

Food Establishment Inspection Report

Score: 94

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: 03/21/2023 Status Code: A

Time In: 11:20 AM Time Out: 1:40 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
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	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	X	0 X X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0 X 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	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	X X
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	X X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0 X X
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0 X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	0.5	0 X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	X	0.5	0 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: BOJANGLES INC.
 Telephone: (336) 784-5559

Establishment ID: 3034012048
☒ Inspection ☐ Re-Inspection Date: 03/21/2023
 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
Eggs	Hot Hold	160	Fries	Reheat	207			
Sausage Patty	Hot Hold	158	Chicken	Final	186			
Cajun Filet	Hot Hold	159						
Bone-in Chicken	Hot Hold	142						
Green Beans	Hot Hold	180						
Egg	Reheat	176						
Country Ham	Grill Cooler	40						
Slice Tomato	Make Unit	38						
Lettuce	Make Unit	41						
Bo's Chicken	Hot Hold	154						
Supreme	Drive-thru Warmer	170						
Quat Sanitizer	Three-Comp	200						
Grill Chicken	Final	192						
Gravy	Hot Well	146						
Ambient	Beverage Cooler	37						
Slaw	Drive-thru Cooler	37						
Hot Water	Prep Sink	135						
Ambient	Chicken Walkin	39						
Ambient	Walkin	38						
Ambient	Biscuit Cooler	31						

First
 Person in Charge (Print & Sign): Sandy
 First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Ross
 Last
 Wilborn

Sandy Ross

Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number: _____

Verification Required Date: _____

Authorize final report to
 be received via Email: _____



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 855

Establishment ID: 3034012048

Date: 03/21/2023 **Time In:** 11:20 AM **Time Out:** 1:40 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sandy Ross	17654823	Food Service	03/26/2019	03/26/2024

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.

- 10 6-301.12 Hand Drying Provision (Pf) REPEAT 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.

6-301.14 Handwashing Signage (C) No hand wash sign present inside men's restroom. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) REPEAT Drink nozzle at drive-thru window soiled. Person in charge stated utensils are only washed at least once a day. 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. Clean utensils used with TCS foods at least once every four hours. CDI Education, utensils replaced.

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. CDI Pans sent to dish.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Dirty rice at drive-thru measured 126F. Grilled chicken in hot holding unit measured 124F. Maintain TCS foods in hot holding at 135F or above. CDI Both rice and chicken were voluntarily discarded.
- 28 7-102.11 Common Name - Working Containers (Pf) Chemical bottle stored in dry stock by freezer door not labeled. Person in charge unsure of contents. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI Chemical poured out.
- 40 2-402.11 Effectiveness - Hair Restraints (C) REPEAT Employee 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) REPEAT Employee working with food while wearing a watch. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.

2-302.11 Maintenance - Fingernails (Pf) Employee wearing nail polish was seen preparing food and packaging orders at drive-thru without gloves. 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 put on gloves
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Sanitizer bucket on front line measured 0ppm of Quat. Solution shall be maintained at an acceptable concentration.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Single-service gloves are stored on chicken breading station where exposed to splash when prepping chicken in flour. Store single-use and single-service articles to prevent contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Hot well in front not currently being used. Back two wheels of cart at biscuit station missing rubber. Replace missing end cap to shelf next to stove. Replace missing wall cap inside walk-in freezer. Crack present in outer corners on wash and sanitizer sinks. Leak present inside middle walk-in cooler and freezer. Upright freezer has a torn gasket. One of the hood vents above the biscuit oven is missing. 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 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 behind make unit lid. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.114 Using Drain Plugs (C) Recycling dumpster is missing its drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.

5-501.113 Covering Receptacles (C) One dumpster door was left opened. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.

5-501.115 Maintaining Refuse Areas and Enclosures (C) Minor trash debris around dumpster and a chicken box stored behind recycling. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Continue removing and replacing peeling caulk throughout. RegROUT floor where low in dish and in front of mop sink. Front hand soap dispenser is cracked. Recaulk hand sink in men's room to wall. 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) REPEAT Clean walls and ceiling throughout. Clean vents in both restrooms. 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.