

# Food Establishment Inspection Report

Score: 87Establishment Name: BOJANGLES #282Establishment ID: 3034010035Location Address: 5918 UNIVERSITY PKWY.☒ Inspection ☐ Re-InspectionCity: STANLEYVILLEState: NCDate: 07 / 01 / 2015 Status Code: AZip: 27105County: 34 ForsythTime In: 11 : 15 ☒ am ☐ pmTime Out: 02 : 45 ☐ am ☒ pmPermittee: BOJANGLES' RESTAURANT, INCTotal Time: 3 hrs 30 minutesTelephone: (336) 377-9908Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. 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	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	1	0	0	0	0	0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0	0	0	0	0
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" 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	0	0	0	0	0	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	0	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	1	0	0	0	0	0
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	0	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	1	0	0	0	0	0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	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	1	0	0	0	0	0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0	0	0	0	0
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0	0	0	0	0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0	0	0	0	0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0	0	0	0	0	0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	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	0	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	1	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	0	0	0	0	0	0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	0	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	0	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	0	0	0	0	0	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	0	0	0	0	0	0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0	0	0	0	0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0	0	0	0	0	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	0	0	0	0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	0	0	0	0	0	0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0	0	0	0	0	0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	0	0	0	0	0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0	0	0	0	0	0
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0	0	0	0	0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0	0	0	0	0
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0	0	0	0	0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	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	0	1	0	0	0	0	0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0	0	0	0	0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	0	0	0	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	0	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	0	0	0	0	0	0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0	0	0	0	0	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	0	0	0	0	0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	0	0	0	0	0
Total Deductions:										13	

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

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

Location Address: 5918 UNIVERSITY PKWY.

☒ Inspection ☐ Re-Inspection Date: 07/01/2015

City: STANLEYVILLE State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

Category #: III

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

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

Permittee: BOJANGLES' RESTAURANT, INC

Email 1:

Email 2:

Telephone: (336) 377-9908

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sausage	Heat well	135	Cut lettuce	Prep cooler	51	Sliced cheese	Walk in cooler	41
Chicken	Heat well	142	Shredded	Prep cooler	45	Slaw	Walk in cooler - cooling	48
Cajun chicken	Heat well	153	Sliced	Prepc ooler	42	Raw chicken	Walk in cooler	36
Sliced cheese	Container	54	Sausage	Front display	175	Wash solution	Three compartment sink	109
Liquied eggs	Stainless pan	56	Dirty rice	Front display	195	Quat sanitizer	Dispenser in ppm	300
Rice	Stove	198	Pinto beans	Front display	182	SS Brock	Exp. 11/15/2018	0
Cajun chicken	Fryer	205	Mashed	Front display	201			
Fried chicken	Fryer	182	Salad	Walk i ncooler	38			

## 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.

- 4 0 pts - 2-401.11 Eating, Drinking, or Using Tobacco - C - Observed open cup with straw stored on counter beside tea containers and single service cups - employee drinks must be stored with a tight fitting lid and below any food contact/prep areas - CDI - manager threw away drink
- 6 2-301.12 Cleaning Procedure - P - Observed employee wash hands for approximately 10 seconds and turn off faucet handles with bare hands before retrieving paper towels to dry hands - under Food Code, employees must wash hands using warm water and soap and scrubbing vigorously for 15 - 20 seconds and avoid bare hand contact with faucet handles when turning off water - CDI - employee was instructed on proper handwashing techniques and rewashed hands
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Rear handsink blocked by trash can and baskets and front handsink partially blocked by overflowing trash can - handsinks must be available for use during hours of operation - CDI - trash cans moved to allow handsinks to be used; Rear handsink did not have soap present - handsinks must be stocked during hours of operation - CDI - manager replaced soap dispenser; Observed overflowing trash can have some trash in front handsink and touching trash can - ensure that handsink is not used as dump sink and that trash is not making contact with handsink - CDI - employee washed and sanitized sink
- 6-301.14 Handwashing Signage - C - Missing handwash sign in men's restroom - handwashing signs must be posted at all handsinks - CDI - handwash sign given to manager

Person in Charge (Print & Sign): *First* Brock *Last* Guapo

Regulatory Authority (Print & Sign): *First* Kenneth *Last* Michaud

*Barry Seayne*

*Kenneth 111 Michaud REHS*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: 07 / 11 / 2015

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.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

## 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.



- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 7 stainless steel pans and 1 scoop contained food debris while being stored in clean area to be used for food prep - thoroughly clean and sanitize utensils after use - will require verification contact/visit in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Pans of cut lettuce, liquid eggs and sliced cheese were stored out of temp - all cold holding items must be held at a minimum internal temp of 45 deg F or less - CDI - since items were placed out less than 2 hours ago, cheese was placed in prep cooler with lettuce to chill quickly and liquid eggs were discarded
- 26 7-201.11 Separation-Storage - P - Spray container of insecticide stored on back ledge of ice machine - chemicals are not to be stored on above or beside food contact/prep areas - CDI - insecticide moved to chemical rack in can wash area
- 36 0 pts - 6-501.111 Controlling Pests - PF - A couple of flies present in kitchen - ensure that fly screens are operational and have pest control methods in place
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Ice bin on drive thru drink station left open most of inspection - ensure that ice bin lid is closed when not in use as to help prevent contamination from premises, dust and splatter - CDI - ice bin lid closed
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Repeat - Ice scoop laying in ice in ice bin of drive thru soda fountain - if storing scoop in ice, ensure that handle is sticking out of ice and not making contact with ice - CDI - scoop repositioned where handle is sticking out of ice
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - Pans stacked incorrectly while still wet - separate pans or try cross stacking to alleviate air flow to thoroughly air dry pans - CDI - pans cross staked or separated to provide better air flow



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

## 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.



- 43 0 pts - 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - One stack of single service cups stored with sleeve pulled half way down - ensure that single service cups are stored with sleeves pulled up or in proper dispenser where lip of top cup is protected from cross contamination - CDI - sleeve pulled up
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Replace rusty storage racks in walk in cooler; Exposed screw threads on condensate line mounts in walk in cooler - have sleeved so mounts are easily cleanable; Replace rusty storage rack for sugar at tea station; Recaulk inside hood as caulk is peeling; Have soda rep repair switch on soda fountain at drive thru so when lid of ice bin is opened, machine does not dispense soda  
4-205.10 Food Equipment, Certification and Classification - C - Can opener is non NSF - can opener must be NSF rated for cleanability
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat - Cleaning still needed under lips of tables and sinks, on hood screens, around base of pass through window, on cooler and freezer storage racks, fan guards on cooling unit in walk in cooler, cooler/freezer door gaskets, inside condiment bins and inside can opener guide
- 49 5-205.15 System Maintained in Good Repair - P - Leak present at faucet and cold water handle of prep sink and at stopper of middle basin on three compartment sink - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete  
5-203.14 Backflow Prevention Device, When Required - P - No backflow prevention device located on water line to Bunn hot water dispenser for tea urns - have manufacturer provide documentation that device has built in backflow prevention device or air gap or add approved backflow prevention device on water line - will require verification visit/contact in 10 days
- 53 0 pts - 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Recaulk backsplashes to wall so caulking is properly beveled to allow for proper drainage of water
- 54 0 pts - 6-303.11 Intensity-Lighting - C - Lighting low at back corner between drive thru condiment bins and tea urns above steam well - lighting recorded at 21 - 25 ft candles - lighting must be able to maintain at least 50 ft candles in food prep areas



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

## 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.

✓  
Spell

