

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									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.									
Public Health Interventions: Control measures to prevent foodborne illness or injury.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	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	13	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	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	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	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		

Good Retail Practices									
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	
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
Utensils and Equipment .2653, .2654, .2663									
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	0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	3	13	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	3	13	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					6.5				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ZAXBY'S #68301
 Location Address: 430 SUMMIT SQUARE BLVD.
 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

Establishment ID: 3034012541
 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
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 Williams Last
 Regulatory Authority (Print & Sign): Victoria First Murphy Last




REHS ID: 2795 - Murphy, Victoria Verification Required Date: _____



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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.