

Food Establishment Inspection Report

Score: 93.5

Establishment Name: ZAXBY'S #68301

Establishment ID: 3034012541

Location Address: 430 SUMMIT SQUARE BLVD.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/07/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 12:00 PM

Time Out: 2:36 PM

Permittee: W&S NC MANAGEMENT COMPANY, LLC

Total Time: 2 hrs 36 min

Telephone: (336) 377-1028

Category #: II

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

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652										Safe Food and Water .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0		
Employee Health .2652										Food Temperature Control .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0		
Good Hygienic Practices .2652, .2653										Food Identification .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2				33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	0		
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654									
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0		
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized						46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		0.3	0		
Potentially Hazardous Food Time/Temperature .2653										Total Deductions: 6.5									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0												
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0												
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0												
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3														
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
Consumer Advisory .2653																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0												
Highly Susceptible Populations .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0												
Chemical .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0												
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												
Conformance with Approved Procedures .2653, .2654, .2658																			
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0												



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of _____

DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: W&S NC MANAGEMENT COMPANY, LLC

Telephone: (336) 377-1028

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☒ Inspection ☐ Re-Inspection Date: 06/07/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: connor.white@zaxbys.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
Chicken Breast Pattv	final cook	210.0						
Grilled Chicken Pattv	hot holding	183.0						
Chicken Strips	hot holding	153.0						
Salad	make-line	40.0						
Cole Slaw	make-line	44.0						
Boiled Eggs	make-line	41.0						
Blue Cheese	make-line	40.0						
Tomatoes	make-line	39.0						
Cole Slaw	prep cooler	44.0						
Salad	walk-in cooler	41.0						
Hot Water	3-compartment sink	134.0						
Quat Sani	3-compartment sink	300.0						
Serv Safe	Justin Williams 3-10-26	0.0						

Person in Charge (Print & Sign): Justin First Last
Williams

Regulatory Authority (Print & Sign): Victoria First Last
Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services



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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.

- 6 2-301.12 Cleaning Procedure - P: An employee was observed washing hands for less than 20 secs. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink. Hands shall be washed using the following procedure: 1. Rinse under clean, running warm water.; 2. Apply cleaning compound.; 3. Rub together vigorously for 10 to 15 seconds.; 4. Thoroughly rinse in clean water.; 5. Immediately dry hands, 6. Turn off faucet with paper towel. CDI: After education, employee washed hands properly. *left at zero points due to 2 out of 3 hand washings being done correctly*
- 14 4-702.11 Before Use After Cleaning -REPEAT- P: After dropping a bucket on the ground, an employee rinsed bucket with wash water, rinsed with water, and rinsed with sanitizer. Utensils and food contact surfaces of equipment shall be sanitized before use after cleaning. CDI: Employee was informed that the bucket had to be thoroughly washed, rinsed, and submerged completely in sanitizer for time specified by manufacturer's instructions. Employee properly washed, rinsed, and sanitized bucket.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- P: Eleven pans were stored soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: All pans were removed and placed in the warewashing area to be cleaned.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -REPEAT-P: The following items measured at temperatures above 41F: cole slaw 42 F-44 F in prep cooler, coleslaw (overstacked) in make unit 44 F. Potentially hazardous foods shall be maintained at 41F and below. CDI: A recommendation was given to PIC to place ice on coleslaw containers in the make-unit and remove other items to walk-in cooler to reach and be maintained at a temperature of 41 F or below. *taken to half credit due to vast improvement from previous inspection*
- 36 6-202.15 Outer Openings, Protected - C: The drive-thru window is not self-closing and there is no available air curtain. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.//6-501.111 Controlling Pests - C: Flies observed in the kitchen area. The premises shall be maintained free of insects, rodents, and other pest.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: Broken curtains in walk in freezer. . Caulking needed in bottoms of reach in unit where missing and causing rust. Rusted casters on rolling prep table. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT-C: Cleaning is needed to/on the following: fan covers and shelves in the walk-in cooler, grill hood, wall behind grill, inside grill cooler drawers, all reach-in refrigeration units, overhead shelving, dry storage shelves, inside cabinets at pos counter, and cabinets in dining room. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 53 6-201.17 Walls and Ceilings, Attachments - REPEAT-C: Vent rusting above mopsink. Ceiling attachments shall be easily cleanable.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - REPEAT-C: Inside mopsink with large crack on backside. Physical facilities shall be maintained in good repair.// 6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed to/on all walls and floors throughout the establishment and inside the walk-in refrigeration units. Physical facilities shall be cleaned as often as necessary to keep them clean.//6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed -REPEAT- C: Drains installed below four comp sink are not sloped to drain. The floors in food establishments in which water flush cleaning methods are used shall be provided with drains and graded to drain...etc.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Threshold loose from floor tile in walk in freezer. Fasten to floor.