Food Establishment Inspection Report

Establishment Name: BOJANGLES #553 Location Address: 1423 LEWISVILLE CLEMMONS ROAD City: CLEMMONS State: North Carolina Zip: 27012 County: 34 Forsyth Permittee: BOJANGLES' RESTAURANT, INC Telephone: (336) 778-0414 Inspection Re-Inspection Educational Visit Wastewater System: Municipal/Community On-Site System Water Supply: On-Site Supply

Date: 03/21/2024	_Status Code: A
Time In: 1:15 PM	_Time Out: _ 5:30 PM
Category#: III	
FDA Establishment Type	: Fast Food Restaurant
No. of Risk Factor/Intervention	

Good Retail Practices

Establishment ID: 3034011029

Score:

94.5

		_		٠	icipal/Community Communication						
	Ris	k fa	ctor	s: C	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness	db	orne	illi		s	
C	oı	mp	lia	nc	e Status	OUT		Γ	CDI	R	۷R
S	upe	rvis	ion		.2652						
1	M	оит	N/A	П	PIC Present, demonstrates knowledge, &	1		0			
_	į `	оит		\dashv	performs duties Certified Food Protection Manager	H					
2			_			1		0			
E	Ė	oye	e H	ealti	h .2652 Management, food & conditional employee;	Т	Г	Г			Г
3	×	OUT			knowledge, responsibilities & reporting	2	1	0			
4	X	OUT		Ц	Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
			giei	nic F	Practices .2652, .2653						
6	!	OUT		\sqcup	Proper eating, tasting, drinking or tobacco use	1	0.5	⊢			<u> </u>
7		OUT		Ш	No discharge from eyes, nose, and mouth	1	0.5	0			
_	_		ng (ont	tamination by Hands .2652, .2653, .2655, .265	_	-				
8		OUT		\vdash	No bare hand contact with RTE foods or pre-	4	2	0			
9	X	OUT	N/A	N/O	approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	ppr	ove	d S	ourc	e .2653, .2655						
11	X	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		₩	Food received at proper temperature	2	1	0			
13	×	OUT		Щ	Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	ŊΧĄ	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	ote	ectio	n fr	om	Contamination .2653, .2654						
15	IN	о)(т	N/A	N/O	Food separated & protected	3	1.5	X	Х		
16	X	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					rdous Food Time/Temperature .2653						
_	/ `		-	\rightarrow	Proper cooking time & temperatures	3	1.5	-			
_	-	OUT		- `		3	1.5	-			
	-	OUT	-	-		3	1.5	_			
21	٠.	⊙ ((T	-	$\overline{}$		3	135	-	Х		_
		OUT OUT		-	Proper cold holding temperatures Proper date marking & disposition	3	1.5	0			_
23 24		OUT			Time as a Public Health Control; procedures &	3	1.5	0			
	Ľ				records	L		L			_
C	П			dvis	Sory .2653						
25	IN	оит	ΝXA		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	gh	ly Si	usc	epti	ble Populations .2653						
26	IN	оит	ŊΧĄ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
	_	nica	_		.2653, .2657						
_	-	OUT	- `		Food additives: approved & properly used	1	0.5	₩			
28	X	OUT	N/A	Ш	Toxic substances properly identified stored & used	2	1	0			L
29		orm OUT		e w	ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	L		Ш		reases oxygen paoraging chiena of FIAOOF plan	L		_			

					Good Retail Fractices						
	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemic	als,	
_			_		and physical objects into foods.	_	_				
С	or	npl	iar	nce	Status		OUT		CDI	R	VR
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
	-	OUT	n X (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0		L	
32	IN	оит	1)X (A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	ratur	re Control .2653, .2654			-			
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	1X ∕0	Plant food properly cooked for hot holding	1	0.5	0			
_		OUT	N/A	N/O	3	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0		L	
F	ood	Ider	ntific	catio	on .2653						
37	X	оит			Food properly labeled: original container	2	1	0			
Pı	reve	entio	n o	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	57		_			
38	IN	о) (т			Insects & rodents not present; no unauthorized animals	2	х	0		х	
		оит			Contamination prevented during food preparation, storage & display	2	1	0			
	M	OUT		Ш	Personal cleanliness	1	0.5	0			
41		о) (т			Wiping cloths: properly used & stored	1	0%	0			
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0		L	
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
Ut	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	о) (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	ð % 5	0		х	
48	X	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о Х (т		Ш	Non-food contact surfaces clean	X	0.5	0		X	
Pi	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	X	оит			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	о) (т			Garbage & refuse properly disposed; facilities maintained	1	0X5	0		Х	
55	IN	о) (т			Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	5.	5				
						_					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011029 Establishment Name: BOJANGLES #553

