

Food Establishment Inspection Report

Score: 88

Establishment Name: BOJANGLES 855

Establishment ID: 3034012048

Location Address: 3411 OLIVERS CROSSING DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: BOJANGLES INC.

Telephone: (336) 784-5559

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: 4:40 PM Time Out: 7:20 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 4

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	2	0	
9	OUT <input checked="" type="checkbox"/> N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	X	X
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	OUT <input checked="" type="checkbox"/>				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	X	0	X
16	IN <input checked="" type="checkbox"/> N/A/N/O				
Food-contact surfaces: cleaned & sanitized		3	X	0	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	IN <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	X	X
19	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	X	0	X
23	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	X	X
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT				
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	IN <input checked="" type="checkbox"/> OUT				
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 <input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> 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/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	OUT <input checked="" type="checkbox"/> N/A/N/O				
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	IN <input checked="" type="checkbox"/> N/A				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	IN <input checked="" type="checkbox"/> N/A				
Contamination prevented during food preparation, storage & display		2	X	0	X
40	IN <input checked="" type="checkbox"/> N/A				
Personal cleanliness		1	0.5	X	
41	OUT <input checked="" type="checkbox"/>				
Wiping cloths: properly used & stored		1	0.5	0	
42	OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/> N/A				
In-use utensils: properly stored		X	0.5	0	X
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	IN <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
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	X
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> N/A				
Plumbing installed; proper backflow devices		2	X	0	X
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	IN <input checked="" type="checkbox"/> N/A				
Physical facilities installed, maintained & clean		1	X	0	X
56	OUT <input checked="" type="checkbox"/>				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					12



Comment Addendum to Food Establishment Inspection Report

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 Permittee: BOJANGLES INC.
 Telephone: (336) 784-5559

Establishment ID: 3034012048
 Inspection Re-Inspection Date: 11/30/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: 855@stores.bojangles.com
 Email 2: sevans@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
Ambient	Chicken Cooler	38	Ambient	Chicken Walk-in	40			
Bone-in Chicken	Fryer	153	Ambient	Walk-in	38			
Bone-in Chicken	Final	180	Quat Sani	Three-Comp	200			
Cajun Filet	Final	193	Hot Water	Prep Sink	142			
Eggs	Hot Hold	150						
Sausage	Hot Hold	167						
Grilled Chicken	Hot Hold	179						
Tenders	Drive-Thru	162						
Mac and Cheese	Drive- Thru	167						
Rice	Drive- Thru	154						
Ambient	Drive Thru Cooler	37						
Ambient	Front Cooler	40						
Green Beans	Hot Hold	137						
Lettuce	Make Unit	40						
Slice Tomato	Make Unit	37						
Ambient	Make Cooler	37						
Sausage	Final	170						
Fries	Reheat	192						
Steak	Final	198						
Ambient	Biscuit Cooler	32						

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

Regulatory Authority (Print & Sign): Ebonie
First _____ *Last* _____

Amel [Signature]

Ebonie Wilborn, DHHS

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date: 12/09/2022

REHS Contact Phone Number: (336) 462-7678

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: BOJANGLES 855

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Date: 11/30/2022 **Time In:** 4:40 PM **Time Out:** 7:20 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 2-103.11 Person In Charge (A) - (P) (Pf) No active managerial control at time of inspection. Employees unaware of health policy or how to handle vomit and diarrhea. Employee did not know how to make sanitizer. PIC shall ensure rules in the code for food safety and handling are met. CDI Violations addressed in report.
- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT Neither person in charge or employees present hold any food protection 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.
- 10 6-301.12 Hand Drying Provision (Pf) Drive-thru hand sink did not have paper towels available. Hand sink across from three-comp did not have paper towels. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels replaced.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Raw chicken stored above sausage patties in upright freezer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Sausage moved above chicken.

3-304.15 (A) Gloves, Use Limitation (P) Employee went from breadng chicken to turning off timer at biscuit oven. Employee picked up item from floor then went back to making orders. Employee washing dishes placed biscuits in oven. Discard gloves after a task is complete or any time they are damaged or soiled. CDI Gloves removed, employees need additional work in this area.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) REPEAT Pink residue present on ice machine shield. Clean the equipment and utensils used with time/temperature control for safety foods at a frequency necessary to prevent to accumulation of mold or soil.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT Sheet pans stored on clean dish shelf soiled with flour buildup. Equipment food contact surfaces and utensils shall be clean to sight and touch. Inspector will return to verify pans are free of any debris. By 12/9.
- 18 3-401.11 Raw Animal Foods - Cooking (P) Cajun filet came out fryer at 132F. Cook raw animal foods to required temperatures. Do not interrupt the cooking process without approved procedures. CDI Filet was dropped back into fryer for additional time until temperature was at least 165F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT Eggs at grill measured 60F. Chicken batter in the chicken station cooler measured 47F. Maintain TCS foods in cold holding at 41F or less. CDI Eggs discarded, batter moved to walk-in.
- 24 3-501.19 Time as a Public Health Control (P) Blanched fries not labeled with a time. When using time as a public health control, procedures shall be written in advance, maintained in food establishment, made available upon request, and followed. CDI Person in charge stated fries were just placed there and added the time.
- 38 6-202.15 Outer Openings, Protected (C) Drive-thru window left opened. Employee stated window is broken. Protect outer openings of establishment from insect or rodent entry.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) REPEAT Fries and buns were stored on the floor in the freezer. Bo-berry biscuits kept on shelf next to trash can without a barrier in-between. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Employees not wearing hair restraints. 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 with bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) REPEAT Tongs are being stored in unclean spaces between the shelves in the drive-thru area that are not cleaned and sanitized as required. Handle on scoop was resting in flour. Fry scoop stored on top of fries. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Wheel to the chicken cart in poor repair (rubber missing from front wheel). Hot well in front not currently being used. Back two wheels of cart at biscuit station missing rubber. Paint is peeling on bottom shelf next to stove. Replace missing end cap to shelf next to stove. Replace missing wall cap inside walk-in freezer. Equipment shall be maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Additional cleaning needed under oil fryer where buildup is occurring, on the shelves throughout. Clean fan and components inside both walk-in coolers. Clean buildup present on shelf next to stove. Clean surface on soda dispenser machine where nozzles are located. Clean surface under stove. Clean handle and inside door surface to chicken walk-in. Clean standing water inside grill cooler. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair (C) REPEAT Leak under prep sink. Maintain a plumbing system in good repair
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Continue removing and replacing peeling caulk throughout. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Clean floors under equipment. Clean wall and ceiling in biscuit station. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.