

Food Establishment Inspection Report

Score: 93.5Establishment Name: WENDY S 6228Establishment ID: 3034012326Location Address: 1429 LEWISVILLE CLEMMONS RD☒ Inspection ☐ Re-InspectionCity: CLEMMONSState: NCDate: 08 / 18 / 2014 Status Code: UZip: 27012County: 34 ForsythTime In: 01 : 30 ^{am}_{pm} Time Out: 04 : 30 ^{am}_{pm}Total Time: 3 hrs 0 minutesPermittee: NPC QUALITY BURGERS INC.Category #: IITelephone: (336) 712-2455FDA Establishment Type: Fast Food RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 3Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations:

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				<u>2</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>4</u>	<u>2</u>	<input checked="" type="checkbox"/>	<input checked="" 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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										6.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WENDY S 6228

Location Address: 1429 LEWISVILLE CLEMMONS RD

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: NPC QUALITY BURGERS INC.

Telephone: (336) 712-2455

Establishment ID: 3034012326

☒ Inspection ☐ Re-Inspection Date: 08/18/2014

Comment Addendum Attached? ☐ Status Code: U

Category #: II

Email 1: store6228@npcinternational.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lettuce	Walk in cooler	51	Hamburger	Final cook	167	Hot water	preparation sink	129
Lettuce	Cool down	42	Grilled	Final cook	187	Sanitizer	3 compartment sink	100
Tomatoes	Walk in cooler	38	Chicken	Final cook	179	Food	Sheree S Ross	00
Lettuce	Make top	44	Chilli	Hot hold	147			
Tomatoes	Make top	40	French fries	Hot hold	155			
5g container	Reach in	63	Crispy	Hot hold	140			
5g container	Cool down	45	Potato	Hot hold	187			
Tomatoes	Reach in	38	Spicy chicken	Hot hold	145			



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 2-301.14 When to Wash - P - GC - Drive through employee observed taking money and then working with clean and sanitized utensils. When engaging in activities that contaminate the hands employees shall wash their hands to ensure no source of contamination occurs. CDI- Sanitizing vat was discarded by PIC. Utensils were washed, rinsed, and sanitized. Employee washed hands when coming in contact with clean utensils.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Handwashing sink at drive through is being used as a dump sink. As stated in transitional addendum handwashing sink at drive through shall only be used for handwashing. Do not use sink for dumping. / 6-301.12 Hand Drying Provision - PF - Paper towels needed at handwashing at drive through. Each handwashing sink shall have individual disposable towels. / 6-301.11 Handwashing Cleanser, Availability - PF - Handwashing soap is needed at handwashing sink at drive through. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Establishment has 180 days from issuance of transitional permit to complete list on transitional addendum. Review transitional addendum for detailed information.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Quat sanitizer at 3 compartment sink is not dispensing at approved strength. Sanitizer is reading 100-150 ppm. Requirements of sanitizer state 200 ppm. Sanitizer was refilled manually and shall be refilled manually until representative can repair sanitizer. Verification is required by 8/22/14. Contact Wendy Grijalva 336 703 3157 when sanitizer is repaired.

Person in Charge (Print & Sign): Sharee First Last Ross

Regulatory Authority (Print & Sign): Wendy First Last Grijalva

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 08 / 22 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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Establishment ID: 3034012326

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- 31 3-501.15 Cooling Methods - PF - One 5 gallon container of leaf lettuce and one large container of cut lettuce tightly covered read a temperature of 51-63 F. Food shall be cooled down within 4 hours to 45F or below when food is prepared at ambient temperatures. To ensure that lettuce reaches a temperature of 45F or below lettuce must be separated into shallow pans and loosely or completely uncovered to allow for heat transfer. Ensure that all prepared lettuce and tomatoes are being cooled down properly. CDI- Lettuce was separated to smaller containers and placed into walk-in freezer. Lettuce was still within cooling parameters and read 41-45F.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Assess and repair condensation leak at upright freezer near oven, walk-in cooler and freezer.Minor rusting at shelving in ware washing area. Assess and repair/replace. / Establishment has 180 days from issuance of transitional permit to complete list on transitional addendum. Review transitional addendum for detailed information. / Items on the transitional addendum include: Preparation sink has cracked welds Repair. Replace rusty screws at front lavatory, missing screws of frosty machine and fry dump station, fryers, small shelving under cutting boards, toaster, and meat cooler. Cut or cap screws under beverage counter. Recaulk edge of front service, around the beverage counter where coffee brewers are located, drive through handsink, braces under beverage counter and chilli counter, and between hot holding cabinet units to support shelf. Replace damaged drip tray of frosty machine at drive through, damaged face plate on chilli hot holding unit,
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C -GC -Sanitizer vat was visibly soiled with food debris. Wash, rinse, and sanitizing vat shall be maintained clean. CDI- Vat was discarded and refilled with clean solution. Establishment has 180 days from issuance of transitional permit to complete list on transitional addendum. Review transitional addendum for detailed information.
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed: under both beverage stations, in the interior and undersides of the pressure fryer and standard fryers, casters, and dry storage shelving.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Hose with spray gun was connected directly to hose bibb. When connecting a hose with spray gun a back flow prevention device rated for continuous pressure shall be installed at the hose bibb before the hose. PIC unscrewed hose and spray gun until installment of back flow preventor. / A back flow prevention device rated ASSE 1020 needs to be installed on the water line of the coffee brewer and ice machine. Consult a plumber for approved back flow prevention device. / 5-205.15 System Maintained in Good Repair - P - Remove black tape from the underside of lavatory at drive through. Repair leak at faucet at can wash and at the plumbing under the sanitizing vat. Repair plumbing so that it is in good working condition. Establishment has 180 days from issuance of transitional permit to complete list on transitional addendum. Review transitional addendum for detailed information.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floors- Replace cracked baseboard tiles in men's restroom, replace cracked base tiles throughout establishment, seal base tiles to wall with grout, and replace missing base tiles. Wall- Seal clean out wall in women's restroom, plastic FRP corner trim at joints through out throughout establishment, wall around windows, chilli counter, ventilation hoods and seams, cash register of first drive through window, and fry dump station and control panel to wall. Cleaning needed on the back of ice machine, Establishment has 180 days from issuance of transitional permit to complete list on transitional addendum. Review transitional addendum for detailed information.
- 54 6-303.11 Intensity-Lighting - C - Lighting at right side of make unit near drive through (30-38 FC), microwave (25 FC), walk-in freezers (4-8 FC), and bathrooms (7-12 FC) are low. Lighting where food is prepared shall be at least 50 foot candles, in walk in freezer at least 10 foot candles, and in bathrooms at least 20 foot candles. Establishment has 180 days from issuance of transitional permit to complete list on transitional addendum. Review transitional addendum for detailed information.



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✓
Spell



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