

Food Establishment Inspection Report

Score: 90.5

Establishment Name: BOJANGLES #117

Establishment ID: 3034010032

Location Address: 1535 PETERS CREEK PKWY.

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 10 / 13 / 2016 **Status Code:** A

Zip: 27103

County: 34 Forsyth

Time In: 02 : 55 ^{am}_{pm} **Time Out:** 06 : 00 ^{am}_{pm}

Total Time: 3 hrs 5 minutes

Permittee: BOJANGLES' RESTAURANT, INC

Category #: III

Telephone: (336) 724-9746

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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

No. 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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	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	05	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	15	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	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	15	0	<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	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	05	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	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	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	05	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	05	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	05	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	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	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	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	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	<input checked="" type="checkbox"/>	
Total Deductions:							9.5			



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☒ Inspection ☐ Re-Inspection Date: 10/13/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: kscott@bojangles.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
egg	final cook	209	fries	hh 2	135	liquid egg	wic 2	42
chicken	reheat	202	homestyle	hh 2	155	hot water	3 comp sink	147
chicken	final cook	202	wings	hh 2	117	QA sanitizer	3 comp sink	400
lettuce	make top	43	tenders	hh 2	116	Serv Safe	Kendrick Jefferson	0
tomato	make top	38	wings	reheat	172			
cheddar	reach in	40	tenders	reheat	202			
country ham	hot hold	152	chicken	walk in cooler 1	42			
chicken	hot hold	168	cole slaw	wic 2	42			

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 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Back handwash sink blocked by trash can and beverage crates. Handwashing sinks must be accessible at all times for employee use. CDI - Obstacles removed. / 6-301.12 Hand Drying Provision - PF - Paper towels not available at back handwash sink. Paper towels must be provided at each handwash sink. CDI - PIC replaced papertowels.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat: All tea urn nozzles checked had mold growth. Clean as often as necessary to preclude accumulation of mold. CDI - All tea urn nozzles cleaned
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: In hot hold, wings and tenders measured less 135F. Foods in hot holding shall measure a minimum of 135F at all times. CDI - Items reheated and measured 172-202F.



Person in Charge (Print & Sign): Carl *First* Serrette *Last*

Regulatory Authority (Print & Sign): Carla *First* Day *Last*

REHS ID: 2405 - Day, Carla

REHS Contact Phone Number: (336) 703 - 3144

Verification Required Date: / /



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- 35 . 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 points - Bottles of dressings and containers storing spices are not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the establishment must be labeled with the common name of the food. CDI - Label containers.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Package of american cheese stored inside of bin storing lettuce. Store american cheese in its own food storage container.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 points - Tea jugs stored on the floor in walk in freezer. Store single service/single use items at least 6 inches above the floor. / Coffee cups not stored in sleeve next to point of sale. Store cups in protective plastic packaging or other effective means such as a cup dispenser.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Equipment repair/replacement necessary on: bent shelves in dry storage, torn gasket on reach in freezer and reach in cooler, broken casters on all equipment, broken handle on freezer at deep fryers, recaulk hood, broken shelf in walk in cooler 3, missing dial at steam table, broken cabinet doors across from soda fountain, replace weather strip at first drive through window, peeling casing on spray nozzle at 3 compartment sink, seal panel to prep surface at drive through drink drive through. / 4-205.10 Food Equipment, Certification and Classification - C - Discontinue using milk crates for storage of miscellaneous items. They are not approved for use in establishment. Unable to verify if Rubbermaid bin is approved for food storage. Provide documentation/spec sheet that it is approved for this use or obtain a food storage container that is approved for this use.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C & 4-602.13 Nonfood Contact Surfaces - C - Equipment cleaning necessary on: all sides of fryers, upright freezer, make top unit, all shelving in establishment, hood grates, hot holding area equipment, under hot hold's cabinet, exposed plumbing, clean panel at drive through soda machine, storage containers storing salt, pepper, etc, pvc pipe wrapping in freezer, underneath soda machine carbonator.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - All toilets are soiled. Clean as often as necessary.
- 52 5-501.13 Receptacles - C - All dumpster doors open. Maintain closed.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C -
Floors- Floor cleaning necessary underneath soda fountain cabinet, under fryers, under shelving units. Replace damaged tiles at drive through. / 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Baseboard at drive through window is not coved. Repair.
Walls - Seal holes present throughout.
6-501.16 Drying Mops - C - Mops stored at can wash are soiling walls. They are currently stored mop head up. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
- 54 6-303.11 Intensity-Lighting - C - 0 points - Lighting measures less than 10 foot candles in the walk in coolers. Increase lighting to a minimum of 10 foot candles. Lighting measures less than 20 foot candles at the handwash sink. Increase lighting to a minimum of 20 foot candles. Lighting measures less than 50 foot candles at steam table, soda machine/drive through prep area, hot hold prep area. Increase lighting to a minimum of 50 foot candles. Replace light bulbs that do not function



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