

**Application for Using Time in Lieu of Temperature
Rule .2609 (i), (j)**

Establishment Name: Tri- Arc Food Systems, Inc. dba as Bojangles' Famous Chicken ID# _____

Location Address: Main Office : 901 Jones Franklin Rd. Suite 100- all 38 units

City: Raleigh State: NC ZIP: 27606

Mailing Address: same

City: _____ State: _____ ZIP: _____

Contact Person: Lynn Britt Telephone # 919-859-1131

Food Product: Chicken Supremes

Food Product Description: Frozen 1.25 oz Chicken Breast Strips

Recipe # _____

Procedures for handling of food from the time of completion of the cooking process or when the food is otherwise removed from temperature control. Removed from 350 degree grease with an internal temperature of 165. Placed under heat lamps immediately and held ~ 20 minutes. 4 to 20 Supremes are cooked per batch depending on need.

(Attach additional sheet if necessary) Additional sheet attached: yes no

Temperature at the time of completion of cooking process or when the food is otherwise removed from required temperature control (when removed from hot holding/when removed from refrigeration/or indicate using room temperature ingredients if assembling using room temperature ingredients) The Supremes are removed from freezer unit and cooked to an internal temperature of 165.

Labeling Method When a batch of Supremes are cooked and placed in the holding pan a two-hour expiration time is written with a grease pencil on the end of the holding pan visible to the employee. Additional Supremes are cooked and placed in the pan up until ~20 minutes prior to the expiration time indicated on the end of the pan. Any Supremes remaining in the pan at the expiration time will be thrown away and a clean, sanitized pan will be used beginning with the next batch of Supremes cooked and another two-hour time period will be marked on the end of the pan. This practice is continued for all Supremes cooked.

Service Procedure or Holding Location: We will hold the product under heat lamps in henny penny on frontline or at drive-thru packing station until a customer orders or the two-hour time period has expired. Heat lamps are used to keep the Supremes warm, but will not hold product at the required 140 degree F.

Disposal Method: Discard in trash can

Approved Procedures Shall be Adhered to at: Bojangles' Famous Chicken and Biscuits owned by Tri-Arc Food Systems, Inc.
(Name of Establishment)

I agree to follow the procedures outlined in this application.

Signature: Lynn Britt (signature copy in DENR file) Date: 0709/07
Director of Operations

Procedures Approved Yes No

EHS Signature _____ EHS ID# _____ Date _____

Comments: Attached are the addresses of all our restaurants

Disclaimer: Approval of this application applies only to the food product described in this application. This approval will be voided if any changes are made without prior approval from the health department or approving agency.