

Food Establishment Inspection Report

Score: 95

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

Location Address: 5918 UNIVERSITY PKWY.

☒ Inspection ☐ Re-Inspection

City: STANLEYVILLE

State: NC

Date: 02 / 21 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 09 : 45 ☒ am ☐ pm Time Out: 01 : 10 ☐ am ☒ pm

Permittee: BOJANGLES' RESTAURANT, INC

Total Time: 3 hrs 25 minutes

Telephone: (336) 377-9908

Category #: III

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 4

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 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	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			3	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
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			1	<input checked="" type="checkbox"/>	0	<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"/>	0	<input checked="" type="checkbox"/>
Total Deductions: <u>5</u>										



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Comment Addendum to Food Establishment Inspection Report

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Telephone: (336) 377-9908

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☒ Inspection ☐ Re-Inspection Date: 02/21/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Liquid egg	ice bath	50	Sld tom	make unit	44	Air tempt	sliding door cooler	42
Chickn brst	final cook	161	Ham	reach in cooler	39	Quat	sanitizer bucket	200
Chickn brst	cooked	171	Salad	walk in cooler	42	Hot water	3 compartment sink	138
Sausage	hot holding	135	Rice	hot holding	172	Quat	3 compartment sink	200
Grll chicken	hot holding	147	Bean	hot holding	173	Pork	reheat hot holding	158
Chicken pty	hot holding	186	Grits	hot holding	136	Servsafe	TrevourHuber1/29/21	0
Fish	final cook	210	Chicken	hot holding	202			
Scrmdbd egg	hot holding	145	Air tempt	reach in cooler	36			

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF 0 points. No employee health policy available. Food employees and conditional employees are informed of their responsibilities to report in accordance with law to the person in charge about their health and activities related to disease that are transmissible through food. CDI: REHSI gave employee health policy.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Three metal pans and large metal container were soiled. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: All items were placed on drain board at the wash compartment of the three compartment sink.
//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Black residue on the back upper section inside the ice bin by drive thru window area. Ice bin shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF 0 points. The final cooking temperature of one chicken breast measured 161 F. Poultry shall be cooked to heat all parts to 165 F or above for 15 seconds. CDI: Chicken measured 171 F.

Lock
Text



Person in Charge (Print & Sign): Trevour Huber

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

[Signature]
[Signature]

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Liquid egg mixture 50 F in an ice bath in front of flat top. Cold holding, potentially hazardous foods shall be stored 45 F or less (41 F or less on January 1, 2019). CDI: Employee got new container of liquid eggs and placed it in a new ice bath.
- 36 6-202.15 Outer Openings, Protected - C Repeat. Drive thru window left open during inspection. No self-closing mechanism available for the drive thru window. Outer openings of a food establishment shall be protected against the entry of insects and rodents. CDI: Employee closed the drive thru window.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat. 0 points. Box of coffee stored on the floor in the walk in cooler. Food shall be stored at least 6 inches above the floor. CDI: Person in charge stored the coffee off the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Three different stacks of single-service articles used to wrap food exposed on the storage shelving. Disposable paper towels and toilet paper stored on cardboard box with black particles on storage shelf. Single-service and single-use articles shall be kept in original protective package or stored by using other means that afford protection from contamination unit used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. 0 points. Missing knob at the hot holding well, torn gasket on walk in cooler, missing screw on the front panel of the walk in cooler, missing front panels (2) on soda dispenser by drive thru window, and peeling paint on shelving by reach in freezer. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. The following nonfood-contact surfaces require additional cleaning: food/food particles/ice build up on the bottom inside reach in freezer, food particles on the shelving above hot holding well, food residue inside reach in cooler, food particle/build up on the bun slicer machine, debris/residue on shelving under register (drive thru), debris on fan covers in the walk in cooler, soaked cardboard with metal container of dark liquid and soiled cabinet doors under the front service counter (dining area), and residue on metal connection to the dispenser for hot water. Nonfood-contact surfaces shall be kept free of an accumulation of food residue and other debris.
- 49 5-205.15 (B) System maintained in good repair - C 0 points. Leaks coming around the hot water handle and connection to hoses at the can wash. Plumbing system shall be maintained in good repair.



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- 52 5-501.113 Covering Receptacles - C One door opened on the recyclable dumpster. Receptacles and waste handling units shall be kept covered. CDI: Person in charge closed the door.
//5-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C
Sludge, cardboard, packaged food, and glove on the ground in the dumpster area. Enclosure shall be maintained free of unnecessary items and clean. 0 points.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. White particles/ single-service articles, paper on the floor in the dry storage area and spider web on shelving above sanitizer compartment sink and reach in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean.
//6-201.11 Floors, Walls and Ceilings-Cleanability - C Caulk separation around the handwashing sink in both men's/women's restroom and urinal in men's restroom and peeling paint on wall around the can wash. Floors, walls coverings, and walls shall be easily cleanable and smooth.
//6-501.114 Maintaining Premises, Unnecessary Items and Litter - C Storage area with unused metal containers, utensils etc. The premises shall be free of items that are unnecessary to the operation or nonfunctional or no longer in
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting 27 to 50 foot candles around the fryers (two light bulbs were out) and chicken prep area 26 to 27 foot candles. Lighting shall be at least 50 foot candles in areas of food preparation.



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✓
Spell



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