

# Food Establishment Inspection Report

Score: 90.5

Establishment Name: WENDY'S #1989

Establishment ID: 3034012736

Location Address: 2735 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SUPERIOR RESTAURANT GROUP OF NC INC.

Telephone: (336) 723-9978

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 03/22/2023 Status Code: A

Time In: 9:40 AM Time Out: 1:45 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

## 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		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN				
Food-contact surfaces: cleaned & sanitized		3	0	X	
17	<input checked="" type="checkbox"/> IN				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	X	X
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	0	X	
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN				
Time as a Public Health Control; procedures & records		3	0	X	X
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

## Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN OUT				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN OUT				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN				
Personal cleanliness		1	0.5	X	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	X
48	<input checked="" type="checkbox"/> IN				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		1	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN				
Plumbing installed; proper backflow devices		2	X	0	
52	<input checked="" type="checkbox"/> IN				
Sewage & wastewater properly disposed		2	X	0	
53	<input checked="" type="checkbox"/> IN				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	X
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>9.5</b>



# 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: 03/22/2023  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: alan@superiorrestaurants.com  
 Email 2: dlittle@srgwendys.com  
 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	181.0						
Chicken Nuggets	final cook	182.0						
Eggs	final cook	168.0						
Blue Cheese	make-unit	41.0						
Lettuce	reach-in cooler	39.0						
Salad	reach-in cooler	38.0						
Swiss Cheese Sauce	hot holding	189.0						
Breakfast Chicken	hot holding	160.0						
Sausage	hot holding	149.0						
Home Fries	cooked for hot holding	211.0						
Diced Tomatoes	walk-in cooler	39.0						
Lettuce	walk-in cooler	37.0						
Spring Mix	walk-in cooler	40.0						
Chili	drive-trhu	176.0						
Hot Water	3-compartment sink	137.0						
Quat Sani	3-compartment sink	300.0						

Person in Charge (Print & Sign): *First* Dillion

*Last* Philips

*Phillia Phillips*

Regulatory Authority (Print & Sign): *First* Victoria

*Last* Murphy

*Victoria Murphy*

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3814

Authorize final report to be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** WENDY'S #1989

**Establishment ID:** 3034012736

**Date:** 03/22/2023 **Time In:** 9:40 AM **Time Out:** 1:45 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Orlando Blyther		Food Service	01/25/2022	01/25/2027

## 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-PF: A vegetable slicer was observed soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: The item was placed in the warewashing area to be cleaned.//4-702.11 Before Use After Cleaning-P: An employee was observed sprinkling sanitizer on utensils after washing them and before placing them to dry. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. CDI: After education, the employee washed utensils and properly sanitized them.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food-P: Per conversation with PIC, the frosty mix is ran through the machine and placed in the walk-in cooler to be held and used again. (A) A food that is unsafe, adulterated, or not honestly presented as specified under § 3-101.11 shall be discarded or reconditioned according to an approved procedure. CDI: Education was given. No rerun was observed during the inspection.
- 19 3-403.11 Reheating for Hot Holding-P: Two containers of cheese sauce placed under the heat lamp to reheat at 6:00 a.m. measured at temperatures of 112 F and 120 F at 10:10 a.m. (A) Except as specified under (B) and (C) and in (E) of this section, potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 74 C (165 F) for 15 seconds(C) Potentially hazardous food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plant, shall be to a temperature of at least 57 C (135 F) when being reheated for hot holding. (D) Reheating for hot holding as specified under (A) - (C) of this section shall be done rapidly and the time the food is between 5C (41F) and the temperatures specified under (A) - (C) of this section may not exceed 2 hours. CDI: The items were discarded.
- 24 3-501.19 Time as a Public Health Control-PF: Sliced cheese that had been in the make-unit for 4 hours per the PIC was without a time stamp. (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (3) The food shall be marked or otherwise identified to indicate: (a) The time when the food is removed from 5C (41F) or less cold holding temperature control, and (b) The time that is 6 hours past the point in time when the food is removed from cold hold. 5) The food in unmarked containers or packages, or marked with a time that exceeds the 6-hour limit shall be discarded. CDI: The PIC discarded the items
- 40 2-303.11 Prohibition - Jewelry-C: An employee was observed preparing food with raised rings on her finger. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.//2-402.11 Effectiveness - Hair Restraints-C: An employee was observed preparing food without a beard guard. Food employees shall wear hair restraints such as hats, hair nets, hair coverings that are designed and worn effectively to keep their hair from contacting exposed food, clean equipment and utensils, linens, and unwrapped single-service articles.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-C: Dishes were observed wet stacked in the clean dish area. After cleaning and sanitizing, equipment and utensils:(A) Shall be air-dried
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Shelves beginning to rust in the walk-in cooler/replace/repair microwave/replace torn gaskets in the cooler/replace knobs on oven. Equipment shall be maintained in good repair.
- 48 4-501.18 Warewashing Equipment, Clean Solutions-C: An employee was observed washing and sanitizing dishes in heavily soiled solutions. The wash, rinse, and sanitize solutions shall be maintained clean.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: shelves in walk-in cooler, inside hot holding units, and gaskets in reach-in coolers. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 System Maintained in Good Repair-C: A severe leak was observed at the 3-compartment sink/leaks were observed at the the prep sinks and the middle handwashing sink . Plumbing systems shall be maintained in good repair.
- 52 5-402.13 Conveying Sewage-P: Sewage emerges from the floor drain in the women's restroom when the toilets are flushed. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law. VR: A verification is required by 03/23/23. Contact Victoria Murphy at (336)703-3814 or

murphyvl@forsyth.cc \*The women's restroom will remained closed and the men's restroom will be used as an unisex restroom for the employees. Drive-thru only will be used\*

- 53 5-203.12 Toilets and Urinals -C: Only 1 toilet and 1 urinal is available in the establishment currently. At least 1 toilet and not fewer than the toilets required by law shall be provided. If authorized by law and urinals are substituted for toilets, the substitution shall be done as specified in law
- 54 5-501.115 Maintaining Refuse Areas and Enclosures-REPEAT- C: Cleaning is needed on the bases of the dumpsters. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Recaulk around sink in women's restroom. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-C: Cleaning is needed to/on the following: walls in warewashing area, indoor can washing area, floors of the women's restroom, and floor drains throughout the facility . Physical facilities shall be cleaned as often as necessary to keep them clean.