

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .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	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .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		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .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	
Protection from Contamination .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				13		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3		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	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13		
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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .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	
Conformance with Approved Procedures .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
Safe Food and Water .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	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03		
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	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .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		
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		
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	
Proper Use of Utensils .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			
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	
Utensils and Equipment .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			
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				03		
Physical Facilities .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				03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1			
Total Deductions:										10



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☐ 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 9/27/23	Location Mark Louch	Temp 0	Item lettuce	Location make unit	Temp 51	Item fish	Location final cook	Temp 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): *First* Mark *Last* Louch

Regulatory Authority (Print & Sign): *First* Lauren Pleasants *Last* Nora Sykes

[Signature]
[Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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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 marinade 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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