

Food Establishment Inspection Report

Score: 90.5

Establishment Name: BOJANGLES #537

Establishment ID: 3034010980

Location Address: 3652 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: BJ RESTAURANT DEVELOPMENT, LLC

Telephone: (336) 924-2400

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/29/2024 Status Code: A

Time In: 11:00 AM Time Out: 1:35 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> IN <input checked="" type="checkbox"/> OUT | Hands clean & properly washed | 4 | 2 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 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 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | 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 | <input checked="" type="checkbox"/> 1.5 | 0 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 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"/> IN <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"/> 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 | <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"/> OUT/N/A | Toxic substances properly identified stored & used | 2 | 1 | 0 |
| 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"/> IN <input checked="" type="checkbox"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | <input checked="" type="checkbox"/> 0 | |
| 39 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | <input checked="" type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Personal cleanliness | 1 | 0.5 | <input checked="" type="checkbox"/> |
| 41 | <input checked="" type="checkbox"/> OUT | Wiping cloths: properly used & stored | 1 | 0.5 | 0 |
| 42 | <input checked="" type="checkbox"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | <input checked="" type="checkbox"/> 0.5 | 0 | <input checked="" type="checkbox"/> |
| 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 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | <input checked="" type="checkbox"/> 0.5 | 0 | <input checked="" type="checkbox"/> |
| 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 | <input checked="" type="checkbox"/> 0.5 | 0 | <input checked="" type="checkbox"/> |
| 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"/> IN <input checked="" type="checkbox"/> OUT | Plumbing installed; proper backflow devices | 2 | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> |
| 52 | <input checked="" type="checkbox"/> OUT | Sewage & wastewater properly disposed | 2 | 1 | 0 |
| 53 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Toilet facilities: properly constructed, supplied & cleaned | 1 | <input checked="" type="checkbox"/> 0 | |
| 54 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | <input checked="" type="checkbox"/> |
| 55 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Physical facilities installed, maintained & clean | <input checked="" type="checkbox"/> 0.5 | 0 | <input checked="" type="checkbox"/> |
| 56 | <input checked="" type="checkbox"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 |
| TOTAL DEDUCTIONS: | | | | | 9.5 |



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: 04/29/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: III
 Email 1: 537@bojangles.com
 Email 2:
 Email 3:

Temperature Observations

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-------------------------------------|-------|---------------|------|---------------|------|
| Steak/final cook | 204.0 | | | | |
| Supremes/final cook | 212.0 | | | | |
| French Fries/cooked for hot holding | 210.0 | | | | |
| Gravy/hot holding | 177.0 | | | | |
| Sausage Patties/hot holding | 172.0 | | | | |
| Grilled Chicken/hot holding | 177.0 | | | | |
| Cajun Chicken/hot holding | 175.0 | | | | |
| Chicken Breast/hot holding | 156.0 | | | | |
| Lettuce/make-unit | 38.0 | | | | |
| Pimento Cheese/make-unit | 41.0 | | | | |
| Bo Rounds/drive-thru station | 150.0 | | | | |
| Rice/drive-thru station | 143.0 | | | | |
| Pinto Beans/drive-thru station | 143.0 | | | | |
| Chicken Thighs/drive-thru station | 148.0 | | | | |
| Mashed Potatoes/pos station | 154.0 | | | | |
| Macaroni/pos station | 135.0 | | | | |
| Coleslaw/walk-in cooler | 38.0 | | | | |
| Hot Water/3-compartment sink | 123.0 | | | | |
| Quat Sani/3-compartment sink | 200.0 | | | | |

Person in Charge (Print & Sign): *First* Sally *Last* Evans
 Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy

Sally Evans
K. Murphy

REHS ID: 2795 - Murphy, Victoria Verification Dates: Priority: 04/30/2024 Priority Foundation: Core:

REHS Contact Phone Number: (336) 703-3814

Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: BOJANGLES #537

Establishment ID: 3034010980

Date: 04/29/2024 **Time In:** 11:00 AM **Time Out:** 1:35 PM

Certifications

| Name | Certificate # | Type | Issue Date | Expiration Date |
|-------------|---------------|--------------|------------|-----------------|
| Sally Evans | | Food Service | 11/29/2022 | 11/29/2027 |

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 2-301.14 When to Wash-P: An employee contacted a bag of raw chicken with gloved hands, discarded gloves, and attempted to handle a basket of cooked french fries. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. (G) When switching between working with raw food and working with ready-to-eat food. CDI: Education was given and the employee washed hands and changed gloves before handling RTE food.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: The followings items were stored soiled in the clean dish area: 9 pans and 5 plastic containers . Food-contact surfaces shall be clean to sight and touch. VR: A verification is required by 4/30. If you have any questions, contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc
- 38 6-501.111 Controlling Pests-C: Several flies were observed in the restrooms. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C: Two boxes of food were stored on the floor inside the walk-in freezer. (A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 40 2-303.11 Prohibition - Jewelry-C: An employee was observed wearing a bracelet while preparing food. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-REPEAT-C: Several stacks of metal pans were stacked wet. After cleaning and sanitizing, equipment and utensils: (A) Shall be air-dried
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT -C: Legs tarnishing on equipment/ recaulk lower shelf to the wall at the expo where the condiment containers are stored/the outer wall of the walk-in cooler is caving inward/the metal base around the perimeters of the walk-in refrigeration units are rusting and detaching/replace doors sweep on the walk-in freezer door/the doors and the outer wall of the walk-in cooler are corroding/the top oven is broken/ seal holes in drain board on at tea station. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: back splash behind grills and fryers, shelves in walk-in cooler, fan covers in the walk-in cooler, dry storage shelves, shelves inside the walk-in cooler, dunnage racks in the walk-in cooler, lid of the ice machine, wall behind ovens, monitors throughout the establishment, chicken marinade stand, and outer surfaces. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) System Maintained in Good Repair-REPEAT-C: A leak was observed at the faucet and metal tower at 3-compartment sink/a leak was observed at the foot pedal of the back handwashing sink/the urinal is out of order. Plumbing fixtures shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures-C: Cleaning is needed on plumbing fixtures in the men's and women's restrooms. Plumbing fixtures such as handwashing sink, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 54 5-501.113 Covering Receptacles-C: The door of the dumpster was observed open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered.//5-501.114 Using Drain Plugs-C: There was no drain plug in the outside receptacle. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Damaged base tiles were observed in the warewashing area/recaulk toilets to the floor in the women's restroom/recaulk plates around chicken cooler/regROUT between the floor tiles throughout the establishment/remove caulk on wall behind prep sink/caulk holes in walls. Physical

facilities shall be maintained in good repair.// 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed to floors and walls under and behind equipment. Physical facilities shall be maintained clean.