Food Establishment Inspection Report

Score: 100

Establishment Name: BOJANGLES **Establishment ID:** 4092011399

Location Address: 1209 LAURA VILLAGE RD
City: APEX State: North Carolina
Zip: 27523-7140 County: 92 Wake
Permittee: TRI ARC FOOD SYSTEMS, INC.
Telephone: (919) 362-1416

⊗ Inspection ○ Re-Inspection ○ Educational Visit

Wastewater System:
⊗ Municipal/Community ○ On-Site System

Water Supply:
⊗ Municipal/Community ○ On-Site Supply

Date: 06/25/2026 Status Code: A
Time In: 10:00 AM Time Out: 11:30 AM
Category#: III
FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 0
No. of Repeat Risk Factor/Intervention Violations: 0

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	IN	OUT	N/A		PIC Present, demonstrates knowledge, & performs duties	1 0			
2	IN	OUT	N/A		Certified Food Protection Manager	1 0			
Employee Health .2652									
3	IN	OUT			Management, food & conditional employee; knowledge, responsibilities & reporting	2 1 0			
4	IN	OUT			Proper use of reporting, restriction & exclusion	3 1.5 0			
5	IN	OUT			Procedures for responding to vomiting & diarrheal events	1 0.5 0			
Good Hygienic Practices .2652, .2653									
6	IN	OUT			Proper eating, tasting, drinking or tobacco use	1 0.5 0			
7	IN	OUT			No discharge from eyes, nose, and mouth	1 0.5 0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
8	IN	OUT			Hands clean & properly washed	4 2 0			
9	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4 2 0			
10	IN	OUT	N/A		Handwashing sinks supplied & accessible	2 1 0			
Approved Source .2653, .2655									
11	IN	OUT			Food obtained from approved source	2 1 0			
12	IN	OUT		N/O	Food received at proper temperature	2 1 0			
13	IN	OUT			Food in good condition, safe & unadulterated	2 1 0			
14	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction	2 1 0			
Protection from Contamination .2653, .2654									
15	IN	OUT	N/A	N/O	Food separated & protected	3 1.5 0			
16	IN	OUT			Food-contact surfaces: cleaned & sanitized	3 1.5 0			
17	IN	OUT			Proper disposition of returned, previously served, reconditioned & unsafe food	2 1 0			
Potentially Hazardous Food Time/Temperature .2653									
18	IN	OUT	N/A	N/O	Proper cooking time & temperatures	3 1.5 0			
19	IN	OUT	N/A	N/O	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	IN	OUT	N/A	N/O	Proper hot holding temperatures	3 1.5 0			
22	IN	OUT	N/A	N/O	Proper cold holding temperatures	3 1.5 0			
23	IN	OUT	N/A	N/O	Proper date marking & disposition	3 1.5 0			
24	IN	OUT	N/A	N/O	Time as a Public Health Control; procedures & records	3 1.5 0			
Consumer Advisory .2653									
25	IN	OUT	N/A		Consumer advisory provided for raw/ undercooked foods	1 0.5 0			
Highly Susceptible Populations .2653									
26	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered	3 1.5 0			
Chemical .2653, .2657									
27	IN	OUT	N/A		Food additives: approved & properly used	1 0.5 0			
28	IN	OUT	N/A		Toxic substances properly identified stored & used	2 1 0			
Conformance with Approved Procedures .2653, .2654, .2658									
29	IN	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	IN	OUT	N/A		Pasteurized eggs used where required	1 0.5 0			
31	IN	OUT			Water and ice from approved source	2 1 0			
32	IN	OUT	N/A		Variance obtained for specialized processing methods	2 1 0			
Food Temperature Control .2653, .2654									
33	IN	OUT			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0			
34	IN	OUT	N/A	N/O	Plant food properly cooked for hot holding	1 0.5 0			
35	IN	OUT	N/A	N/O	Approved thawing methods used	1 0.5 0			
36	IN	OUT			Thermometers provided & accurate	1 0.5 0			
Food Identification .2653									
37	IN	OUT			Food properly labeled: original container	2 1 0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
38	IN	OUT			Insects & rodents not present; no unauthorized animals	2 1 0			
39	IN	OUT			Contamination prevented during food preparation, storage & display	2 1 0			
40	IN	OUT			Personal cleanliness	1 0.5 0			
41	IN	OUT			Wiping cloths: properly used & stored	1 0.5 0			
42	IN	OUT	N/A		Washing fruits & vegetables	1 0.5 0			
Proper Use of Utensils .2653, .2654									
43	IN	OUT			In-use utensils: properly stored	1 0.5 0			
44	IN	OUT			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
45	IN	OUT			Single-use & single-service articles: properly stored & used	1 0.5 0			
46	IN	OUT			Gloves used properly	1 0.5 0			
Utensils and Equipment .2653, .2654, .2663									
47	IN	OUT			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1 0.5 0			
48	IN	OUT			Warewashing facilities: installed, maintained & used; test strips	1 0.5 0			
49	IN	OUT			Non-food contact surfaces clean	1 0.5 0			
Physical Facilities .2654, .2655, .2656									
50	IN	OUT	N/A		Hot & cold water available; adequate pressure	1 0.5 0			
51	IN	OUT			Plumbing installed; proper backflow devices	2 1 0			
52	IN	OUT			Sewage & wastewater properly disposed	2 1 0			
53	IN	OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
54	IN	OUT			Garbage & refuse properly disposed; facilities maintained	1 0.5 0			
55	IN	OUT			Physical facilities installed, maintained & clean	1 0.5 0			
56	IN	OUT			Meets ventilation & lighting requirements; designated areas used	1 0.5 0			
						TOTAL DEDUCTIONS: 0			

Comment Addendum to Food Establishment Inspection Report

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[X] Inspection [ ] Re-Inspection Date: 06/25/2026
City: APEX State: NC
[ ] Educational Visit Status Code: A
County: 92 Wake Zip: 27523-7140
Comment Addendum Attached? [ ] Category #: III
Wastewater System: [X] Municipal/Community [ ] On-Site System
Water Supply: [X] Municipal/Community [ ] On-Site System
Email 1: asher.ace10598@gmail.com
Permittee: TRI ARC FOOD SYSTEMS, INC.
Email 2:
Telephone: (919) 362-1416
Email 3: ctaylor@bojanglesrdu.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
scrambled eggs/final cook	160				
fried ham/final cook	175				
fried chicken/final cook	190				
bo rounds/reheat for hot holding	201				
sliced tomatoes/make line	38				
shredded lettuce/make line	38				
sausage patty/make line	156				
sliced cheese/make line	40				
bo bites/hot cabinet	159				
ambient air/hot cabinet	176				
slaw/WIC	37				
homemade ranch/WIC	38				
salad/WIC	37				
ambient air/WIC	36				
bo bites/protein WIC	37				
chicken breast/protein WIC	37				
ambient air/protein WIC	36				
dirty rice/steam table	160				
grits/steam table	162				
fries/steam table	154				

	First	Last	
Person in Charge (Print & Sign):	Angelo	Abanto	
Regulatory Authority (Print & Sign):	Carla	Pressley	

REHS ID: 2800 - Pressley, Carla
Verification Dates: Priority: Priority Foundation: Core:
REHS Contact Phone Number: (984) 239-0850
Authorize final report to be received via Email: