

# Food Establishment Inspection Report

Score: 90

Establishment Name: BOJANGLES #537

Establishment ID: 3034010980

Location Address: 3652 REYNOLDA RD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 12 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 08 : 35  am  pm Time Out: 12 : 40  am  pm

Permittee: BJ RESTAURANT DEVELOPMENT, LLC

Total Time: 4 hrs 5 minutes

Telephone: (336) 924-2400

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: 6

No. of Repeat Risk Factor/Intervention Violations: 5

| 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 |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |     |     |   |    |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0   |   |    |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |     |     |   |    |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | 3   | 13  | 0 |    |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | 3   | 13  | 0 |    |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |     |     |   |    |
| 4  | <input type="checkbox"/>            | <input checked="" 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 |    |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |     |     |   |    |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4   | 2   | 0 |    |
| 7  | <input type="checkbox"/>            | <input checked="" 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 |    |
| <b>Approved Source</b> .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 |    |
| <b>Protection from Contamination</b> .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   | 0   | 13  | 0 |    |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2   | 1   | 0 |    |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |     |     |   |    |
| 16   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooking time & temperatures   | 3   | 0   | 0 |    |
| 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  | 3   | 0   | 0 |    |
| 20   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | 13  | 0 |    |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 |    |
| <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   | 03  | 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   | 13  | 0 |    |
| <b>Chemical</b> .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 |    |
| <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 |    |

| 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 |
| <b>Safe Food and Water</b> .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 |    |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |     |     |   |    |
| 31   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1   | 03  | 0 |    |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 |    |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |     |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2   | 1   | 0 |    |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |     |     |   |    |
| 36   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2   | 1   | 0 |    |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2   | 1   | 0 |    |
| 38   | <input type="checkbox"/>            | <input checked="" 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 |    |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |     |     |   |    |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1   | 03  | 0 |    |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1   | 0   | 0 |    |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1   | 03  | 0 |    |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1   | 03  | 0 |    |
| <b>Utensils and Equipment</b> .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   | 0   | 0 |    |
| 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   | 0   | 03  | 0 |    |
| <b>Physical Facilities</b> .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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2   | 1   | 0 |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1   | 03  | 0 |    |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | 0   | 03  | 0 |    |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | 1   | 0   | 0 |    |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | 10  |     |   |    |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #537  
 Location Address: 3652 REYNOLDA RD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: BJ RESTAURANT DEVELOPMENT, LLC  
 Telephone: (336) 924-2400

Establishment ID: 3034010980  
 Inspection  Re-Inspection Date: 04/12/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

| Item<br>9/27/23 | Location<br>Mark Louch | Temp<br>0 | Item<br>lettuce | Location<br>make unit | Temp<br>51 | Item<br>fish | Location<br>final cook | Temp<br>192 |
|-----------------|------------------------|-----------|-----------------|-----------------------|------------|--------------|------------------------|-------------|
| wash temp       | 3 comp sink            | 120       | country ham     | hold line             | 139        | cajun filet  | final cook             | 204         |
| quat sani       | 3 comp sink            | 200       | supreme         | hold line             | 152        | egg          | final cook             | 183         |
| tomato          | make unit 852          | 47        | liquid egg      | griddle               | 41         | sausage      | final cook             | 173         |
| tomato          | walk in 930            | 41        | sausage         | reach in              | 41         | steak        | final cook             | 188         |
| sausage         | hold line              | 131       | buttermilk      | biscuit reach in      | 32         | tender       | final cook             | 187         |
| grilled chix    | hold line              | 132       | rice            | final cook            | 193        | green beans  | walk in                | 42          |
| sliced cheese   | make unit              | 51        | pintos          | stove reheat          | 173        | chicken wing | chicken walk in        | 39          |

## 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 - REPEAT - Two employee drinks on the prep table by toaster. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may have a drink with a lid and straw on a lower shelf so as not to contaminate food, equipment, or utensils. CDI - Drinks were taken to office.
- 7 3-301.11 Preventing Contamination from Hands - P - Food employee observed scooping fries with bare hands. Fries fell onto her hands and she bagged the container for service. Food employees may not contact exposed, ready-to-eat food with bare hands. CDI - Employee was directed to don gloves for scooping fries, and she donned gloves. Fries were voluntarily discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - Five scoops and several lids soiled with food debris. Grease nozzle for draining fry vats soiled inside. Food contact surfaces shall be clean to sight and touch. CDI - Items put at 3 compartment sink to be washed, rinsed, and sanitized. // 4-703.11 (C) (4) Hot Water and Chemical-Methods - P - Bowl for biscuit making was dunked in quat sanitizer without proper contact time. Chemical sanitizing by immersion using a solution specified under 4-501.114 shall have contact times consistent with label use instructions to yield sanitization. CDI - Bowl was re-washed, rinsed, and sanitized with correct contact time.

