

Food Establishment Inspection Report

Score: 90

Establishment Name: BOJANGLES 976

Establishment ID: 3034012434

Location Address: 1375 GLEN CENTER DRIVE

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: BOJANGLES RESTAURANTS INC.

Telephone: (336) 992-2398

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/30/2022 Status Code: A

Time In: 8:20 AM Time Out: 10:35 AM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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	<input checked="" type="checkbox"/>	OUT	N/A	Certified Food Protection Manager	1	0	
Employee Health .2652							
3	<input checked="" type="checkbox"/>	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/>	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/>	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	<input checked="" type="checkbox"/>	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	<input checked="" type="checkbox"/>	T	Hands clean & properly washed	4	X	0
9	<input checked="" type="checkbox"/>	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/>	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Food separated & protected	3	X	0
16	IN	<input checked="" type="checkbox"/>	T	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper cold holding temperatures	3	X	0
23	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN	OUT	<input checked="" type="checkbox"/>	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	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	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	<input checked="" type="checkbox"/>	T	Proper cooling methods used; adequate equipment for temperature control	1	X	0
34	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	IN	<input checked="" type="checkbox"/>	T	Contamination prevented during food preparation, storage & display	2	1	X
40	IN	<input checked="" type="checkbox"/>	T	Personal cleanliness	X	0.5	0
41	IN	<input checked="" type="checkbox"/>	T	Wiping cloths: properly used & stored	1	X	0
42	<input checked="" type="checkbox"/>	OUT	N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	<input checked="" type="checkbox"/>	OUT		In-use utensils: properly stored	1	0.5	0
44	IN	<input checked="" type="checkbox"/>	T	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/>	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	<input checked="" type="checkbox"/>	T	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/>	OUT		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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 Telephone: (336) 992-2398

Establishment ID: 3034012434
☒ Inspection ☐ Re-Inspection Date: 11/30/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1:
 Email 2: 976@bojangle.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
hot water	3 comp	123	raw chicken	walk in cooler #2	38			
sanitizer quat	3 comp	200	air	reach in cooler for butter milk	50			
chicken fillets	final cook	189	buttermilk #1	reach in cooler for butter milk	55			
chicken tenders	final cook	178	buttermilk #2	reach in cooler for butter milk	54			
sausage	final cook	166	buttermilk #3	reach in cooler for butter milk	55			
gravy	hot holding at drive	149	air	chicken breeding station make unit	47			
bo rounds	hot holding at drive	143	spicy chicken	chicken breeding station make unit	55			
fries	hot holding at drive	140	raw bacon	drawer cooler under flat top	38			
green beans	hot holding at drive	147	ham	drawer cooler under flat top	38			
chicken tenders	hot holding at drive	166	air	reach in cooler at front	37			
bo rounds	final cook for hot holding	180						
sliced tomato	make unit	39						
cut lettuce	make unit	41						
cheese	make unit	40						
pimento cheese	make unit	40						
sliced cheese	bottom of make unit	40						
salad	walk in cooler #1	40						
cheese	walk in cooler #1	40						
slaw	walk in cooler #1	40						
raw spicy chicken	walk in cooler #2	38						

First
 Person in Charge (Print & Sign): Sasha
First
 Regulatory Authority (Print & Sign): John

Last
 Hanreck
Last
 Dunigan

[Signature]

[Signature]

REHS ID: 3072 - Dunigan, John
 REHS Contact Phone Number: (336) 703-3128

Verification Required Date: 12/01/2022

Authorize final report to
 be received via Email: *[Signature]*



North Carolina Department of Health & Human Services

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 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 976

Establishment ID: 3034012434

Date: 11/30/2022 **Time In:** 8:20 AM **Time Out:** 10:35 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sasha Hanreck	16769810	Food Service	08/01/2018	08/01/2023

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 2-103.11 (A) (Pf) The person in charge shall ensure that employees are properly maintaining the temperatures of time/temperature control for safety foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures and the person in charge shall ensure that employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing. PIC shall ensure rules in the code for food safety and handling are met. CDI: The person in charge was educated on the importance of monitoring of food temperatures and monitoring employees handwashing.
- 8 2-301.12 Cleaning Procedure (P) A food employee was observed incorrectly washing their hands. The food employee washed their hands by dipping their hands under running water for 2 seconds. When REHSI asked the food employee to rewash hands with soap the food employee just rubbed their hands together under running water with no soap. After asking the food employee a second time to use soap the food employee washed their hands correctly. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink. CDI: The food employee washed hands correctly before returning to food prep.
- 15 3-304.15 (A) Gloves, Use Limitation (P) A food employee touched raw ham with gloves on then proceeded to touch ready to eat cheese and placed it on a biscuit without changing out gloves or washing hands. If used, single-use gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: The food employee was corrected by REHSI. They remove their gloves and wash their hands.
- 16 4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) Four dishes stored clean had visible food residue and were not clean to sight or touch. Equipment, food-contact surfaces and utensils shall be clean to sight and touch. CDI: The dishes were placed in the three comp sink.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Spicy chicken at the breeding station being held at 55F. Buttermilk in the reach in cooler were being held at 55F. Maintain TCS foods in cold holding at 41F or less. CDI: PIC moved the raw spicy chicken to the walk in cooler due to the chicken only being in the breeding station for less than two hours. All the butter milk was voluntarily discarded.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The biscuit reach in cooler and the breeding station make unit is not holding food at 41F or below. The ambient air was 50F at the milk reach in and 47F at the breeding station make unit. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures. Verification of repair of the milk reach in cooler and the chicken breeding station required by 12/1/22. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Fries were being stored on the floor in front of upright freezer. Food shall be protected from contamination by storing the food at least 15 cm (6 inches) above the floor
- 40 2-402.11 Effectiveness - Hair Restraints (C) REPEAT. Two food employees working with food not wearing any kind of hair coverings for their head. Food employees shall wear hair restraints such as hats, hair coverings, or nets to effectively keep their hair from contacting exposed food clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) REPEAT. A soiled wiping cloth was being stored on the biscuit prep table not in a sanitizing solution. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of food debris and visible soil. CDI: Person in charge out the wiping cloth in the dirty linen container.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Ten metal pans stored inside of each other wet. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. The shelving used for holding clean dishes is beginning to chip and rust. The shelving in the bottom of the raw chicken make unit is beginning to chip and rust. Excessive buildup of ice on the bottom of the upright freezer where fries are being held. Water is leaking into the bottom of the reach-in cooler at the breeding chicken station. Two coolers are not holding food at 41F or below. 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 on all shelving throughout the establishment. Additional cleaning needed on the back of the upright freezer inside of the upright freezer and on the splash guard around the chicken breasting station. Non-food contact surfaces of equipment and utensils shall be clean and free of debris.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. General floor and wall cleaning is needed throughout the kitchen and prep areas, beneath the cook line equipment, under the biscuit prep equipment, and under the hot food warming station. Cleaning needed on the fire extinguisher that is attached to the wall above the butter at the biscuit station. Cleaning needed on the vents above the make line. Physical facilities shall be cleaned as often as necessary to keep them clean.