

Food Establishment Inspection Report

Score: 90

Establishment Name: BOJANGLES #156

Establishment ID: 3034010033

Location Address: 1614 S STRATFORD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: BOJANGLES' RESTAURANT, INC.

Telephone: (336) 765-1983

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/21/2022 Status Code: A

Time In: 10:30 AM Time Out: 2:00 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 6

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	X	0	X
Employee Health .2652					
3	OUT <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	OUT <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	OUT <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	OUT <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	OUT <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	OUT <input checked="" type="checkbox"/>	Hands clean & properly washed	4	X	0
9	OUT <input checked="" type="checkbox"/> N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	OUT <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	OUT <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	OUT <input checked="" type="checkbox"/> N/A	Food separated & protected	3	1.5	X
16	OUT <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	OUT <input checked="" type="checkbox"/> N/A	Proper cooking time & temperatures	3	1.5	0
19	OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding	3	1.5	0
20	OUT <input checked="" type="checkbox"/> N/A	Proper cooling time & temperatures	3	1.5	0
21	OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures	3	1.5	X
22	OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures	3	1.5	0
23	OUT <input checked="" type="checkbox"/> N/A	Proper date marking & disposition	3	1.5	0
24	OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	OUT <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	OUT <input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	OUT <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	OUT <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	OUT <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	OUT <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
36	OUT <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	OUT <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	X
39	OUT <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0
40	OUT <input checked="" type="checkbox"/>	Personal cleanliness	1	0.5	X
41	OUT <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	X
42	OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	OUT <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	OUT <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0
46	OUT <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	OUT <input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	OUT <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	OUT <input checked="" type="checkbox"/>	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	OUT <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	X	0
52	OUT <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	1	0
53	OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	OUT <input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	OUT <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	X	0.5	0
56	OUT <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27103

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☒ Inspection ☐ Re-Inspection Date: 11/21/2022

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1:

Email 2: 156@stores.bojangles.com

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tenders	Final	200						
Rice	On Prep	146						
Grill Chicken	Held on Grill	193						
Ham	Held on Grill	149						
Bo Chicken Sandwich	Hot Hold	155						
Steak	Hot Hold	138						
Sausage Patty	Reheat	180						
Gravy	Drive-Thru	163						
Mashed Potato	Drive-Thru	165						
Bone-in Chicken	Front Line	177						
Lettuce	Make Unit	40						
Slice Tomato	Make Unit	36						
Hot Water	Three-Comp	120						
Quat Sani	Three-Comp	200						
Slaw	Walkin	41						
Ambient	Walkin	38						
Ambient	Milk Cooler	41						
Ambient	Make Cooler	37						
Bo Rounds	Final	175						

Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign): Ebonie Wilborn

First Last

First Last

Wilborn

Chad Kaufman

Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie

REHS Contact Phone Number:

Verification Required Date: 12/01/2022

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

Page 1 of _____

Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: BOJANGLES #156

Establishment ID: 3034010033

Date: 11/21/2022 **Time In:** 10:30 AM **Time Out:** 2:00 PM

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.

- 1 2-102.11 Demonstration (PF) Several priority and priority foundation items in violation during inspection. Based on the risk inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by showing following items A-C listed in food code. CDI Items addressed in report.
- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT No one employee present at time of inspection holds a food protection manager certification. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 8 2-301.12 Cleaning Procedure (P) Employee added soap to hands and immediately washed it off. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. Inspector will return to verify employees can conduct a proper handwash. 12/1

