

Food Establishment Inspection Report

Score: 87

Establishment Name: BOJANGLES 976

Establishment ID: 3034012434

Location Address: 1375 GLEN CENTER DRIVE

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: BOJANGLES RESTAURANTS INC.

Telephone: (336) 992-2398

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/20/2024 Status Code: A

Time In: 2:30 PM Time Out: 5:30 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 5

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 <input type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	X	0	X X
9	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Food separated & protected		3	X	0	X
16	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	X	0	X X
17	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	X	0	X X
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper hot holding temperatures		3	X	0	X X
22	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cold holding temperatures		3	X	0	X X
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input type="checkbox"/> IN <input 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 type="checkbox"/> IN <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input type="checkbox"/> IN <input 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 type="checkbox"/> IN <input 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 type="checkbox"/> IN <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
34	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	X	0	X
40	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	X	X
41	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	X	0	X X
42	<input checked="" type="checkbox"/> OUT <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X X
48	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	X
49	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	X	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	X	
54	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	X
55	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	X	0	X
56	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	X
TOTAL DEDUCTIONS:					13



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 992-2398

Establishment ID: 3034012434
 Inspection Re-Inspection Date: 03/20/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1:
 Email 2: 976@bojangle.com
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
French fries/final cook for TPHC	211				
gravy/hot hold	135				
sausage/hot hold	138				
breakfast steak/hot hold	150				
rice/final cook for hot hold	198				
macaroni and cheese/final reheat (commercially precooked)	149				
chicken /hot hold	160-169				
green beans/hot hold	140				
chicken sandwich/hot hold	146				
eggs/reach in cooler	39-40				
chicken supremes/final cook from raw	193				
quat sanitizer/wiping cloth bucket from three comp sink	200 ppm				
ambient/buttermilk cooler	41				
chicken/walk in cooler	40				
cole slaw/walk in cooler	36				
hot water/three comp sink	120				

	<i>First</i>	<i>Last</i>	
Person in Charge (Print & Sign):	Chris	Martin El	
	<i>First</i>	<i>Last</i>	
Regulatory Authority (Print & Sign):	Michelle	Bell	

REHS ID: 2464 - Bell, Michelle Verification Dates: Priority: 03/22/2024 Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (336) 703-3134 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: BOJANGLES 976

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Date: 03/20/2024 **Time In:** 2:30 PM **Time Out:** 5:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Chris Martin EI		Food Service	05/13/2020	05/13/2025

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): Employee donned gloves without first washing hands after changing soiled gloves. Food employees shall wash hands (H) Before donning gloves to initiate a task that involves working with FOOD. Verification of handwashing required 3-22-24.// 2-301.12 Cleaning Procedure (P): Food employee washed hands two different times with only cold water. FOOD EMPLOYEES shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:(1) Rinse under clean, running warm water;(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12. Verification for proper handwashing procedures on 3-22-24.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P): Raw bacon in walk in cooler on shelving above half and half creamers. Food shall be protected from cross contamination while in storage by storing raw foods to prevent contamination of ready-to-eat foods. CDI: Manager moved bacon to shelving with country ham.//3-304.15 (A) Gloves, Use Limitation (P): Food employee moved trash can while wearing gloves then handled fryer baskets at fryers with same soiled gloves. Food employee moved trash can while wearing gloves then began battering raw chicken with same soiled gloves. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. Verification on 3-22-24 of employees' glove use.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf): REPEAT: The following utensils and food contact surfaces of equipment soiled: all dishes on clean dish rack with soil and grease; marinating machine in walk in cooler with marinade still present. Food contact surfaces of equipment and utensils shall be clean to sight and touch. Verification for clean dishes required 3-22-24.//4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C): Tea nozzles at drive thru soiled with debris. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: at least every 24 hours for iced tea dispensers.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P): REPEAT: Food employee used gloved hands to move trash can then used the same gloves in the tub of flour to mix and bread leg of raw chicken. FOOD that is contaminated by FOOD EMPLOYEES, CONSUMERS, or other PERSONS through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded. CDI: Flour and raw chicken leg discarded in trash can.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): REPEAT: Fish patty 130-143F, Bo rounds 106-115F. TCS foods shall be maintained at least 135F and above during hot holding. CDI: Fish patty reheated to 170F and Bo rounds discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): REPEAT: Pimiento cheese 44F and egg mixture at grill 63F. TCS foods shall be maintained at 41F and below. CDI: Cheese and eggs discarded.
- 33 3-501.15 Cooling Methods (Pf): Employees had prepared lettuce and tomatoes and placed them directly into sandwich unit without first cooling the food to 41F and below. After about one and a half hours, lettuce was 56F and tomatoes were 55-56F. TCS foods shall be cooled quickly using methods that help facilitate heat transfer such as walk in freezer, ice baths, etc. Make units are only designed to hold food cold, once already cooled to 41F and below. CDI: Tomatoes and lettuce cooled in walk in cooler (reaching 41F and below before inspection ended).
- 39 3-305.12 Food Storage, Prohibited Areas (C): REPEAT: In walk in freezer, bags of french fries stored under leaking condensate. Food may not be stored under leaking water lines, under lines on which water has condensed, or under other sources of contamination.//3-305.11 Food Storage - Preventing Contamination from the Premises (C): Ice bin at beverage area by drive thru being maintained with lid open./ French fries (in case) on floor of walk in freezer. Food shall be protected from contamination by the premises.//3-305.14 Food Preparation (C): Employee at drive thru using single service cup to scoop ice instead of ice scoop. During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination. Use scoop to also prevent from barehand contact.
- 40 2-303.11 Prohibition - Jewelry (C): REPEAT: One employee was wearing bracelets 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.

