

Food Establishment Inspection Report

Score: 90Establishment Name: WENDY'SEstablishment ID: 3034011577Location Address: 5170 REIDSVILLE RD☒ Inspection ☐ Re-InspectionCity: WALKERTOWNState: NCDate: 01 / 28 / 2016 Status Code: AZip: 27051County: 34 ForsythTime In: 10 : 00 ^{am}_{pm} Time Out: 3 : 40 ^{am}_{pm}Permittee: CATIE FOOD SYSTEMS INCTotal Time: 5 hrs 40 minutesTelephone: (336) 595-2479Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. of Repeat Risk Factor/Intervention Violations: 3

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input type="checkbox"/>	<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input 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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input type="checkbox"/>	<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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							10			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY'S

Location Address: 5170 REIDSVILLE RD

City: WALKERTOWN State: NC

County: 34 Forsyth Zip: 27051

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

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

Permittee: CATIE FOOD SYSTEMS INC

Telephone: (336) 595-2479

Establishment ID: 3034011577

☒ Inspection ☐ Re-Inspection Date: 01/28/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Brittany R Garner Exp.	0	salad	prep line refrigerator	38			
milk	drive thru refrigerator	41	air temp.	salad refrigerator	30			
tomatoes	prep line	44	lettuce	walk-in cooler	38			
hamburger	final cook	175	hamburger	walk-in cooler	41			
chili	reheating on cookers	131						
tomatoes	prep line	35						
lettuce	prep line	43						
baked potato	warmer drawer	203						

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 2-301.12 Cleaning Procedure - P Employee observed washing hands for less than 20 seconds. Employees was also observed operating faucet handles with bare hands after hand washing. Ensure that staff follow proper handwash procedure for a min. of 20 seconds by: vigorously rubbing hands together for 10-15 seconds with soap, rinsing thoroughly, drying hands with towel or other approved device, and using a barrier such as a disposable paper towel to operate faucet handles.
- 2-301.14 When to Wash - P Employee was operating cell phone and was not observed washing hands. Employee was directed to wash hands. Employees must wash hands after contaminating hands and before working with clean equipment, clean utensils, single service items, and exposed food.
- 8 6-301.12 Hand Drying Provision - PF - Hand towels were not supplied at two handwashing sinks. Supply paper towels to the hand sinks that use towels as the hand drying provision. Towels supplied at each handwashing sink as corrective action.
- 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Hand washing sink near the 3 comp. sink used to rinse probe of thermometer. Hand sinks are to be used for hand washing only. Probe washed at the 3 comp. sink as corrective action.
- 5-202.12 Handwashing Sinks, Installation - PF Hot water supplied at 84-99F at the handwashing stations. Hot water temperature dropped below 100F after water used at the 3 comp. sink. Provide hot water at 100F at the handwashing stations.
- 6-301.11 Handwashing Cleanser, Availability - PF Provide soap at the handwashing sink at the drive thru.
- 14 184-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat. sanitizer weak in the container and in the 3 comp. sink. Quat. sanitizer must be maintained at 200-400ppm. Manually mixed to 200ppm during inspection. Contact chemical servicer to repair dispenser to provide required concentration of sanitizer.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Five metal bins, tomato slicer, and cutting board required additional cleaning. Utensils must be clean to sight and touch. Utensils sent to be rewashed as corrective action.