2-301.14 When to Wash (P) Employee handled phone. Employee picked up item from floor. Employee changed task without washing hands (stocking items, handling soiled nozzles, scooping ice, completing customer orders, pulling up pants) - employee used sanitizer instead of completing a hand wash. Food employees must wash hands after engaging in activities that contaminate the hands. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. Inspector will return to verify employee are washing hands when required. 12/1
- 15 3-304.15 (A) Gloves, Use Limitation (P) Employee handled phone with gloves on while working with food. Discard gloves after a task is complete or any time they are damaged or soiled. CDI Gloves removed, hands washed.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Pink residue present in ice shield. Chute where ice drops from heavily soiled. One drink nozzle was heavily soiled. Clean the equipment and utensils used with time/temperature for safety food at a frequency necessary to avoid contamination.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Eggs on the grill held at 116F. Cajun filet measured between 126F-133F. Maintain TCS foods in hot holding at 135F or above. CDI Items discarded.
- 36 4-302.12 Food Temperature Measuring Devices (Pf) REPEAT The thermometers currently in establishment unable to measure temperatures due to low batteries. Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods. Inspector will return by 12/1 to verify at least one working thermometer is present in establishment.
- 38 6-202.15 Outer Openings, Protected (C) Back Door has gap present on bottom trim. Drive-Thru window not self closing, left open. Protect outer openings of establishment from insect or rodent entry.
- 40 2-402.11 Effectiveness - Hair Restraints (C) One employee was not wearing a hair restraint. One employee had long hair hanging with only a visor used as a restraint. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.

2-303.11 Prohibition - Jewelry (C) Employee wearing bracelet while working with food. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wet cloths were being stored on prep surfaces between use. Hold in-use wiping cloths in sanitizer between uses.
- 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT Heavy ice buildup (pipes) in the walk-in freezer. The wheels to prep holding grills and stove are separated. Can opener and holding unit rusted. Marinate cart has two flat wheels. The shelves in the walk-in freezer and cooler starting to rust. The shelf at the drive-thru is rusting. Paint is peeling on shlef in dry storage. Cap exposed screw threads in the walk-in cooler and under the three-comp sink. Cooler door in biscuit area has torn gasket and a hole on side of door. Remove and replace hanging caulk under three-comp. Make unit cooler has a torn gasket. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT Additional cleaning needed under the oil fryers and the shelves in the walk-in cooler. Clean behind make unit hood. Clean gaskets to coolers. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

- 51 5-205.15 System Maintained in Good Repair (C) Cold water handle above sanitizer sink has a significant leak. Water at three-comp does not turn off independently at faucets. Minor drip under middle basin near stopper. Maintain a plumbing system in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) REPEAT Additional cleaning is needed at the bottom of toilets/urinal and inside sinks in restrooms. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 5-501.17 Toilet Room Receptacle, Covered (C) Stalls in ladies need a covered trash can. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 54 5-501.114 Using Drain Plugs (C) REPEAT The orange dumpster is missing its drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Hand sinks need to be reattached to wall. Replace missing floor tile on front line behind register. Replace ceiling tile missing over the tea sink. Plug holes in the wall throughout establishment. Repair hole in wall next to front hand sink. Repair broke wall tile and baseboard tiles by mop sink. Low grout in the walk-in cooler and by the back door. Repair broken floor tile in ladies room. Recaulk hand sink in men's restroom to wall. Replace missing wall tile in drive-thru hot hold. Smooth caulk at back hand sink. Physical facilities shall be maintained in good repair
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Additional floor cleaning under equipment. Wall cleaning throughout where splashes have occurred such as around prep sink, biscuit station, around urinal, three-comp sink and drive-thru. Clean flour debris on ceilings. Physical facilities shall be cleaned at a frequency necessary to keep them clean
- 56 6-202.11 Light Bulbs, Protective Shielding (C) REPEAT Light shield missing above upright freezer and back storage area. Light bulbs exposed and not shatter proof. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.
- 6-303.11 Intensity - Lighting (C) REPEAT The lighting above the fryers, grill and stove is between 6FC-14FC. Lighting above chicken breasting area is 20FC. Lighting above the biscuit station is at 33FC. Lighting in the walk-in cooler currently at 8FC. Increase lighting to at least 50FC at a surface where food employees are working with food, utensils or equipment. The light intensity shall be at least 10 foot candles in walk-in refrigeration units and dry storage areas.
- 4-301.14 Ventilation Hood Systems, Adequacy (C) Hood vents missing above fryer. Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.