Food Establishment Inspection Report Score: 94 Establishment Name: ZAXBY'S 63101 Establishment ID: 3034012464 Location Address: 3179 PETERS CREEK PARKWAY Date: 10/22/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 1:25 PM Time Out: 3:50 PM Zip: 27127 Total Time: 2 hrs 25 min Permittee: NCCHICKSIV.LLC Category #: III Telephone: (336) 997-9188 FDA Establishment Type: Fast Food Restaurant Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 6 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🗆 🖾 equipment for temperature control 4 🗆 🛛 Proper eating, tasting, drinking, or tobacco use 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 5 🖾 🗀 No discharge from eyes, nose or mouth 33 🛛 🔲 🔲 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 | 🖂 Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre-3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 8 🖂 $| \boxtimes$ Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🗆 🖾 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils 41 🛛 🗀 In-use utensils: properly stored 14 🗆 \boxtimes Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 \Box reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used □ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 ☐ ☐ Proper cold holding temperatures 3130 - -|47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 🔲 🛛 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653. .2657 25 Food additives: approved & properly used 53 🖾 🗆 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



27 🗆 🗆 🖾

Conformance with Approved Procedures

26 🛛



designated areas used

54 🔲

2653 2654 2658

Toxic substances properly identified stored, & used

North Carolina Department of Health & Human Services

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S 63101	Establishment ID: 3034012464			
Location Address: 3179 PETERS CREEK PARKWAY	Inspection □ Re-Inspection □ Date: 10/22/2020			
City: WINSTON SALEM State: NC	Comment Addendum Attached? X Status Code: A			
County: 34 Forsyth Zip: 27127	Water sample taken? Yes X No Category #: III			
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System	Email 1: winstonsalem63101@zaxbys.com			
Permittee: NCCHICKSIV,LLC	Email 2:			
Telephone: (336) 997-9188	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	
8-11-22	Cheryl Baldwin	0	blue cheese	2 door unit	41	chicken	chicken warmer unit	145	
quat-ppm	3 comp/bucket	200	lettuce	at 1:52	64				
water	4 comp	131	lettuce	at 2:10	64				
egg	make unit	41	tomato	at 1:53	44				
grilled chicken	hot hold	160	tomato	at 2:11	43				
fried chicken	hot hold	150	eggs	walk in	38				
tomato	make unit	41	chicken	final cook	202				
tomato	2 door unit	40	fries	cook for hot hold	197				

First Person in Charge (Print & Sign): Cheryl

Last

Baldwin

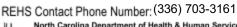
First

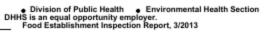
Last

Regulatory Authority (Print & Sign): Nora Sykes

Verification Required Date:











REHS ID: 2664 - Sykes, Nora

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S 63101 Establishment ID: 3034012464

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 2-401.11 Eating, Drinking, or Using Tobacco C- Employee eating and drinking on make line. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. Do not allow employees to eat and drink in this area.
- 2-301.12 Cleaning Procedure//2-301.14 When to Wash P- Employee entered kitchen from dining room and began to handle food containers without washing hands first and then did not lather for a sufficient amount of time before rinsing. Food Employees must wash hands before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. Food employees shall use the following handwashing procedure: rinse under clean, running water; apply soap; rub hands together vigorously for 10 to 15 seconds, paying special attention to fingernails, and creating friction on surfaces of hands and arms, fingertips, and areas between fingers; thoroughly rinse under clean, running warm water; dry with approved hand drying device (paper towels). CDI- Hands washed appropriately. Education.
- 8 6-301.11 Handwashing Cleanser, Availability PF- Soap dispenser not functioning at hand sink on cook line. Soap shall be available at all hand sinks/group of hand sinks. CDI-Dispenser changed out.
- 3-304.15 (A) Gloves, Use Limitation P- Employee pulled glove down, adjusted mask, pulled glove back up to use. Gloves shall be changed when there is a change in task, or interruption in operation. CDI-Employee corrected by another employee, gloves changed.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- REPEAT- A few food containers with food residue/sticker residue/powder residue. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be washed.
- 3-501.14 Cooling P- Lettuce and tomatoes in walk in cooler prepped earlier in the day were not cooling fast enough. Temperatures noted in temperature log. When working with ingredients that measure 70For less, cooling to 41F shall be complete within a total of 4 hours. CDI-Management is actively working with foods to get them to 41F or less within 4 hours from prep. Time stamp on label. If foods do not cool within the 4 hour window, foods will be discarded by person in charge.
- 31 3-501.15 Cooling Methods PF- REPEAT- Five pans of lettuce and four pans of tomatoes in walk in cooler cooling in large portions with lids, or tightly wrapped. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI- Management is actively addressing this issue and there will be a change in procedure for lettuce to include ice water, thinner portions, and foods to be uncovered during cooling. Food are being placed in thinner portions and placed into the freezer to cool, as the walk in cooler is in defrost mode at this time.
- 38 2-303.11 Prohibition-Jewelry C- REPEAT- Food employee on fryer station with bracelet. Jewelry may not be worn on hands and arms by food employees, except for a plain band ring.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Torn gasket on make unit door. Repair upright freezer. Broken dunnage rack. Four compartment sink with vats that are separating and need to be welded by an equipment welder. Recaulk hood. Fan grate rusting on cold drawer unit.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Clean door housing of make unit. Clean handles on two door reach in cooler. Clean walk in cooler shelving.
- 49 5-205.15 (B) System maintained in good repair C- Faucet at 4 compartment sink will not turn off without use of secondary valve.
- 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking C- REPEAT- Employee food in walk in cooler on top shelf; employee drink on top shelf above make unit. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.