Food Establishment Inspection Report

Establishment Name: WENDY'S #0421							
na							

Date: 05/24/2023 Time In: 11:15 AM	Status Code: K Time Out: _1:30 PM
Category#: III	
FDA Establishment Ty	pe:
No. of Risk Factor/Inte No. of Repeat Risk Fact	rvention Violations: 1 or/Intervention Violations: 0

Good Retail Practices

Establishment ID: 3034011892

Score:

98.5

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 DUT DU R VR Supervision 2652 1	=											
Public Health Interventions: Control measures to prevent foodborne illness or injury Compliance Status Out CDI R V R Supervision 2.652	Foodborne Illness Risk Factors and Public Health Interventions											
Public Health Interventions: Control measures to prevent foodborne illness or injury Compliance Status Out CDI R V R Supervision 2.652												
Supervision 2652												
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No discharge from eyes, nose, and mouth 1 0.5 0					nic I		7	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656	⊢	٠,	_		$\vdash \vdash$		-	_	-			
No bare hand contact with RTE foods or pre- aproved alternate procedure properly followed a port aproved alternate procedure properly followed a port aproved alternate procedure properly followed a port aproved alternate procedure properly followed a proper dealternate procedure properly followed a proved source 2653, 2655 No out Handwashing sinks supplied & accessible 2 1 0						<u> </u>	_	0.0	10			
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Mario Approved alternate procedure properly followed 4 2 0	ð	N.	OUT		$\vdash \vdash$		4	2	0			
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Approved Source 11 X our Food obtained from approved source 2 1 0 12 IN OUT Food obtained from approved source 2 1 0 13 X our Food in good condition, safe & unadulterated 2 1 0 14 IN OUT Required records available: shellstock tags, parasite destruction 2653, 2654 15 X our Food-contact surfaces: cleaned & sanitized 3 1.5 0 16 X our Food-contact surfaces: cleaned & sanitized 3 1.5 0 17 X our Proper disposition of returned, previously served, reconditioned & unsafe food 2 1 0 Potentially Hazardous Food Time/Temperature 2653 18 X our NuA NuO Proper cooking time & temperatures 3 1.5 0 19 X our NuA NuO Proper reheating procedures for hot holding 3 1.5 0 20 IN OUT NUA NUO Proper rooling time & temperatures 3 1.5 0 21 X our NUA NUO Proper rool holding temperatures 3 1.5 0 22 X OUT NUA NUO Proper date marking & disposition 3 1.5 0 23 X OUT NUA NUO Proper date marking & disposition 3 1.5 0 24 X OUT NUA NUO Proper date marking & disposition 3 1.5 0 Consumer Advisory 2653 26 IN OUT X Pasteurized foods used; prohibited foods not offered 3 1.5 0 Chemical 2653, 2657 27 IN OUT NUA NUO Toxic substances properly identified stored & used 2 1 0 Conformance with Approved Procedures 2653, 2654, 2658 20 IN OUT NUA NUO Toxic substances properly identified stored & used 2 1 0 Conformance with Approved Procedures 2653, 2654, 2658 20 IN OUT NUA NUO Toxic substances properly identified stored & used 2 1 0 Conformance with Approved Procedures 2653, 2654, 2658 20 IN OUT NUA NUO Toxic substances properly identified stored & used 2 1 0 Conformance with Approved Procedures 2653, 2654, 2658 20 IN OUT NUA NUO Toxic substances properly identified stored & used 2 1 0 Conformance with Approved Procedures 2653, 2654, 2658 20 IN OUT NUA	10	M	оит	N/A			2	1	0			
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Compliance with variance, specialized process,		٠,		_		<u> </u>	2	1	0			
	C	ont	orm	anc	e w							
	29	IN	оит	ηX			2	1	0			

