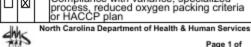
Food Establishment Inspection Report Score: 96 Establishment ID: 3034011577 Establishment Name: WENDY'S Location Address: 5170 REIDSVILLE RD Date: 01/21/2021 City: WALKERTOWN State: NC Status Code: A Zip: 27051 County: 34 Forsyth Time In: 10:30 AM Time Out: 1:30 PM Permittee: CATIE FOOD SYSTEMS INC Total Time: 3 hrs 0 min Category #: III Telephone: (336) 595-2479 FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 3 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 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. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/C Compliance Status Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 3 15 0 Variance obtained for specialized processing 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🛛 🗀 Proper eating, tasting, drinking, or tobacco 2 1 0 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 190 -5 1 0.5 0 No discharge from eyes, nose or mouth 33 🖾 🗆 🗆 🗆 Approved thawing methods used |D||2||0||-||-Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 M П Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 3 1.9 0 X approved alternate procedure properly followe 35 🖾 🗀 Food properly labeled: original container 8 \boxtimes \boxtimes Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🛛 🗀 unauthorized animals \boxtimes Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 Food received at proper temperature 1 0 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 🖾 🖂 Washing fruits & vegetables Protection from Contamination .2653, Proper Use of Utensils 3 1.5 0 41 🖾 🗀 In-use utensils: properly stored 14 3 X 0 X Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously 2 1 0 dried & handled 15 🛛 🗆 Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 Single-use & single-service articles: properly 43 🖾 🗆 44 🛛 🗀 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🛛 🗆 210 - -Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 19 🛛 3 15 0 □ Proper hot holding temperatures \Box 46 🖾 🗆 |M®||0| | | | | \square □ Proper cold holding temperatures 47 🛛 🗀 Non-food contact surfaces clean 21 \boxtimes 3 1.5 0 Physical Facilities .2654, .2655, .2656 ☐ Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🗀 🖂 210 & records 49 🛛 🗆 |2100 - | - | Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.9 0 50 🖾 🗆 Sewage & waste water properly disposed 210000 undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 🗖 🖂 🔲 🔲 Pasteurized foods used; prohibited foods not 3 13 0 51 🖾 🗀 🗀



2653, .2657

Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

Compliance with variance, specialized

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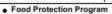
Chemical

Conformance

 \Box П

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Total Deductions:

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011577 Establishment Name: WENDY'S Location Address: 5170 REIDSVILLE RD ▼Inspection □ Re-Inspection Date: 01/21/2021 State: NC City: WALKERTOWN Comment Addendum Attached? Status Code: A Zip: 27051 Water sample taken? Yes X No County: 34 Forsyth Category #: III Wastewater System: Municipal/Community On-Site System Email 1: Water Supply: Municipal/Community On-Site System Permittee: CATIE FOOD SYSTEMS INC Email 2: Telephone: (336) 595-2479 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Temp Item Location Item Location Temp hot holding 161 chicken 199 chicken reheat temp 193 baked potato cook temp 168 chili reheat temp 40 lettuce prep 39 tomato prep 42 cheese prep 40 salad cooler salad 188 chicken nuggets cook temp 37 beverage cooler air temp 300 quat sanitizer bucket 300 quat sanitizer 3 compartment sink 115 hot water 3 compartment sink kay chemical 0 low temp detergent 0 Tekera Hairston 3/19/23 servsafe First Last Person in Charge (Print & Sign): Tekera Hairston First Last Regulatory Authority (Print & Sign): Amanda **Taylor**

REHS ID: 2543 - Taylor, Amanda Verification Required Date:



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S Establishment ID: 3034011577

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.

- 6-301.12 Hand Drying Provision PF Repeat. No paper towels at front hand sink. Provide paper towels or approved alternative for hand drying at each handsink. CDI. Paper towels stocked.
 6-301.14 Handwashing Signage C No handwashing reminder sign posted in mens restroom. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Food thermometer probe heavily encrusted with food residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI. Thermometer probe cleaned and sanitized.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P 0 points. One pan of cheese measured 42-44F on top layers. Cheese overstacked in pan. Maintain TCS foods in cold holding at 41F or less. CDI. Cheese transferred to metal pan and thinned out. Cheese now at 41F.
- 52 5-501.113 Covering Receptacles C Dumpster door observed open. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
 5-501.114 Using Drain Plugs C Drain plug on dumpster broken off. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Repair/replace.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C 0 points. All equipment as well as physical facilities violations from last inspection have been addressed except damaged FRP transition strip above salad cooler. PIC furnished work order for this. Much improvement noted in this area. Continue to follow through on work orders and maintain floors, walls and ceilings clean and in good repair.