

Food Establishment Inspection Report

Score: 95

Establishment Name: WENDY'S 1145

Establishment ID: 3034012741

Location Address: 538 AKRON DRIVE

City: WINSTON SALEM

State: NC

Zip: 27105

County: 34 Forsyth

Permittee: SUPERIOR RESTAURANT GROUP OF NC INC.

Telephone: (336) 767-9154

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 04/12/2021

Status Code: U

Time In: 10:47 AM

Time Out: 2:38 PM

Total Time: 3 hrs 51 min

Category #: II

FDA Establishment Type:

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

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.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
Potentially Hazardous Food Time/Temperature .2653										Sanitation .2653, .2654, .2656, .2657										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0				
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0				
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0				
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0			54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0				
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0			Total Deductions: 5										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	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													



North Carolina Department of Health & Human Services

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S 1145
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 City: WINSTON SALEM State: NC
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 Telephone: (336) 767-9154

Establishment ID: 3034012741
☒ Inspection ☐ Re-Inspection Date: 04/12/2021
 Comment Addendum Attached? ☒ Status Code: U
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: alan@superiorrestaurants.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	Item	Location	Temp
Burger	final cook	180						
Burger	hot holding	171						
Homestyle Chicken	hot holding	171						
Spicy Chicken	hot holding	170						
Queso	hot holding	145						
Chili	hot holding	167						
Lettuce	sandwich board	37						
Lettuce	walk-in cooler	38						
Salad	walk-in cooler	41						
Hot Water	3-compartment sink	128						
C. Sani	3-compartment sink	200						
Serv Safe	Deltra Little 3-3-22	000						

Person in Charge (Print & Sign): Deltra First Last
Little
 Regulatory Authority (Print & Sign): Victoria First Last
Murphy

REHS ID: 2795 - Murphy, Victoria



 Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 5 pans were stored soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: The PIC placed all items in the warewashing area to be cleaned.
- 36 6-202.15 Outer Openings, Protected - C: Repair self-closure on drive-thru window to ensure the window completely closes on its on. *refer to number 11 on the comment addendum for transitional walk-through from 3/24/21*
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Recondition inside fryers and evaluate units for rusting supports. These supports need to be sanded down and painted with approved heat resistant equipment paint recommended by the manufacturer.//The walk in cooler has gaps where the diamondplate covering meets at the seams and corners. The trim and panels need to be tightly installed against the wall and the gaps need to be properly sealed. The baseboards need to be free of gaps where the base meets the wall and floor of the cooler. There are gaps at the door where the base connects at the frame that will need a transition piece to fill the large gap. The grout is low between the floor tiles inside the unit. Re-grout tiles accordingly. The condenser mounts have screw threads that are exposed. The threads need to be replaced and cut off so that only 2.5 threads are exposed or capped. The door framing of the unit needs to be totally reconditioned to be easily cleanable. Repaint the small electrical box inside the unit and ensure the cover is properly placed on the box. Replace all damaged/rusted shelving inside the unit and shelving with damaged/rusted casters. The condensate drain pipe needs to be re-wrapped in pvc pipe wrap.//The door frame is severely damaged and needs to be replaced. The threshold plate needs to be properly sealed to the floor. Replace split door gasket in walk-in freezer//The prep sink has cracked welds where the bowls meet the frame that need t be welded closed and polished smooth. The damaged sink stopper in this sink needs to be repaired. The floor sink under the prep sink has trim that is recessed down under the floor tile. The trim needs to be flush with the finished floor to prevent entrapment of food debris and soil.//The back door has holes that need to be sealed, repaint back door and frame and repair handle on the door to properly open. Equipment shall be maintained in good repair. *refer to comment addendum*
- 47 4-602.13 Nonfood Contact Surfaces - C: Cleaning is needed to/on the following: sprayer head on prep sink, shelves in walk-in cooler, upright freezer, gaskets in coolers, vent covers in walk-in cooler, inside fryers to remove grease build-up. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: The cook line at the drive-thru has a base that forms a 90-degree angle around the entire unit where the unit meets the floor. A cove transition is required at the base if the base plate cannot be removed for cleaning of floors and floor baseboards. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable. //6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Recaulk front hand sink to wall/refrigerated drawer unit are not closing properly/the three door cooler under the prep station has gaskets that are coming loose and need to be replaced/the drop in hot holding unit next to the cook line used to hold chili has severe rusting on the interior and exterior of the drop well inside the cabinet. It appears the unit is rusted through in areas and needs to be totally replaced. The interior of this cabinet is rusted and needs to be re-conditioned.//recaulk and tighten vent hoods throughout cook line//reattach/reposition panels of raw hamburger cooler// regrout the top of the baseboard tiles directly under the drive through window/the freestyle beverage machine at the drive-thru needs to be adjusted to turn off when the ice bin lid is open//. . The motor housing under the super soak utensil sink is rusted and needs to be re-painted with approved equipment paint. The floor sink under the utensil sink needs to be flush with the floor and properly sealed.//The screws in the backsplash of the prep sink need to be flush against the backsplash and sealed. Re-caulk the backsplash where it meets the wall.//The ceiling tiles over the prep sink area need to fit properly into the framing. Damaged light fixture covers over several light fixtures need to be replaced.//The bag n box piping needs to be properly sealed where it penetrates the ceiling. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C: The lighting measured low in the following areas: (men's restroom) toilet (16 ft candles) and (women's restroom) toilet (17 ft candles), handwashing sink (18 ft candles). The lighting intensity shall be 20 ft candles 30 inches above the floor in areas used for handwashing and in toilet rooms.