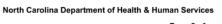
Location Address: 1423 LEWISVILLE CL	EMMONS ROAD	X Inspection Re-Inspection	Date: 03/21/2024
City: CLEMMONS	State: NC	☐ Educational Visit	Status Code: A
County: 34 Forsyth	Zip: <u>27012</u>	Comment Addendum Attached?	Category #: III

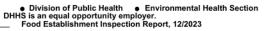
Comment Addendum Attached? Wastewater System: ☒ Municipal/Community ☐ On-Site System Email 1:553@stores.bojangles.com Municipal/Community □ On-Site System

Permittee: BOJANGLES' RESTAURANT INC Email 2:550@stores beigngles com

Permittee: BOJANGLES' RE	STAURANT	, INC	Email 2:559@stores.bojangles.com					
Telephone: (336) 778-0414			Email 3:					
Temperature Observations								
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
chicken wing/hot hold lamp	177	hot water/3 compartment sink	130					
chicken tender/hot hold lamp	145	quat sanitizer/3 compartment sir	nk 200 ppm					
chicken wing/hot hold lamp	152							
dirty rice/hot hold well	160							
mac & cheese/hot hold well	150							
mashed potatoes/hot hold well	185							
cajun gravy/hot hold well	187							
chicken breast/final cook	188							
chicken tenders/final cook	200							
fish/hot hold lamp	128							
grilled chicken/hot hold cabinet	122							
sausage/hot hold cabinet	177							
country ham/hot hold cabinet	128							
ettuce/make unit	40							
tomato/make unit	39							
ettuce/make unit bottom	41							
ambient air/drive thru cooler	36							
ambient air/biscuit cooler	30							
shredded cheese/walk in cooler	41							
coleslaw/walk in cooler	38							
Person in Charge (Print & Sign):	First Michael	<i>Last</i> Howell		4				
	First	Last		, ,				
Regulatory Authority (Print & Sign):	Greg Gartne	er Daygan Sh	ouse	Dife Jorg	A			
REHS ID:2360 - Gartner, Greg		Verification Dates: Priority	: P	riority Foundation:	Core:			
REHS Contact Phone Number:			Authorize final r					











Comment Addendum to Inspection Report

Establishment Name: BOJANGLES #553 Establishment ID: 3034011029

Date: 03/21/2024 Time In: 1:15 PM Time Out: 5:30 PM

Certifications							
Name	Certificate #	Туре	Issue Date	Expiration Date			
Michael Howell		Food Service	06/01/2023	06/01/2028			
Violations c	Obser	rvations and Corre		s 8-405 11 of the food code			

- 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P) Opened package of raw fish stored below opened package of raw sausage in reach in freezer. Food shall be protected from cross contamination by separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Fish relocated.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The following foods did not meet hot holding parameters: Country ham at 128, grilled chicken at 122, and fish at 128. Hot held time/ temperature control for safety food shall be maintained at 135 F or above. CDI: PIC voluntarily discarded foods listed.
- 38 6-501.111 Controlling Pests (C) Flies present throughout facility. the premises shall be maintained free of insects, rodents, and other pests. The presence of insects shall be controlled to eliminate their presence on the premises by eliminating harborage conditions. REPEAT.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wet sanitizing cloth left on top of make unit and sanitizing cloth buckets tested less than 150 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Broken handle on reach in freezer. Ice buildup accumulating at base of door where air was leaking in walk in cooler. Equipment shall be maintained in a state of good repair. REPEAT with improvement.
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning needed on front, sides, and legs of cooking equipment. Cleaning bottom of reach in freezer. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 54 5-501.113 Covering Receptacles (C) One of the dumpsters with lid open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment. REPEAT.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Floor cleaning needed underneath equipment, wall cleaning, and vent cleaning needed throughout. Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT.