

# Food Establishment Inspection Report

Score: 96

Establishment Name: WENDY'S STORE #1984

Establishment ID: 3034012742

Location Address: 3182 PETER'S CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC

Date: 04/14/2021 Status Code: U

Zip: 27127 County: 34 Forsyth

Time In: 1:15 PM Time Out: 4:50 PM

Permittee: SUPERIOR RESTAURANT GROUP OF NC INC

Total Time: 3 hrs 35 min

Telephone: (609) 731-0035

Category #: II

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 6

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. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	<input type="checkbox"/>	<input type="checkbox"/>	33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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	13	0	<input type="checkbox"/>	<input type="checkbox"/>	34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>	47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>	<b>Total Deductions:</b> 4										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>											
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>											
<b>Consumer Advisory</b> .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>											
<b>Highly Susceptible Populations</b> .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>											
<b>Chemical</b> .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>											
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>											



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Food Protection Program

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S STORE #1984  
 Location Address: 3182 PETER'S CREEK PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27127  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: SUPERIOR RESTAURANT GROUP OF NC INC  
 Telephone: (609) 731-0035

Establishment ID: 3034012742  
☒ Inspection ☐ Re-Inspection Date: 04/14/2021  
 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
quat	3 comp	200						
water	3 comp	156						
tomato	make unit	35						
guac	make unit	40						
lettuce	bottom make unit	36						
tomato	walk in	38						
chili	hot hold	180						
nuggets	final cook	198						
burger	final cook	160						
chicken	final cook	209						
chili concentrate	in water	89						
beans	in water	89						
raw burger	cold unit	40						
burger	on grill	160						
chese	make unit	41						
nuggets	hot hold	151						
milk	front cooler(DT)	47						
sour cream	front cooler (DT)	47						
ambient	drive through cooler	51						

Person in Charge (Print & Sign): Kinard *First* Adams *Last*  
 Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

*Kinard*  
*Nora*

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 04/24/2021

REHS Contact Phone Number: (336) 703-3161



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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** WENDY'S STORE #1984

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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.

- 1 2-102.12 Certified Food Protection Manager - C//2-102.11 Demonstration - C- PIC has certification but could not locate certificate. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager. PIC shall demonstrate knowledge by being a certified food protection manager. Locate certificate. Transitional permitting states that establishments have up to 210 days to obtain certification. No points taken.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Back hand sink near microwave with chemical container inside basin. Front hand sink being used to obtain water for filling steam unit and stated to not be used as hand sink. Hand sinks shall be used for hand washing only and shall be accessible at all times for use. CDI- Removed chemical container, converted front sink back into hand sink with education and a directive based on establishment permitting plans. //6-301.11 Handwashing Cleanser, Availability - PF- No available soap at front drive through hand sink. Hand cleanser shall be available at all handwashing lavatories. CDI-Soap obtained. //6-301.14 Handwashing Signage - C- Handwashing sign absent at hand sink by drive through. -Provided.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw shell eggs stored above frosty mix in walk in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Relocated eggs to bottom shelf.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Dishes in sanitizer solution that measured less than the required concentration. CDI-Sanitizer is dispensing properly at 200ppm. Solution drained. Dishes will be sanitized properly.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Sour cream and milk in drive through cooler at 47F. Maintain food at 41F or less. CDI-Discarded.
- 26 7-201.11 Separation-Storage - P- Packets of powdered chemical in containers mounted to wall above frosty machine and above prep table with tea (relocate or remove these containers). Restroom cleaner on table with hot drawers above cold unit that holds raw meats. Bag of soap on prep table. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-All chemicals relocated to appropriate storage areas.
- 33 3-501.13 Thawing - C- Two bags of beans and two bags of chili concentrate containing cooked vegetables in sink of water that measured 89F. Foods came from freezer and thawed in standing water warmer than 70F, and also measured 89F. Potentially hazardous food shall be thawed under running water with sufficient velocity to flush loose particles at a temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI-Foods discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Wrapped potatoes in a box on the floor sitting in a puddle of standing water. Multiple racks of breads in freezer less than 6 inches above floor. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 38 2-402.11 Effectiveness-Hair Restraints - C- Multiple employees working with food and not wearing hair restraints. Food employees shall wear effective hair restraints.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF- Handle broken off of ice scoop creating sharp edges and a crack. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI-Discarded by PIC. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Multiple gaskets torn including, but not limited to: make unit, stand up freezer, most under counter units. Microwave missing handle. Middle fan in walk in freezer broken and covered with cardboard. Rusting inside ice machine, Drawer broken on top hot hold unit. Handle broken on stand up freezer. Drive through cooler with ambient of 51F and shelf clips missing. Sink lever at wash side of 3 comp sink held up with single use chili cup. Standing water inside cooler units below make tables. Freezer below fry station nonfunctional. This is not a comprehensive list. Refer to transitional permit addendum for additional items. Verification of cooler repair due to Nora Sykes by April 24. Contact 336-703-3161 when repaired or replaced with approved equipment.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Sink soiled in sanitize basin, especially in corners. Maintain sinks clean. //4-501.18 Warewashing Equipment, Clean Solutions - C- Sanitize solution containing dishes soiled. Maintain clean solutions.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Clean hood from grease and clean off tape and stickers from outside of hood.

- 49 5-205.15 (B) System maintained in good repair - C- Floor drain at back of kitchen near water heater has no cover or grate, just an open drain. Cover. Sprayer at 3 comp sink needs repair. Fixture at 3 comp sink does not turn off without use of secondary valve. Repair to use faucet as intended.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C- No garbage receptacle near back hand sink. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. CDI-Obtained.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Paper towel holder by drive through sink is held together with tape. Trim needs to be added in multiple areas, including walkway in kitchen at drive through and front counter, at first drive through window. Some ceiling tiles need to be repaired. Fill any and all holes in walls. This is not a comprehensive list. Refer to transitional addendum for more. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C- Dust present on ceiling tiles at drive through, above fryer hot holding area and above hot drawers at line.
- 54 6-303.11 Intensity-Lighting - C- Lights low in men's restroom urinal. Increase lighting to 20 fc in restroom. Refer to transitional for additional items.