

# Food Establishment Inspection Report

Score: 86

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: 06/24/2022 Status Code: A

Time In: 1:30 PM Time Out: 4:10 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

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
<b>Supervision .2652</b>							
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	<input checked="" type="checkbox"/>	0	
2	<input checked="" type="checkbox"/>	OUT	N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>							
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
<b>Good Hygienic Practices .2652, .2653</b>							
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>							
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	IN	<input checked="" type="checkbox"/>	T/N/A	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0
<b>Approved Source .2653, .2655</b>							
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
<b>Protection from Contamination .2653, .2654</b>							
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	<input checked="" type="checkbox"/>	1.5	0
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>							
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	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Time as a Public Health Control; procedures & records	3	<input checked="" type="checkbox"/>	0
<b>Consumer Advisory .2653</b>							
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>							
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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>							
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
<b>Safe Food and Water .2653, .2655, .2658</b>							
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
<b>Food Temperature Control .2653, .2654</b>							
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	IN	<input checked="" type="checkbox"/>	T	Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	0
<b>Food Identification .2653</b>							
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>							
38	IN	<input checked="" type="checkbox"/>	T	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>
39	IN	<input checked="" type="checkbox"/>	T	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0
40	IN	<input checked="" type="checkbox"/>	T	Personal cleanliness	1	<input checked="" type="checkbox"/>	0
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
<b>Proper Use of Utensils .2653, .2654</b>							
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	IN	<input checked="" type="checkbox"/>	T	Single-use & single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>	0
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>							
47	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0
48	IN	<input checked="" type="checkbox"/>	T	Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	0
49	IN	<input checked="" type="checkbox"/>	T	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>							
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	<input checked="" type="checkbox"/>
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	1	<input checked="" type="checkbox"/>	0
55	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>				<b>14</b>			



# Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27104  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Permittee: BOJANGLES RESTAURANTS INC  
 Telephone: (336) 722-4282

Establishment ID: 3034011041  
☒ Inspection ☐ Re-Inspection Date: 06/24/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: III  
 Email 1: 552@stores.bojangles.com  
 Email 2:  
 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
Lettuce	Flip Top Unit	40	Hot Water	3 Compartment Sink	134			
Cajun Fillet	Hot Hold	147	Sanitizer Quaternary	3 Compartment Sink (Remade)	200			
Sausage	Steam Well	126	Misty McAdams CFPM	12-6-2024	0			
Pinto	Reheated	190						
Chicken Breast	Steam Well	145						
Fried Chicken	Hot Hold	146						
Tomato	Flip Top	35						
Pimento Cheese	Flip Top	40						
American Cheese	Flip Top	41						
Chicken Tender	Hot Hold	135						
Fried Chicken	Hot Hold	171						
Mashed Potato	Steam Table	181						
Macaroni Cheese	Steam Table	136						
Green Bean	Steam Table	170						
Chicken	Cook To	189						
Chicken	Cook To	202						
Sausage	Cook To	180						
Raw Chicken	Walk In	41						
Lettuce	Walk In	40						
Mac	Walk In	40						

Person in Charge (Print & Sign): Misty First Last  
McAdams  
 Regulatory Authority (Print & Sign): Glen First Last  
Pugh

REHS ID: 3016 - Pugh, Glen

Verification Required Date:

REHS Contact Phone Number:



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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## Comment Addendum to Inspection Report

**Establishment Name:** BOJANGLES 552

**Establishment ID:** 3034011041

**Date:** 06/24/2022 **Time In:** 1:30 PM **Time Out:** 4:10 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 2-103.11 (C) (K) (Pf) - The PERSON IN CHARGE shall ensure that: Employees comply with food code. EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution chemical concentration and exposure time for chemical SANITIZING.  
\*\*\*Repeat violations observed in areas of TPHC, hot holding, and cleaning and sanitizing of food contact surfaces. More managerial oversight is needed for the establishment to ensure tasks such as daily routine cleaning, proper warewashing, facility maintenance, and proper TPHC and hot holding procedures are being followed.
- 10 6-301.12 Hand Drying Provision (Pf) - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels.  
The front hand wash sink did not have paper towels. CDI dispenser was refilled.  
  