Compliance Status		G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemica	als,	
Safe Food and Water 2653, 2655, 2658						and physical objects into foods.	_					
30 N Our	Compliance Status							OUT		CDI	R	VR
Variance obtained for specialized processing 2 1 0	$\overline{}$	_)X A			-	-	-			
	31	X	OUT		\vdash		2	1	0			
Proper cooling methods used; adequate equipment for temperature control 1	32	IN	оит)X A		2	1	0				
	Fo	od	Ten	nper	ratur	e Control .2653, .2654						
35 X Out N/A N/O Approved thawing methods used 1 0.5 0	33											
Thermometers provided & accurate	34			N/A	ι χ φ	Plant food properly cooked for hot holding	1	0.5	0			
Food Identification 2653 37 X Out				N/A	N/O		-	_	_			
	36	X	OUT		Ш	Thermometers provided & accurate	1	0.5	0	L	L	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 38	Fo	od	lder	ntific	catio	n .2653						
Insects & rodents not present; no unauthorized animals 2	37	Ж	OUT			Food properly labeled: original container	2	1	0			
A	Pr	eve	entio	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
Preparation, storage & display 2 1 0 0 0 0 0 0 0 0 0	38	M	оит				2	1	0			
41	39	M	оит				2	1	0			
Proper Use of Utensils 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654 2653, 2654, 2663 2654, 2655, 2656 2653, 2654, 2655, 2656 2653, 2654, 2663 2654, 2655, 2656 2653, 2654, 2663 2654, 2655, 2656 2654, 2	40	_	- `				1	0.5	X			
Proper Use of Utensils 2653, .2654 43 Nout In-use utensils: properly stored 1 0.5 0 44 Nout Utensils, equipment & linens: properly stored, dried & handled 5 Not Single-use & single-service articles: properly 5 Single-use & single-service articles: properly 5 Single-use & single-service articles: properly 6 Nout Gloves used properly 1 0.5 0	41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
In-use utensils: properly stored 1 0.5 0	42	IN	OUT	ŊΧĄ		Washing fruits & vegetables	1	0.5	0			
Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 Single-use & single-service articles: properly stored & used 1 0.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment 2653, 2654, 2663 Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used Warewashing facilities: installed, maintained & 1 0.5 0 Warewashing facilities: installed, maintained & 1 0.5 0 Physical Facilities 2654, 2655, 2656 Nout NA Hot & cold water available; adequate pressure 1 0.5 0 Plumbing installed; proper backflow devices 2 X 0 Sewage & wastewater properly disposed 2 1 0 Toilet facilities: properly constructed, supplied & cleaned A Nout Garbage & refuse properly disposed; facilities maintained & clean 1 0.5 0 Meets ventilation & lighting requirements; 1 0.5 0 Meets ventilation & lighting requirements; 1 0.5 0 Meets ventilation & lighting requirements; 1 0.5 0	Pr	оре	er Us	se o	f Ute	ensils .2653, .2654						
dried & handled 1 0.5 0	43	M	OUT			In-use utensils: properly stored	1	0.5	0			
stored & used 1 0% 0 Gloves used properly 1 0.5 0 Utensils and Equipment 2653, 2654, 2663 47 IN OXT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 48 X OUT Warewashing facilities: installed, maintained & 1 0.5 0 49 X OUT Non-food contact surfaces clean 1 0.5 0 Physical Facilities 2654, 2655, 2656 50 X OUT NA Hot & cold water available; adequate pressure 1 0.5 0 Toilet facilities: properly disposed 2 1 0 Sewage & wastewater properly disposed 2 1 0 Toilet facilities: properly constructed, supplied & cleaned 54 X OUT Garbage & refuse properly disposed; facilities maintained & clean 1 0.5 X Meets ventilation & lighting requirements; designated areas used	44	×	оит				1	0.5	0			
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Toilet facilities: properly constructed, supplied \$\(\) 0.5 0 \$\\ \] 0.5 0 \$\\ \] 0.5 0 \$\\ \] 0.5 0 \$\\ \]	_	_					-	-	-			
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TOTAL DEDUCTIONS: 1.5	56	M	оит			designated areas used	١.		0			
But it is the life. For incorporated the life Continue. For all But and But an						TOTAL DEDUCTIONS:	1.	5				





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011892 Establishment Name: WENDY'S #0421 Location Address: 2218 CLOVERDALE AVENUE Date: 05/24/2023 X Inspection Re-Inspection City: WINSTON-SALEM State: NC Comment Addendum Attached? X Status Code: K Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: III Wastewater System:

Municipal/Community

On-Site System Email 1:wen0421@mhgi.net Water Supply: Municipal/Community On-Site System Permittee: UNCOMMON HOSPITALITY LLC Email 2: Telephone: (336) 721-0720 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 181 chicken reheat 151 cook temp burger 171 chicken nuggets hot hold 40 left make line tomato 41 left make line lettuce 38 tomato right make line 41 lettuce right make line 38 walk in lettuce 39 walk in tomato 39 walk in cheese 40 cobb salad walk in 180 potato hot box 174 chili hot well First Last Person in Charge (Print & Sign): Last

Regulatory Authority (Print & Sign): Cierra

Elledge

REHS ID:2760 - Elledge, Cierra

Verification Required Date:

REHS Contact Phone Number: (336) 462-7770

Authorize final report to be received via Email:





Comment Addendum to Inspection Report

Establishment Name: WENDY'S #0421 Establishment ID: 3034011892

Date: 05/24/2023 Time In: 11:15 AM Time Out: 1:30 PM

Certifications									
Name	Certificate #	Туре	Issue Date	Expiration Date					
Juanita Rucker		Food Service		11/15/2026					
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.

- 3 2-103.11 (O) Person in Charge (Pf) Written restriction and exclusion policy was not the most up to date form (Salmonella was not separated into Nontyphoidal and salmonella typhi). The PERSON IN CHARGE shall ensure that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed in a verifiable manner of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, and written procedures and plans, where specified by this Code and as developed by the FOOD ESTABLISHMENT, are maintained and implemented as required. CDI- most up to date version of restriction and exclusion form was proved to PIC.
- 40 2-303.11 Prohibition Jewelry (C) Multiple employees wearing jewelry on wrists (watches and bracelets). Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Single service cups stored outside of protective covering at drive-thru and front counter allowing potential contamination to lip of cups. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Continue working on items from comment addendum list for transitional permit. Equipment shall be maintained in a state of good repair.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat Repair slow drain at outside canwash sink. Maintain a plumbing system in good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Continue working on items from comment addendum list for transitional permit. Physical facilities shall be maintained in good repair.