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13		<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03		<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1			<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
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"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03		<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<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	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1			<input checked="" type="checkbox"/>
Total Deductions:						8		



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Establishment ID: 3034011029
 Inspection Re-Inspection Date: 02/14/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: 553@stores.bojangles.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sausage	steam table - makeline	146	m. potatoes	steam table - front	173			
egg	"	173	saus. gravy	"	148			
chx filet	heat lamp - makeline	158	hot water	3 comp sink	135			
sl. tomato	prep cooler (top)	41	quat sani	3 comp sink (ppm)	200			
liq. egg	prep cooler (base)	40	quat sani	towel bucket (ppm)	200			
slaw	walk-in cooler	41	ambient air	DT cooler	35			
chicken	FINAL COOK	193						
chicken	hot hold - front	173	ServeSafe	Sally Evans 6/29/22	00			

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 2-301.12 Cleaning Procedure - P Employee washed hands for less than 5 seconds, flour still present on forearms after the hand wash. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. Employees must follow proper procedure: rinse hands under clean, running, warm water; apply cleaning compound; rub vigorously for 10-15 seconds paying particular attention to underneath fingernails, finger tips, areas between fingers; thoroughly rinse under clean, running, warm water; thoroughly dry hands with disposable towel. CDI - manager educated employee and hands were re-washed. ✓ Spell
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Metal containers, utensils including scoops and tongs, can opener with food debris/greasy residue. Rack of "spare" dishes coated with flour. Equipment food contact surfaces shall be clean to sight and touch. Dish washing is a REPEAT from previous inspection dated 10/23/19. CDI - dishes placed at 3 comp sink to be re-washed.
 4-702.11 Before Use After Cleaning - P Employee temping chicken was asked how the thermometer had been cleaned; he stated it was wiped with a paper towel. Utensils and food contact surfaces of equipment shall be sanitized before use after cleaning. *Since your quat sanitizer requires a 1-minute contact time, a quicker method to sanitize the thermometer is recommended.*
- 17 3-403.11 Reheating for Hot Holding - P Sausage patties are cooled, then used to make sausage gravy; per manager, sausage patties are reheated to 145F. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds, in a maximum of 2 hours. CDI - education; this practice was not observed during the inspection, so points were not deducted.

Lock Text



Person in Charge (Print & Sign): Sally First Evans Last

Regulatory Authority (Print & Sign): Aubrie First Welch Last

Sally Evans
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 31 3-501.11 Frozen Food - C Bag of chicken tenders in 1-door freezer were 28F; several bagged foods in this freezer were not solidly frozen. Stored frozen foods shall be maintained frozen.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Personal employee food items (unopened can of tuna, unopened Valentine's candy) stored above prep cooler. Banana on low shelf in prep area. Employees' personal foods or other items must be stored separately and away from restaurant's food supply and prep areas. CDI - items relocated to office; establishment does not have a designated break area or lockers for employees to store personal items.
- 38 2-303.11 Prohibition-Jewelry - C Employee prepping biscuits with multiple rings. 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 Towels with visible soil present on prep surfaces and on shelving throughout the kitchen. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer, or placed in soiled linen bag. Remember to change out the sani solution in towel buckets when it becomes visibly soiled. CDI - towels relocated.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Metal containers nested together were still wet. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining. REPEAT.
4-903.11 (A), (B) and (D)
Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Cleaned dishes stored on shelving with greasy residue/food debris present. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Walk-in freezer door has damage at the base, ice is building up at base of the door. Shelving unit in back right of walk-in cooler is being propped up with folded cardboard under front left leg - these are both REPEATS. Repair leak at dispenser (motor) in lobby. Have 1-door freezer checked for proper operation; several foods in this unit were not solidly frozen. Equipment shall be maintained in good repair.
4-204.13 Soda dispenser at drive-thru will dispense soda with ice bin open. In equipment that dispenses or vends liquid food or ice in unpackaged form, it shall be protected from splash or manual contact.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF Temperature of wash water in 3 comp sink was 94F. The temperature of wash solution in manual warewashing equipment shall be maintained at not less than 110F or the temperature specified on the cleaning agent manufacturer's label instructions. CDI - wash compartment of sink drained for re-filling.



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- 47 4-602.13 Nonfood Contact Surfaces - C Much cleaning is needed throughout, including but not limited to: undersides of shelving above steam table, make line, flat top grill; inside bases of fryers (significant grease accumulation present today); chicken trough in walk-in cooler; fan guards on compressor in walk-in cooler; all shelving units throughout the establishment including inside the walk-in cooler and in the kitchen; inside the tea prep sink, backsplash of this sink; above fryers (significant grease present); sides of ovens, around water heaters, grease receptacle - (significant flour buildup in these areas); inside drink cabinet (syrup present under soda dispenser); handles and other commonly touched areas; inside door of ice machine. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Cleaning concerns are REPEAT.
- 52 5-501.113 Covering Receptacles - C Doors of dumpster were open. Receptacles and waste handling units for refuse, recyclables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment. CDI - manager closed doors.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Building continues to deteriorate. FRP wall is bowed out at biscuit area; holes still present in FRP such as by hand sink. Floor needs to be regouted. Grout/tile missing at corner by makeline; grout missing at coved base by office. Materials for indoor floor, wall and ceiling surfaces shall be smooth, durable, and easily cleanable. REPEAT.
6-501.12 Cleaning, Frequency and Restrictions - C Much cleaning is needed for floors and walls, including but not limited to: flooring in walk-in units, particularly seams and at threshold; diamond plate flooring in former chicken cooler (now dry storage area), inside floor drains, walls with flour buildup, tile walls with grease buildup. Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT.
- 54 6-303.11 Intensity-Lighting - C Replace burned out bulb in walk-in cooler - REPEAT; lighting in walk-in cooler is 4-8 foot candles, and should be at least 10 foot candles. Thank you for replacing light in dry storage (old chicken cooler).
6-305.11 Designation-Dressing Areas and Lockers - C Employee personal food items stored at prep line. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.



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✓
Spell

