

# Food Establishment Inspection Report

Score: 91

Establishment Name: ZAXBY'S 53401

Establishment ID: 3034012403

Location Address: 5211 WALKERTOWN COMMONS CIRCLE

City: WALKERTOWN State: North Carolina

Zip: 27051 County: 34 Forsyth

Permittee: NC CHICKS II LLC

Telephone: (336) 595-4522

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/20/2022 Status Code: A

Time In: 12:45 PM Time Out: 3:25 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

## 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
<b>Supervision .2652</b>							
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	X	0	X
<b>Employee Health .2652</b>							
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
<b>Good Hygienic Practices .2652, .2653</b>							
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>							
8	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	X	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	IN	<input checked="" type="checkbox"/>	OUT	Handwashing sinks supplied & accessible	2	X	0
<b>Approved Source .2653, .2655</b>							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>							
15	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Food separated & protected	3	1.5	0
16	IN	<input checked="" type="checkbox"/>	OUT	Food-contact surfaces: cleaned & sanitized	3	X	0
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>							
18	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A/N/O	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	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>							
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>							
27	IN	OUT	<input checked="" type="checkbox"/>	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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>							
29	IN	OUT	<input checked="" type="checkbox"/>	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
<b>Safe Food and Water .2653, .2655, .2658</b>							
30	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>							
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
<b>Food Identification .2653</b>							
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>							
38	IN	<input checked="" type="checkbox"/>	OUT	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"/>	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
<b>Proper Use of Utensils .2653, .2654</b>							
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
<b>Utensils and Equipment .2653, .2654, .2663</b>							
47	IN	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	X	0
<b>Physical Facilities .2654, .2655, .2656</b>							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	<input checked="" type="checkbox"/>	OUT	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	IN	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	X	0
55	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>							9



# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27051

Wastewater System: ☒ Municipal/Community ☐ On-Site System

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Permittee: NC CHICKS II LLC

Telephone: (336) 595-4522

Establishment ID: 3034012403

☒ Inspection ☐ Re-Inspection Date: 09/20/2022

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1: samcpa\_2000@yahoo.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
Wings	Hot Box	180	Hot Water	3 Compartment Sink	135			
Boneless Wing	Hot Box	185	Sanitizer Quaternary	3 Compartment Sink	400			
Fingers	Hot Line	187						
Fris	Hot Line	200						
Grilled Chicken	Hot Chute	145						
Grilled Chicken	Hot Chute	137						
Raw Chicken	Grill Drawer	40						
Tomato	Cold Line	37						
Tomato	Cold Line	38						
Lettuce	Cold Line	31						
Slaw	Cold Line	40						
Salad	Cold Line	40						
Lettuce	Walk In Cooler	41						
Tomato	Walk In Cooler	41						
Hardboiled Egg	Walk In Cooler	41						
Ambient	Walk In Cooler	37						
Ambient	Drive Thru Cooler	38						
Fries	Cooked for hot holding	202						
Chicken Finger	Final Cook	175						
Chicken Finger	Final Cook	187						

First  
Person in Charge (Print & Sign): Herbert

Last  
Peterson

*Herbert Peterson*

First  
Regulatory Authority (Print & Sign): Glen

Last  
Pugh

*Glen Pugh*

REHS ID: 3016 - Pugh, Glen

Verification Required Date: 09/29/2022

REHS Contact Phone Number: (336) 703-3164

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_

• Division of Public Health • Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** ZAXBY'S 53401

**Establishment ID:** 3034012403

**Date:** 09/20/2022 **Time In:** 12:45 PM **Time Out:** 3:25 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.

- 1 2-102.11 (A), (B) (PF) - Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; or (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.  
\*\*\*PIC was not a CFPM and there were priority violations during the inspection.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - 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.  
\*\*\*The PIC is not a CFPM.
- 8 2-301.12 (B) Cleaning Procedure (P) - (B) 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.  
\*\*\*Employee washed hands without using soap because the soap dispenser was not working. CDI instructed employee to use another hand wash sink that had soap supplied.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf) - Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.  
\*\*\*The hand wash sink soap dispenser at the chicken breeding station is not working and no soap is available. A verification will be made on September 29th to ensure compliance.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
\*\*\*REPEAT: Several food pans stored clean still had food residue on them. The tomato slicer had tomatoes stuck in the part that pushes them through the blades. CDI food pans were taken back to sink to be cleaned and showed employees how to take apart the slicer so it could be cleaned properly.  
  
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P)- (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (C) if used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOODCONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours.  
\*\*\*REPEAT: When asked about cleaning frequency for sauce bowls and other utensils PIC stated that they were cleaned at shift changes (about every 4-5 hours), but did not have set times. CDI discussed proper cleaning frequency with PIC and suggested set times based on operating schedule when they should be cleaned or switched out.
- 38 6-501.111 Controlling Pests (C) - The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests be controlled to eliminate their presence on the PREMISES by: (D) Eliminating harborage conditions.  
\*\*\*There flies present in facility and on the back dock area. This area needs to be cleaned and the trash buggy needs to be cleaned as there is a rotting smell that is attracting flies and allowing them to reproduce.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf) - (A) Multiuse FOOD-CONTACT SURFACES shall be: (1) SMOOTH; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.  
\*\*\*Several plastic lids found with cracks and breaks. CDI these were discarded.  
  
4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.  
\*\*\*Please repair the following: -Gaskets on the reach in freezer and reach in units on the cold bar; -The reach in portions of the cold bar have water dripping and accumulating inside.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.  
\*\*\*The following areas have a build up of residue, grease, or debris and need to be cleaned: -warming unit beside fryers inside and out; -inside grill drawers and gaskets; -fryer exhaust vents; -gas lines to cooking equipment; -underneath table top mounted equipment on cook line; -Duke heat chutes; -cabinet door slides behind cashier station; -reach in coolers under cold bar (inside, doors, and gaskets); -green wire racks above 3 compartment sink.
- 51 5-205.15 (B) System Maintained in Good Repair (C) - A PLUMBING SYSTEM shall be maintained in good repair.  
\*\*\*The faucet on the hand wash sink at the chicken breeding station is loose and hanging down.

- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) - A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items and clean.  
\*\*\*The dumpster enclosure has trash and debris on the ground and the concrete is heavily soiled with grease.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.  
\*\*\*The following areas need to be cleaned: -walls behind 3 compartment sink; -the outside can wash area has heavy soil build up and is attracting flies; -inside outside storage closet; -mop sink floors/walls around it; -floors inside walk in freezer.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.  
\*\*\*The soap dispenser at the chicken breeding station is not working. The paper towel dispenser next to sauce refill table is not working properly.