Person in Charge (Print & Sign): *First* Creshonta *Last* Hairston

Regulatory Authority (Print & Sign): *First* Anthony *Last* Williams

C. D. H.

Anthony Williams

REHS ID: 1846 - Williams, Tony

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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- 17 3-403.11 Reheating for Hot Holding - P Chili reheated for 2 hours did not reach 165F or above as required. When reheating, PHF items cooked and cooled in the facility must be reheated rapidly within 2 hours to 165F or above. Product discarded as corrective action.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Individually prepared salads the day prior were not date-marked. Opened bag of salad greens were not date marked. Chili cooked two days prior and thawed the day before were not date-marked. PHF items cooked in the facility or opened in the facility must be date marked as required. The date of opening or the day of preparation for the must be date-marked if held in the facility for more than 24 hours. Individually prepared salads and chili date marked as corrective action. Opened bag of salad greens discarded.
- 26 7-201.11 Separation-Storage - P Glass cleaner stored on shelf above raw meat cooler. Chemicals stored above the handwashing sink in the kitchen. Ensure chemicals are stored in a designated area that can not contaminate clean equipment, utensils, single service items, and food. Chemicals relocated as corrective action.
- 34 4-204-112 Temperature Measuring Devices-Functionality - PF Replace missing thermometer in the raw hamburger meat cooler.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Four condiment containers on the sandwich make line and three containers were unlabeled in the salad refrigerator. Label products with the common name of food when removed from the original containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Ice bins remain open when not in use. Store ice protected when not in use.
3-305.12 Food Storage, Prohibited Areas - C Buns stored in the walk-in freezer are not 6 inches off the floor. Store food items min. 6 inches above the floor.
- 38 2-303.11 Prohibition-Jewelry - C One food employee was wearing two rings that were not plain. No food employees are allowed to wear jewelry with the exception of a plain ring.
2-402.11 Effectiveness-Hair Restraints - C Two food employees were not wearing hair restraints. A food employee must wear a hair restraint.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoops at the beverage machines and ice machine are not adequately protected. Store ice scoops protected in the ice compartments or in the ice with the handle of the scoop protruding out of the ice.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Cutting board stored in a location under the prep sink where it is not protected from splash (where leak is occurring). Clean utensils stored on the air-drying drainboard and was not clean. Store clean utensils on clean surfaces.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single service cups were overstacked in the dispensers. Store single-service cups protected in dispensers or in plastic sleeve.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Replace/repair damaged wire shelving in the walk-in cooler. Repair the rusted castors on the frostee machine. Repair soda machines so that soda does not dispense when the lid of the ice bins are open. Repair leaking condenser in the raw hamburger meat cooler.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Test strips were not available for checking sanitizer. Provide test strips for checking sanitizer as required.
4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C Repair air-drying drainboard to drain into the sink.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Clean equipment inside the fryers and the refrigeration along the prep line.
- 48 5-103.11 Capacity-Quantity and Availability - PF Hot water at the handwashing stations dropped below 100F during the inspection. Water system must provide hot water as required during periods of peak water demand. Evaluate hot water system and repair as required. If hot water heater is to be replaced, all applicable permits for repair must be obtained from the City of Winston Salem Plumbing Division.



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- 49 5-205.15 System Maintained in Good Repair - P Replace missing atmospheric backflow components on the faucets of the mop sink. Repair leaks under the preparation sink, restroom faucet, and at the 3 compartment sink.
5-203.15 Backflow Prevention Device. Carbonator - C Provide backflow preventer on the carbonator in the back of the facility on the right hand side. Replace missing backflow prevention on the coffee and tea urns. Provide ASSE 1022 on the water lines supplying these units. Ensure ASSE 1024 backflow prevention is installed on the ice machine.
- 50 5-402.13 Conveying Sewage - P Floor drain under the ice machine is clogged. Repaired during inspection.
- 52 5-501.13 Receptacles - C Recycling dumpster is not leak proof due to rusted seam at the bottom. Replace.
5-501.114 Using Drain Plugs - C Replace missing drainplug in the recycling dumpster.
5-501.113 Covering Receptacles - C Doors to dumpster and lid to recycling dumpster were open. Keep doors and lids closed on dumpsters when not in use.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Replace worn grout in between the floor tiles near the raw hamburger meat cooler.
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair cracked baseboard tiles.
6-501.12 Cleaning, Frequency and Restrictions - C Clean floors in the closet in the back of the facility and in the bun freezer.
- 54 6-303.11 Intensity-Lighting - C Lighting low in the restrooms at 7-17Ft/c. Provide 20 Ft/c in the restrooms. Lighting low in the walk-in freezers. Provide 10 Ft/c in food storage areas.



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