

Food Establishment Inspection Report

Score: 95

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

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/17/2022 Status Code: A

Time In: 1:20 PM Time Out: 3:45 PM

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"/> 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"/> IN				
Food separated & protected		3	1.5	X	X
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
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 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	X	0	X
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"/> IN				
Time as a Public Health Control; procedures & records		3	1.5	X	X
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"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/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 checked="" type="checkbox"/> OUT/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 checked="" type="checkbox"/> OUT/N/A				
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"/> IN				
Insects & rodents not present; no unauthorized animals		2	1	X	
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	X	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		1	X	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		X	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"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
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		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN				
Meets ventilation & lighting requirements; designated areas used		1	X	0	X
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012434
 Inspection Re-Inspection Date: 05/17/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: jlobuglio@bojangles.com
 Email 2: 976@bojangle.com
 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
hot water	3 comp	132	tomato	top drawer of drawer cooler	39			
sanitizer quat	3 comp	200	cheese	top drawer of drawer cooler	39			
sanitizer quat	bucket	200	ambient air	drive reach in cooler	45			
slaw	walk in cooler	39	ambient air	make unit	70			
salad	walk in cooler	41	ambient air	chicken make unit	36			
chicken	walk in cooler for chicken	38	chicken batter	chicken make unit	38			
chicken Supremes	final cook	188	CFPM Marcus Collins	03/2102026	0			
rice	final cook	169						
green beans	hot holding	143						
sausage	hot holding	112						
mashed potato	hot holding	120						
fries	hot holding	150						
chicken breast	hot holding	147						
chicken leg	hot holding	139						
chicken thigh	hot holding	145						
chicken fillet	hot holding	150						
chicken fillet spicy	hot holding	167						
bacon	bottom drawer cooler	40						
ham	bottom drawer cooler	40						
lettuce	top drawer of drawer cooler	40						

Person in Charge (Print & Sign): Marcus First Last
Collins
 Regulatory Authority (Print & Sign): John First Last
Dunigan




REHS ID: 3072 - Dunigan, John

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3128



North Carolina Department of Health & Human Services

Division of Public Health Environmental Health Section
 DHHS is an equal opportunity employer.
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Food Protection Program



Comment Addendum to Inspection Report

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Date: 05/17/2022 **Time In:** 1:20 PM **Time Out:** 3:45 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.

- 15 3-304.15 (A) Gloves, Use Limitation (P) A food employee was using their cell phone with gloves on then proceeded to touch clean equipment after placing cell phone in their pocket without changing out gloves or washing hands. 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. CDI: The food employee was instructed by the manager in charge to remove their gloves and wash their hands.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT. One container of mashed potatoes being held at 120F. One container of cooked sausage being held at 112F. Except during preparation, cooking, or cooling, or when time is used as the public health control, Time / Temperature Control for Safety Food (TCS) being held hot shall be maintained at 135 F or above. CDI: Person in charge stated that the sausage were cooked less than 2 hours ago. The sausage was reheated to 180F. The mashed potatoes were voluntarily discarded
- 24 3-501.19 Time as a Public Health Control (Pf) The fries beside the fryer had no markings that indicated when the items were blanched. If time without temperature control is used as the public health control for a working supply of Time / Temperature Control for Safety Food before cooking, or for ready to eat Time / Temperature Control for Safety Food that is displayed or held for sale or service. The food shall be marked or otherwise identified to indicate the time the food is removed from temperature control. When using time as public health control, facility must follow written procedures. CDI: The Person in charge stated that the fries were cooked less than 15 min ago. The time was added to the outside of the containers.
- 38 6-202.15 Outer Openings, Protected (C) The back door and both the drive-thru windows to the establishment was left open without an effective barrier to prevent the entrance of pests. A food establishment shall be protected against the entry of insects and rodents by closed, tight-fitting doors and windows.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Three food employee working with food not wearing any kind of hair coverings. Food employees shall wear hair restraints such as hats, hair coverings, or nets to effectively keep their hair from contacting exposed food clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

2-303.11 Prohibition - Jewelry (C) Two food employees were wearing a bracelet and working with 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.

2-302.11 Maintenance - Fingernails (Pf) Two food employees were wearing painted nails and working with food with out wearing gloves. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. The make unit is holding ambient air at 70F. The ambient air inside the reach-in cooler at the drive-thru is 45 F. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning needed at the exterior surfaces of the Blodgett ovens, the fryers, the drawer cooler, the side of the make unit, and the gaskets throughout the kitchen. Additional cleaning needed on all handles of refrigeration including the walk-in freezer and walk-in cooler. Non-food contact surfaces of equipment and utensils shall be clean and free of debris.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. General floor and baseboard cleaning is needed throughout the kitchen and prep areas, beneath the cook line equipment, under the biscuit prep equipment, and under the hot food warming station. Physical facilities shall be cleaned as often as necessary to keep them clean.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT in a different area. A few tiles in the floor were cracked or broken. A couple of tiles along the coved base were broken. Replace all broken tile on the floor and walls. Physical facilities shall be maintained in good repair.
- 56 6-303.11 Intensity-Lighting (C) Lighting was provided at a level of 20-33 foot candles at fryers, 9-13 foot candles at the fixtures in the men's restroom. Lighting shall be increased to 50 foot candles at surfaces where employees are working with food and to 20 foot candles at the fixtures in the men's restroom. Two light bulbs were out at the fryers.