

Food Establishment Inspection Report

Score: 97.5

Establishment Name: WENDY'S #1989

Establishment ID: 3034012736

Location Address: 2735 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04/14/2021

Status Code: U

Zip: 27106

County: 34 Forsyth

Time In: 12:05 PM

Time Out: 1:50 PM

Permittee: SUPERIOR RESTAURANT GROUP OF NC INC.

Total Time: 1 hrs 45 min

Telephone: (336) 723-9978

Category #: II

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

FDA Establishment Type:

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

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	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			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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		
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 2.5									
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1	0												
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0												
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0												
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												



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S #1989
 Location Address: 2735 REYNOLDA RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SUPERIOR RESTAURANT GROUP OF NC INC.
 Telephone: (336) 723-9978

Establishment ID: 3034012736
☒ 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
ServSafe	Lisa Baskin 8/23/24	0	ambient air	walk in cooler	41			
hot water	3 comp sink	143	lettuce	walk in cooler	41			
quat sanitizer	ppm 3 comp sink	200	muenster cheese	walk in cooler	41			
tomatoes	cooling	46						
tomatoes	cooling	41						
bacon	final cook	187						
burger	final cook	180						
fries	final cook	191						
burger	hot holding	167						
spicy nuggets	hot holding	147						
nuggets	hot holding	152						
beer cheese	hot holding	181						
chili	reheating in process	151						
frosty vanilla	frosty machine	37						
frosty chocolate	frosty machine	33						
pepper jack	make unit	50						
raw burger	burger cooler	43						
sour cream	drive thru reach in	41						
caesar salad	upright cooler	41						
southwest salad	upright cooler	41						

Person in Charge (Print & Sign): Linda First Last
Baskin
 Regulatory Authority (Print & Sign): Lauren First Last
Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Shredded pepper jack in make line 50F. Raw burgers in burger cooler 43-47F. TCS foods shall be maintained cold at 41F or less. CDI- Pepper jack voluntarily discarded and burgers cooked. 0 pts.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Ice bin lid left open at drive thru. Boxes of fries stored on the floor in walk in freezer. Food shall be stored in a clean, dry location, at least 6 inches off the floor, and where it is not exposed to splash, dust, or other contamination. Maintain ice bin lid closed and food 6 inches above the floor. 0 pts.

- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - Cups stacked high with lip-contact surfaces exposed. Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food- and lip-contact surfaces is prevented. Maintain cups in sleeves and avoid overstacking. 0 pts.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gaskets on doors of upright freezer and fry freezer. Repair threshold ramp in walk in cooler that leads to freezer to be flush to the floor. Repair rusted external base of walk in cooler. Replace broken rolling cart. Continue working on items on transitional permit comment addendum. Equipment shall be maintained in good repair.

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on door of upright salad cooler, on lemonade dispensers and Freestyle drink machines, on drink rail in dining room, on tracks and windows of bun cabinet above make line, and on floor in bun freezer. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.

- 49 5-205.15 (B) System maintained in good repair - C - Floor drain under 3 compartment sink is slow to drain and overflowed during inspection, but eventually drained. PIC called a plumber to assess floor drain clog. All other drains working properly. Plumbing systems shall be maintained in good repair.

- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet and urinal in men's restroom need more thorough cleaning. Maintain plumbing fixtures clean. 0 pts.

- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repaint ceiling grid and ensure tiles are flush with grid. Continue working on transitional permit comment addendum. Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed in drive thru area under all equipment. Floor drains need additional cleaning especially under 3 compartment sink. Maintain physical facilities clean. 0 pts.

- 54 6-303.11 Intensity-Lighting - C - Lighting low in bun freezer and fixture needs to be repaired. Maintain lighting in walk in coolers at 10 foot candles or above. Continue working on lighting repairs according to transitional permit comment addendum. 0 pts.