

Food Establishment Inspection Report

Score: 91.5

Establishment Name: BOJANGLES 552

Establishment ID: 3034011041

Location Address: 585 NORTHWEST BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: BOJANGLES RESTAURANTS INC

Telephone: (336) 722-4282

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/25/2023 Status Code: A

Time In: 9:40 AM Time Out: 12:30 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

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	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	
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	IN	<input checked="" type="checkbox"/>	T	Hands clean & properly washed	4	X	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"/>	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	T	Food-contact surfaces: cleaned & sanitized	3	X	0
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	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	X
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
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	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	<input checked="" type="checkbox"/>	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	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/>	OUT	N/A/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	IN	<input checked="" type="checkbox"/>	T	Food properly labeled: original container	2	1	X
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	IN	<input checked="" type="checkbox"/>	T	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/>	OUT	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"/>	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	<input checked="" type="checkbox"/>	T	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	<input checked="" type="checkbox"/>	T	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN	<input checked="" type="checkbox"/>	T	Garbage & refuse properly disposed; facilities maintained	X	0.5	0
55	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	X	0.5	0
56	IN	<input checked="" type="checkbox"/>	T	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:				8.5			



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011041
☒ Inspection ☐ Re-Inspection Date: 01/25/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: 552@stores.bojangles.com
 Email 2: irisfulton@stores.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	cold hold	41						
tomatoes	flip top	40						
lettuce	flip top	40						
pimento cheese	flip top	39						
cheese	reach in cooler	40						
cheese	reach in cooler	40						
egg product	reach in cooler	40						
cole slaw	reach in cooler	36						
chicken	cook to	203						
pintos	commercial reheat	163						
mac n cheese	commercial reheat	109						
green beans	commercial reheat	174						
rice	cook to	153						
tender	cook to	180						
buttermilk	walk in cooler	34						
pimento cheese	walk in cooler	38						
hot water	3 comp sink	136						
quat sanitizer	3 comp sink	200						
mac n cheese	commercial reheat	163						

First
 Person in Charge (Print & Sign): Cora
 First
 Regulatory Authority (Print & Sign): Shannon

Last
Luria
 Last
Craver

Cora Luria
Shannon Craver

REHS ID: 2848 - Craver, Shannon
 REHS Contact Phone Number: (336) 703-3137

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 552

Establishment ID: 3034011041

Date: 01/25/2023 **Time In:** 9:40 AM **Time Out:** 12:30 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 2-102.11 Demonstration, Knowledge (A), (B) and (C) (1), (4) - (16) (PF). The Person In Charge (PIC) is not a certified food protection manager, had priority violations, and the some of the demonstration of knowledge questions had to be explained and answered (all questions were asked).
**The PIC shall demonstrate to the regulatory authority knowledge of foodborne disease prevention and requirements of this code by: (A) having no priority violations, (B) being a certified food protection manager, (C) responding correctly to the inspectors questions as they relate to the specific food operation.
CDI: Demonstration of knowledge questions were discussed with PIC and a copy was left, New general manager is working on becoming a certified food protection manager.
- 2 2-102.12 (A) Certified Food Protection Manager (C). The PIC is not a certified food protection manager.
**(A) The PIC 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.
- 8 2-301.14 When to Wash (P). Observed food employee go from raw chicken to tongs and other items with only taking gloves off.
**Food employees shall clean their hands immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and (G) when switching between working with raw food and working with ready to eat food.
CDI: spoke with PIC and employee about this and hands were washed.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). There were several pans found soiled and had other labels on them.
**(A) Equipment, food-contact surfaces and utensils shall be clean to sight and touch.
CDI: stickers and labels were removed and items were rewashed.
- 19 3-403.11 Reheating for Hot Holding (P). Macaroni and cheese was reheated on the stove and when temped was at 109F and placed on the line.
**(C) Ready-to-eat, time/temperature control for safety food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 135F when being reheated for hot holding.
CDI: the macaroni and cheese was reheated to 163F.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). The flour and chicken breaders need to be labeled with the common name.
**Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flours, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 40 2-402.11 Effectiveness - Hair Restraints (C). Food employees were not wearing hair restraints.
**(A) Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). Green shelving throughout the facility also needs to be repaired so they are level. Walk-in freezer has heavy condensate buildup on all the shelves and on floor. This is being repaired today and the service company is getting parts to repair it.
**(A) Equipment shall be maintained in a state of repair and condition.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean green shelves throughout the facility and in coolers. Clean the floors in the walk in coolers and freezers.
**Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 System Maintained in Good Repair (C). The can wash had a clog and had backed up onto the floor in. The maintenance man snaked the drain and it is not working correctly.
**A Plumbing system shall be: (B) maintained in good repair.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C). The pavement around the dumpster needs to be cleaned of the litter and debris.
**A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean.
- 5-501.113 Covering Receptacles (C). The door to the dumpster was open.

**Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: (B) with tight fitting lids or doors if kept outside the food establishment.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) There are broken and damaged tiles and low grout throughout the facility that needs to be repaired. The low grout is making the tiles come away from the floor when water is standing in those areas.

**Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C). The floor needs cleaning under the soda bib rack and the chemical rack.

**(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

- 56 6-303.11 Intensity - Lighting (C). The lightbulbs need to be replaced in the chicken cooler.

**The light intensity shall be: (A) At least 10 foot-candles at a distance of 30 inches above the floor, in walk in refrigeration units.