

Food Establishment Inspection Report

Score: 92

Establishment Name: WENDY'S 6221

Establishment ID: 3034012366

Location Address: 538 AKRON DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 15 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 09 : 55 ^{am} _{pm} Time Out: 01 : 22 ^{am} _{pm}

Permittee: NPC QUALITY BURGERS INC.

Total Time: 3 hrs 27 minutes

Telephone: (336) 767-9154

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: 5

No. 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	NO	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	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3			
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	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	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
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	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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				
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
Total Deductions:								8



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 Water Supply: Municipal/Community On-Site System
 Permittee: NPC QUALITY BURGERS INC.
 Telephone: (336) 767-9154

Establishment ID: 3034012366
 Inspection Re-Inspection Date: 05/15/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: store6221@npcinternational.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Deltra Little 3-3-22	00	String mix	Dine-in prep	45	Chopped	Drive-thru prep	54
Hot water	3 comp sink	120	Lettuce	Dine-in prep	52			
Quat sani	3 comp sink	200	Burger	Final	173			
Lettuce	Cooling 10:40	62	Spicy	Hot hold - dine-in	174			
Lettuce	Cooling 11:10	47	Baked	Hot hold - dine-in	185			
Salad	Reach-in 1	44	Burger	Hot hold - flat top	180			
Nuggets	Final	183	Grilled	Hot hold - drive thru	184			
Fries	Final	191	Chili	Hot hold - warmer	174			

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.

- 8 6-301.14 Handwashing Signage - C Front handwashing sink across from cash counter and handwashing sink around corner from flat top grill, observed without proper handwashing reminder signage. A sign or poster that notifies and reminds food employees to wash hands, shall be visible and posted at all handwashing sinks used by food employees. 0 pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P (Frozen) Open bag of chicken tenders being stored on top of bag of (frozen) French fries inside refrigerated drawers on fryer line. Food shall be protected from cross contamination by separating raw animal food during storage, preparation, holding, and display from cooked read-to-eat food. CDI: Person-in-charge removed chicken from drawers. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: Observed all sauce bottles, being stored clean in hanging basket, with dried residue and/or stickers present on bottle. / Orange lettuce spinner observed cleaned, with left over lettuce. Food-contact surfaces of equipment shall be kept clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Build up observed around screw head and crevices/notches of ice shield. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, etc, shall be cleaned: (a) at a frequency specified by the manufacturer OR b) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.



Person in Charge (Print & Sign): First Last
 Deltra Little

Regulatory Authority (Print & Sign): First Last
 Christy Whitley

Christy Whitley REHS I

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 5 7



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Two containers of cheese sauce at sandwich preparation stations measuring 123F (top) to 140F (bottom). Use hot holding equipment to maintain temperature. Potentially hazardous food shall be held at 135F and above. CDI: Food employee reheated containers of cheese sauce to above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following items measuring above 45F at sandwich preparation stations: two containers of overstacked sliced tomatoes 46-49F (on top); sandwich lettuce 51-52F; two containers of shredded lettuce 50-56F. / Apple salad inside reach-in cooler (drive-thru) measuring 63F. / Half and half (54F) and buttery spread (54F) inside refrigerated drawers across from cash counter. Ambient air measuring 52F inside refrigerated drawers. / Potentially hazardous food shall be held cold at 45F and below. CDI: Items placed on sandwich preparation units prior to opening, and allowed to move to walk-in cooler to cool. / All items inside drawers, voluntarily discarded. Do not store PHF inside drawers until repaired. *As of January 1st, 2019 - potentially hazardous food shall be held cold at 41F and below*
- 37 3-307.11 Miscellaneous Sources of Contamination - C Ice bin at drive thru window observed open, without food employee or customers present at drive thru line. Between uses, maintain lid closed to protect ice from contamination. Food shall be protected from miscellaneous sources of contamination. 0 pts
- 38 2-402.11 Effectiveness-Hair Restraints - C One food employee observed, preparing food at drive-thru sandwich preparation station without hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoop for beverage station at drive thru, observed with handle in contact with ice. Recommend maintaining scoop and handle protruding from ice, or storing in designated holster between uses. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container, on a clean portion of the food preparation table or cooking equipment, In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous, etc. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Repair refrigerated drawer unit across from cash counter to maintain PHF being stored inside unit at a temperature below 45F (AS OF 1/1/19 AT 41F AND BELOW). / Evaluate and repair ice build up around pipe inside walk-in freezer. / Inside bun walk-in freezer - rewrap damaged condensate line to contain potential drips, and repair and evaluate ice build up on floor and around pipe. / Replace torn gasket to drawers storing French fries at fryer line. / Replace missing foot for shelving unit across 3 compartment sink. / Replace stained/damaged containers and sauce bottles as necessary. / Secure fan cover inside walk-in freezer. / Repair beverage dispenser at drive-thru to not dispense beverage when ice lid is open. / Secure handwashing sink (around corner from flat top grill) to wall. Equipment shall be maintained cleanable and in good repair.
- 54 6-303.11 Intensity-Lighting - C Lighting measuring low in the following areas: lights inoperable inside bun walk-in freezer; 31 at flat top grill, and 30 under hood along fryer line. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation, and at least 10 foot candles in walk-in refrigeration units. // 6-305.11 Designation-Dressing Areas and Lockers - C Cell phone and keys being stored on shelving above single-service cloths and paper towels. Designate location for employees personal items. 0 pts



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Spell



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