5-202.12 Handwashing Sinks, Installation (C) - (C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.  
\*\*\*The faucet in the men's restroom only runs for 10 seconds.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - A chemical SANITIZER used in a SANITIZING solution for a manual operation shall be between 150-400 ppm quaternary ammonia.  
\*\*\*The sanitize compartment of 3 comp sink measured at 0 ppm. Several dishes were in the solution. CDI solution was remade at 200 ppm and dishes were taken to be washed again.  
  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
\*\*\*Many dishes stored clean still had food residue on them. CDI all dishes were taken back to be washed.  
  
4-602.11 (E)(4) Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned: In EQUIPMENT such as ice bins at a frequency necessary to preclude accumulation of soil or mold.  
\*\*\*The ice machine has mildew on upper portion and ice baffle.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 135F or above.  
\*\*\*Sausage patties at 126F, tater rounds 119F. CDI food was discarded.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) - If time without temperature control is used as the public health control up to a maximum of 4 hours: The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control.  
\*\*\*Chicken breast filets and sausage patties on TPHC were not marked with times. Bo' Rounds marked for discard at 11:33 were still on the line. CDI foods were discarded.
- 36 4-204.112 Temperature Measuring Devices - Functionality (C) - Cold or hot holding EQUIPMENT used for TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.  
\*\*\*The biscuit cooler and flip top unit are missing internal thermometers.
- 38 6-202.15 Outer Openings, Protected (C) - Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by: Solid, self-closing, tight-fitting doors.  
\*\*\*The door for roof access has gaps and needs to be adjusted to fit tightly.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - 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 6 inches above the floor.  
\*\*\*Box of food was stored on the floor in the walk in freezer.
- 40 2-303.11 Prohibition - Jewelry (C) - 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.  
\*\*\*Employee preparing food was wearing rings and bracelets.  
  
2-402.11 Effectiveness - Hair Restraints (C) - 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 SINGLESERVICE and SINGLE-USE ARTICLES.  
\*\*\*Employee working drive thru was not wearing a hair restraint and actively engaged in preparing / serving food.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - SINGLE-SERVICE and SINGLEUSE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.  
\*\*\*A box of single service items was stored on the floor and exposed to water in the dry stock area near back door.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.  
\*\*\*The flip top unit is not holding at proper temperature and employees are using ice to hold foods inside cooler; the door is crooked and not sealing properly. Walk in cooler door is damaged and needs repair. Flour bin is missing a lid and is covered with trash bag.
- 48 4-501.18 Warewashing Equipment, Clean Solutions (C) - The wash, rinse, and SANITIZE solutions shall be maintained clean.  
\*\*\*The sanitize solution was cloudy and had debris in it.
- 49 4-602.13 (C) Nonfood Contact Surfaces (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. \*\*\*The establishment has very heavy build up soil on all surfaces of cooking equipment, prep tables, shelves, racks, and counters. Additional routine cleaning is needed especially in following areas: -all fryers (including cabinet door and underneath wells); bottom of small 2-door reach in buttermilk cooler; inside/outside/gaskets of all reach in refrigeration; -shelves used to store flour; -Walk in cooler racks/doors/gaskets; -All cooking/hot holding equipment in kitchen such as stove top, flat top, steam table; -Prep sinks; -3 compartment sink; -Can wash area.
- 51 5-205.15 (B) System Maintained in Good Repair (C) - A plumbing system shall be maintained in good repair.  
\*\*\*The faucet for the hand wash sink in the men's restroom is leaking.
- 54 5-501.113 Covering Receptacles (C) - 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 establishment.  
\*\*\*The dumpster door was left open.
- 5-501.115 Maintaining Refuse Areas and Enclosures (C) - A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items and clean.  
\*\*\*The dumpster area has trash, spilled oil residue, and other debris.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.  
\*\*\*Heavy cleaning is needed on floors throughout entire kitchen, especially underneath the fryers, under tea prep sink, underneath 3-compartment sink, underneath storage shelves next to back door, underneath self-serve soda dispenser and in walk in coolers/freezer. Wall cleaning needed behind and on side of 3-compartment sink and behind cooking equipment. Ceiling cleaning is needed throughout the kitchen area.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.  
\*\*\*Repair the following items: -Floors throughout kitchen where grout is low, tiles are missing/damaged, and where floor has sunk in creating standing water; -Towel dispensers for back hand wash sink.