

Food Establishment Inspection Report

Score: 95.5

Establishment Name: BOJANGLES #407

Establishment ID: 3034010034

Location Address: 915 HWY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: BOJANGLES' RESTAURANT, INC.

Telephone: (336) 993-5800

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/02/2024 Status Code: A

Time In: 10:00 AM Time Out: 11:50 AM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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"/> IN | | | | |
| 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 | <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"/> 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 | | | | |
| 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 | | | | |
| 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 | | | | |
| Food-contact surfaces: cleaned & sanitized | | 3 | X | 0 | 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"/> IN | | | | |
| Proper reheating procedures for hot holding | | 3 | 1.5 | 0 | |
| 20 | <input checked="" type="checkbox"/> IN | | | | |
| 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 | | | | |
| Consumer advisory provided for raw/undercooked foods | | 1 | 0.5 | 0 | |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN | | | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN | | | | |
| Food additives: approved & properly used | | 1 | 0.5 | 0 | |
| 28 | <input checked="" type="checkbox"/> IN | | | | |
| Toxic substances properly identified stored & used | | 2 | 1 | X | X |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input checked="" type="checkbox"/> IN | | | | |
| 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 | | | | |
| 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 | | | | |
| 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"/> IN | | | | |
| Plant food properly cooked for hot holding | | 1 | 0.5 | 0 | |
| 35 | <input checked="" type="checkbox"/> OUT | | | | |
| 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 | | | | |
| 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"/> IN | | | | |
| In-use utensils: properly stored | | 1 | 0.5 | X | X |
| 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 | <input checked="" type="checkbox"/> IN | | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | 1 | X | 0 | X |
| 48 | <input checked="" type="checkbox"/> IN | | | | |
| Warewashing facilities: installed, maintained & used; test strips | | 1 | X | 0 | |
| 49 | <input checked="" type="checkbox"/> IN | | | | |
| Non-food contact surfaces clean | | 1 | X | 0 | X |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> OUT | | | | |
| Hot & cold water available; adequate pressure | | 1 | 0.5 | 0 | |
| 51 | <input checked="" type="checkbox"/> IN | | | | |
| Plumbing installed; proper backflow devices | | 2 | 1 | X | 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 | <input checked="" type="checkbox"/> OUT | | | | |
| Garbage & refuse properly disposed; facilities maintained | | 1 | 0.5 | 0 | |
| 55 | <input checked="" type="checkbox"/> IN | | | | |
| Physical facilities installed, maintained & clean | | 1 | X | 0 | X |
| 56 | <input checked="" type="checkbox"/> OUT | | | | |
| Meets ventilation & lighting requirements; designated areas used | | 1 | 0.5 | 0 | |
| TOTAL DEDUCTIONS: | | | | | 4.5 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES #407
 Location Address: 915 HWY 66 SOUTH
 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BOJANGLES' RESTAURANT, INC.
 Telephone: (336) 993-5800

Establishment ID: 3034010034
 Inspection Re-Inspection Date: 05/02/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1: 407@stores.bojangles.com
 Email 2:
 Email 3:

Temperature Observations

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--|------|---------------|------|---------------|------|
| chicken/FINAL COOK | 185 | | | | |
| rice/hot holding | 190 | | | | |
| mashed potatoes/hot holding | 168 | | | | |
| chicken supreme/FINAL COOK | 196 | | | | |
| sliced tomato/prep cooler | 39 | | | | |
| pimento cheese/prep cooler | 40 | | | | |
| raw bacon/prep cooler (base) | 40 | | | | |
| cajun filet/hot holding | 205 | | | | |
| scrambled egg/hot holding | 154 | | | | |
| steak patty/hot holding | 163 | | | | |
| sausage/FINAL COOK | 175 | | | | |
| pimento cheese/walk-in cooler | 37 | | | | |
| ambient air/cooler at front counter | 35 | | | | |
| hot water/3 comp sink | 138 | | | | |
| quat sanitizer/towel buckets (ppm) | 200 | | | | |
| quat sanitizer/dispenser at 3 comp (ppm) | 200 | | | | |

First

Person in Charge (Print & Sign): Venecia

Last

Long



First

Regulatory Authority (Print & Sign): Aubrie

Last

Welch



REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (336) 703-3131 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: BOJANGLES #407

Establishment ID: 3034010034

Date: 05/02/2024 **Time In:** 10:00 AM **Time Out:** 11:50 AM

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) PIC present at beginning of inspection did not have documentation of food safety training. The person in charge 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.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (P) REPEAT. Metal pans stored in the clean dish area with greasy residue, food debris. Dried food debris on probe of thermometer. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: The metal pans were sent back to the 3 comp sink to be rewashed, REHS cleaned thermometer probe with alcohol.
*Review contact time for quat sanitizer with all employees - it is 1 minute.
- 28 7-201.11 Separation - Storage (P) Bottle of grill cleaner on shelf under warming cabinet, above a cooking utensil. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by locating the toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. CDI - PIC relocated grill cleaner to designated chemical storage rack, utensil placed at sink to be re-cleaned.
- 40 2-303.11 Prohibition - Jewelry (C) Food employees wearing rings with stones. 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.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ice scoop stored in soiled holder on side of ice machine. Utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - scoop and holder removed for cleaning during inspection.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - damaged hood filter over biscuit ovens, small condensate drip between ceiling panels in walk-in cooler (to left side of evaporator box), in walk-in freezer the fan on right side of evaporator box was not working, drain pipe for ice machine needs to be adjusted/extended to be over a floor drain - it is currently dripping onto the floor. Soda machine will dispense beverages with ice bin open/unprotected; reactivate switch. Equipment shall be maintained in good repair,
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Buildup in rinse compartment of 3 comp sink (other 3 compartments full of dishes and could not be evaluated). The compartments of sinks used for washign and rinsing equipment, utensils; and drainboards shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT - Cleaning is needed, including but not limited to: fan guards in walk-in cooler, commonly touched surfaces like handles of walk-ins, shelving. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat (C) REPEAT in a different area. Leak at plumbing under wash vat of 3 comp sink. A plumbing system shall be maintained in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT- Floor and wall cleaning needed throughout the establishment. Physical facilities shall be maintained clean

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) FRP on wall to left of ice machine is bowing out from wall, creating a gap. Seal holes in walls as needed. Physical facilities shall be maintained in good repair.

Additional Comments

Next inspection is due July 1 -October 31