

Food Establishment Inspection Report

Score: 91.5

Establishment Name: BOJANGLES #282

Establishment ID: 3034010035

Location Address: 5918 UNIVERSITY PKWY.

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: BOJANGLES' RESTAURANT, INC

Telephone: (336) 377-9908

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 09/23/2022 Status Code: A

Time In: 8:25 AM Time Out: 11:20 AM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 3

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"/> 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 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 OUT				
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	0	X	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"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN				
Proper hot holding temperatures		3	0	X	X
22	<input checked="" type="checkbox"/> IN				
Proper cold holding temperatures		3	0	X	X
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 OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
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 OUT				
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 OUT				
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 OUT				
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/N/A/N/O				
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	<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"/> IN				
Contamination prevented during food preparation, storage & display		2	X	0	X
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	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	
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	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		1	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN				
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	<input checked="" type="checkbox"/> IN				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	X
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	0.5	0	X
56	<input checked="" type="checkbox"/> IN				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	X
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: BOJANGLES' RESTAURANT, INC
 Telephone: (336) 377-9908

Establishment ID: 3034010035
 Inspection Re-Inspection Date: 09/23/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: 282@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
Bo Rounds	Final Reheat	162	Quat Sani	Three-Comp	150			
Chicken Filet	Hot Hold	140	Green Bean	Final Reheat	187			
Chicken Filet	Final Reheat	174	Rice	Final	161			
Steak	Hot Hold	170						
Supreme	Hot Hold	145						
Eggs	Final Reheat	210						
Sausage Patty	Hot Hold	141						
Ham	Final	187						
Lettuce	Make Unit	41						
Slice Tomato	Make Unit	40						
Ambient	Make Cooler	41						
Fry	Final Reheat	175						
Beans	Walk-in	41						
Green Beans	Walk-in	40						
Candice Loyd	Servsafe 8/26/25	0						
Gravy	Final Reheat	171						
Hot Water	Three-Comp	146						
Bo Chicken	Final	192						
Bone-in Chicken	Final	199						
Ambient	Walk-in	37						

Person in Charge (Print & Sign): *First* Nora
Last Settle
 Regulatory Authority (Print & Sign): *First* Ebonie
Last Wilborn

Nora Settle

Ebonie Wilborn

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number:

Verification Required Date:

Authorize final report to be received via Email:

[Signature]



Comment Addendum to Inspection Report

Establishment Name: BOJANGLES #282

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Date: 09/23/2022 Time In: 8:25 AM Time Out: 11:20 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.

- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency -(C) REPEAT Additional cleaning on the ice machine shield. In equipment such as ice bins surfaces shall be cleaned at a frequency specified by the manufacturer, or an absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils -(P) REPEAT Top surface of dishes on rack above three-comp soiled with flour debris. Two ice cream scoops found soiled. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Items rewashed.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding -(P) REPEAT Supremes in the drive-thru hot hold measured below 135F. Maintain TCS foods in hot holding at 135F or above. CDI Person in charge discarded Supremes.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding -(P) REPEAT Slice tomatoes in make unit measured at 46F top surface (overstacked). TCS food held cold must be maintained at 41F or below. CDI Person in charge removed slice tomatoes that were above 41F.
- 28 7-301.11 Separation - Storage and Display, Stock and Retail Sale -(P) Employee dipped sheet pan in sanitizer for one second then towel dried it. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion using a solution as specified under § 4-501.114. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least 30 seconds in sanitizing solutions. CDI Sheet placed back at three-comp sink to be rewashed.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises -(C) REPEAT Bo chicken sandwich station located on back side of biscuit table. Sheet pan to hold breaded chicken above flour containers. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -(C) REPEAT Significant accumulation of ice in base and a block on top surface of Hoshizaki freezer. Steam table on frontline not working. Cooler on frontline not operating. Reach-in door at biscuit station to the walk-in does not close; swings open whenever walk-in is opened or closed. Cart holding grill top wheels are separating/missing. Face plate missing at flat top grill. Top left oven at biscuit station does not work. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces -(C) REPEAT Heavy buildup of soil under oil fryer. Clean behind make unit lid. Clean inside make cooler as well as the handle. Clean under equipment on cookline between prep surface. Clean inside of the spray nozzle at the three-comp sink. Hood vents need to be cleaned. Clean top surface of drink machine when nozzles are removed in lobby area. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 System Maintained in Good Repair -(C) Cold handle at the mop sink leaks. Maintain a plumbing system in good repair.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures -(C) REPEAT Light soil debris around dumpster area. Remove old equipment behind dumpster. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods -(C) Regrout floor where low throughout kitchen. Plug holes in floor and wall where three-comp sink was moved from. Repair baseboard damage behind door in men's room. Replace broken floor tile in first drive-thru area. Recaulk hand sink next to office to wall. Repair cracked pump to front hand sink soap dispenser. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions -(C) REPEAT Clean all walls and ceiling where flour debris has accumulated. Clean floor under equipment where food has dropped. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 56 6-303.11 Intensity - Lighting -(C) Replace burned out above biscuit station currently at 8FC-15FC in front of oven needs to be 50 in all food prep areas.

Additional Comments

Container holding flour cracked waiting on replacement