- 41 3-304.14 Wiping Cloths, Use Limitations (C): Sanitizer bucket for wiping cloths with soiled sanitizer. Cloths sitting in sanitizer less than 150 ppm quat. Wet cloths present in bucket but sitting above sanitizer solution. Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:(1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil. Maintain sanitizer solutions clean. CDI: Sanitizer replaced in all buckets and measured 200 ppm quat.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C): Bag of clean wiping cloths sitting on floor under shelving. Linens shall be stored at least 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C): REPEAT: Condensate leaking from evaporator in walk in freezer in multiple locations. Shelving in walk in freezer is heavily bent and in poor repair. Grill panel attachment is loose and no longer attached. Milk walk in cooler door is chipping paint. Equipment shall be maintained in good repair. //4-202.11 Food-Contact Surfaces - Cleanability (Pf): Chicken fryer basket with broken welds in corners. Multiuse FOOD-CONTACT SURFACES shall be: (1) SMOOTH; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have SMOOTH welds and joints. Verification of discard/replacement/removal required 3/22/24.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C): REPEAT: Three comp sink basins and drainboards soiled. Warewashing sinks shall be cleaned at least every 24 hours and as frequently as necessary to prevent accumulation of soil.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C): REPEAT: Non-food contact surfaces of equipment throughout facility need additional cleaning including, but not limited to, food pass thru slides, hot wells, inside most cabinets, shelving in walk in coolers/storage/throughout kitchen, areas used to store single service articles, shelving for dry storage, etc. Nonfood contact surfaces shall be maintained clean. (Facility has improved in some areas of cleaning.)
- 53 6-501.18 Cleaning of Plumbing Fixtures (C): Urinal and handwashing sink soiled in men's restroom. Plumbing fixtures shall be maintained clean.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C): REPEAT: Garbage dumpster is busted at lift arms and in poor repair at bottom edge. Receptacles shall be maintained in good repair.//5-501.114 Using Drain Plugs (C): Left dumpster missing drain plug. Drains in receptacles and waste handling units for REFUSE, recyclables, and returnables shall have drain plugs in place. New dumpsters on order.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C): REPEAT: Surround at canwash has broken area that needs repair. Maintain floors in good repair.//6-501.12 Cleaning, Frequency and Restrictions (C): REPEAT: Floors soiled in most areas under and behind equipment/inside walk ins. Maintain floors, walls and ceilings clean.
- 56 6-303.11 Intensity - Lighting (C): REPEAT: Lighting low in the following areas (in fctd): tea prep sink 43-51, fryer line 41-44. The light intensity shall be: (C) At least 50 foot candles at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.//6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C): REPEAT: Employee cell phone stored above make line for boxing drive thru orders. Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.

Additional Comments

The grade card shall remain posted in the designated location at all times. It may not be moved, covered or otherwise failed to be displayed. When the establishment is ready for a reinspection, call Michelle Bell at 336-703-3134 or email at bellmi@forsyth.cc and an inspector is required to complete the reinspection within 10 business days.