

# Food Establishment Inspection Report

Score: 90

Establishment Name: BOJANGLES #827

Establishment ID: 3034012483

Location Address: 4897 COUNTRY CLUB ROAD

City: WINSTON SALEM

State: NC

Zip: 27104

County: 34 Forsyth

Permittee: BOJANGLES, INC

Telephone: (336) 774-3890

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

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

☒ Inspection ☐ Re-Inspection

Date: 09/14/2021

Status Code: A

Time In: 10:45 AM

Time Out: 1:28 PM

Total Time: 2 hrs 43 min

Category #: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 4

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	1	0				49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Sanitation</b> .2653, .2654, .2656, .2657										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0				
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0				
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0				
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0			54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0				
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	1	0				<b>Total Deductions:</b> 10										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
<b>Consumer Advisory</b> .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														
<b>Highly Susceptible Populations</b> .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
<b>Chemical</b> .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													
<b>Conformance with Approved Procedures</b> .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													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of

DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #827

Location Address: 4897 COUNTRY CLUB ROAD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

Permittee: BOJANGLES, INC

Telephone: (336) 774-3890

Establishment ID: 3034012483

☒ Inspection ☐ Re-Inspection Date: 09/14/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1: sally4fady@yahoo.com

Email 2: \_\_\_\_\_

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
CFPM	Charlene Kauffman 11/20/23	0.0	shredded lettuce	produce walk in cooler	38.0			
hot water	3 comp sink	136.0	liquid eggs	produce walk in cooler	38.0			
quat sanitizer	3 comp sink (ppm)	200.0	chopped lettuce	condiment make unit	54.0			
chicken filets	hot lamp	140.0	sliced tomatoes	condiment make unit	48.0			
sausage	hot hold	148.0	american cheese	condiment make unit	58.0			
chicken breasts	hot hold	152.0	pimento cheese	condiment make unit	52.0			
eggs	hot hold	156.0	air temperature	condiment make unit	49.8			
gravy	drive thru hot hold	137.0						
rice	drive thru hot hold	142.0						
grits	drive thru hot hold	162.0						
fried chicken	drive thru hot hold	156.0						
mac and cheese	drive thru hot hold	112.0						
fried chicken	final cook	188.0						
country steak	final cook	192.0						
sausage	final cook	166.0						
buttermilk	biscuit reach in cooler	41.0						
air temperature	milk reach in	35.8						
raw chicken	chicken walk in cooler	38.0						
raw chicken	chicken walk in cooler	38.0						
shredded cheese	produce walk in cooler	39.0						

Person in Charge (Print & Sign): Charlene Kauffman

Regulatory Authority (Print & Sign): Jackie Martinez

*Charlene Kauffman*

*Jackie Martinez*

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 09/16/2021

REHS Contact Phone Number: (336) 703-3137



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_

• Division of Public Health • Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 3/2013

• Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** BOJANGLES #827

**Establishment ID:** 3034012483

## 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 6-301.12 Hand Drying Provision -REPEAT-PF - No paper towels present at handwashing sink next to biscuit station and at handwashing sink next to 3 comp sink at start of inspection. Paper towels shall be maintained available at all handwashing stations. CDI- Employee placed paper towels at both stations.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - PF-REPEAT- About 35% of utensils inspected today on clean dish shelves were found soiled with grease and/or food residue. Equipment food-contact surfaces shall be clean to sight and touch. VERIFICATION REQUIRED by opening time Monday 9/20/21 on consistent compliance with cleanliness of utensils, dishes, and equipment food-contact surfaces.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- One container of mac and cheese at the drive through hot hold station measured at 112F. Maintain TCS foods in hot holding at 135F or above. Mac and cheese had recently been prepared within the last 30 minutes. CDI- Mac and cheese was reheated in microwave to above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- In the condiment make unit the following items measured above 41F as noted in temperature log: 2 containers of American cheese, 2 containers of chopped lettuce, 1 container of pimento cheese, 1 container of shredded cheese, and 2 containers of sliced tomatoes. TCS foods in cold holding shall be maintained at 41F or below. CDI- Items were voluntarily discarded by PIC. New containers of TCS ingredients pulled from walk in cooler (all measured at 41F or below) and placed in unit. TCS ingredients will be held on a temporary time as a public health procedure (3 hours total) until unit is repaired. Procedure written and approved during inspection.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Condiment make unit that holds toppings for sandwiches is not able to maintain TCS ingredients (such as sliced tomatoes, shredded cheese, chopped lettuce, etc.) at 41F or below. Air temperature of unit at top is at 48.8F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. VERIFICATION REQUIRED by Thursday 9/16/21 that unit has been repaired and able to hold TCS ingredients at 41F or below. \*Note\* Approved time as a public health procedure will be used for TCS ingredients in unit until it is repaired.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean utensils are being stored on shelving racks that are above and in close proximity to the wash/soiled side of the 3 comp sink where they are exposed to potential splash and contamination. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Drainboard on sanitize side of 3 compartment sink is soiled. A warewashing equipment and drain boards and other equipment used to substitute drainboards shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function, and, if used, at least every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C-REPEAT- Clean the following nonfood contact surfaces: exteriors of all fryers, gaskets of biscuit cooler reach in, bottom shelf of upright freezer, all shelves in chicken walk in cooler, door of chicken walk in cooler, bottom of all reach in coolers, splash zone of beverage dispenser at the drive through, pass through of hot holding equipment where biscuits are placed, tea prep table and sink. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.

53 6-501.12 Cleaning, Frequency and Restrictions - C- Clean floors under and behind cooking equipment, under tea prep station and in back of kitchen near mop sink. All physical facilities shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.