Lock Text



Person in Charge (Print & Sign): Mark <sup>First</sup> Louch <sup>Last</sup>  
 Regulatory Authority (Print & Sign): Lauren Pleasants <sup>First</sup> Nora Sykes <sup>Last</sup>



REHS ID: 2664 - Sykes, Nora

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3161



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 16 3-401.11 Raw Animal Foods-Cooking - P - REPEAT - Chicken breast cooked to 159F. Poultry shall cook to 165F or above for 15 seconds. CDI - Chicken breast put back in fryer to cook more and measured 166F.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - Sausage on make line measured 131F. Grilled chicken on make line measured 132. Potentially hazardous, ready-to-eat food shall be maintained hot at 135F or above. CDI - Items were voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - Lettuce and sliced cheese in top of make unit measured 51F. Potentially hazardous food shall be held at 41F or below. Use deep pans filled to the fill line only. CDI - Lettuce and cheese were placed in reach in below make unit. PIC stated that lettuce and cheese were stacked too high in containers and that he would ensure that overstacking would not occur to maintain 41F.
- 31 3-501.15 Cooling Methods - PF - Container of sliced tomatoes in make unit measured 47F and were sliced before placing in make unit. Use shallow pans, uncovered, with thin portions, and place tomatoes in walk-in cooler after slicing at room temperature to cool to 41F before placing in make unit. Sausage on holding line was put in a closed to-go container in reach in cooler to be saved for rice and gravy. Use shallow metal pans to cool sausage in walk-in cooler instead. CDI - Tomatoes were placed in walk-in cooler and measured 41F after 38 minutes. Sausage was placed in walk-in cooler but was later voluntarily discarded.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - REPEAT - Three dead roaches observed in cabinet under drive thru ice bin and drink machines. PIC stated that they are under a new pest control company who recently treated the establishment. Remove dead insects and clean areas to prevent accumulation and so as not to attract other pests.
- 38 2-302.11 Maintenance-Fingernails - PF - Food employee observed scooping fries without wearing gloves, with nail polish/artificial nails. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. CDI - Employee was educated and donned gloves. // 2-402.11 Effectiveness-Hair Restraints - C - One employee scooping fries, biscuit maker, and manager, not using hair restraints. Make line employee has a ponytail and visor but needs to use a more effective method. Hats, hair coverings or nets that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles shall be worn.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - REPEAT - 3 stacks of metal pans were stacked wet. Employee observed towel drying bowl for biscuit dough. Chicken marinator in walk-in had sanitizer pooled in the bottom and should be inverted to allow air-drying. After cleaning and sanitizing equipment and utensils, they shall be air-dried.



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Spell

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT but left at half credit for improvement in this area. Gaskets torn on chicken walk-in cooler, upright freezer. Damage to doors of produce walk-in cooler and walk-in freezer. . Holes in wall of walk-in cooler need to be caulked. Door under ice bin at drive thru does not stay closed. Equipment shall be maintained in good repair.
- 47 4-601.11(B) & (C) - C - Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils - C - REPEAT - Heavy cleaning is needed on all nonfood-contact surfaces including but not limited to: under grill and egg griddle at cook line, make unit lid (behind, underside, and external sides), in cabinets under fryers, shelves and gaskets of the biscuit reach-in cooler, the dining room and drive thru drink machines behind nozzles, in the cabinet under the ice bin of drive thru, on shelving in walk-in coolers, on hot holding line, on outside of ice machine, and on shelving at soda storage, . Maintain nonfood-contact surfaces of equipment clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT - Floor cleaning needed under chemical storage shelving, around perimeters of walk-in coolers and freezer, under all equipment especially the grill line, and the men's restroom. Wall cleaning needed through kitchen. Physical facilities shall be maintained clean. //6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Floor under sanitizer drainboard at 3 compartment sink and on other side of wall by trash cans holding standing water and tiles are in disrepair at cove base. Can wash is not correctly sloped to drain. The floors shall be graded to drain, and floor and wall junctures shall be coved and sealed.
- 54 6-303.11 Intensity-Lighting - C - REPEAT- Lighting measured 23-37 foot candles under hood at grill line. Lighting shall measure 50 foot candles in food preparation areas. Moved from full to half credit due to improvement.



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✓  
Spell

