

# Food Establishment Inspection Report

Score: 94.5

**Establishment Name:** WENDY'S 6228

**Establishment ID:** 3034012326

**Location Address:** 1429 LEWISVILLE CLEMMONS RD

☒ Inspection ☐ Re-Inspection

**City:** CLEMMONS

**State:** NC

**Date:** 09 / 21 / 2016 **Status Code:** A

**Zip:** 27012

**County:** 34 Forsyth

**Time In:** 11 : 05 <sup>am</sup><sub>pm</sub> **Time Out:** 01 : 40 <sup>am</sup><sub>pm</sub>

**Permittee:** NPC QUALITY BURGERS INC.

**Total Time:** 2 hrs 35 minutes

**Telephone:** (336) 712-2455

**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:** 2

**No. of Repeat Risk Factor/Intervention Violations:** 1

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
<b>Good Hygienic Practices</b> .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	05	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<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			3	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .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	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	05	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	05	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
<b>Utensils and Equipment</b> .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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	<input checked="" type="checkbox"/>	
<b>Physical Facilities</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	
<b>Total Deductions:</b>							5.5			



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# Comment Addendum to Food Establishment Inspection Report

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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: 09/21/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: II

Email 1: store6228@npcinternational.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Sheree Ross Exp.	00	Tomatoes	Make unit 1	45	Raw	Burger cooler	48
Hamburger	Hot hold	158	Lettuce	Make unit 1	45			
Hamburger	Final	179	Lettuce	Make unit 1	58			
Lettuce	Make unit 2	44	Potatoes	Final cook	192			
Tomatoes	Make unit 2	48	Ambient	Milk cooler	44			
Lettuce	Make unit 2	50	Chicken	Hot hold	166			
Wash water	3-compartment sink	122	Fries	Hot hold	145			
Sanitizer quat	3-compartment sink	200	Sanitizer quat	Sanitizer bucket	200			

## 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 - Repeat: 3 employees did not use a clean barrier to turn off the faucet handles after washing hands. Employees shall use a clean barrier, such as a paper towel, to turn off the faucet handles after cleaning their hands. CDI - Employees rewashed their hands, using a paper towel to turn off the faucet handles.
- 8 6-301.11 Handwashing Cleanser, Availability - PF - There was not any hand soap available at the handsink beside the drive thru window. Handwashing cleanser shall be supplied at each handwashing sink. Person in charge stated that the sink was not in use, and Ecolab was contacted to set up the new cleanser. CDI - Handsap provided at the handsink.// 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Disinfectant was stored on the front handsink. Handsinks shall only be used for handwashing and no other purpose. CDI - Disinfectant relocated to chemical storage.
- 31 3-501.15 Cooling Methods - PF - 4 containers of lettuce (50-58F) and one container of tomatoes (48F), that were prepared at 10 AM, were stored in deep containers in the central make-unit. 2 containers of lettuce (48F) were cooling in the walk-in cooler with tight fitting lids. Potentially hazardous food shall be cooled in rapid cooling equipment and in shallow containers with loosely-fitting lids. CDI - Containers of lettuce and tomatoes were relocated to the walk-in cooler to chill below 45F and the lids were staggered in the walk-in cooler.

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

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 09 / 28 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - Bags of hamburger buns were stored on a cart beside/under the 2-compartment sink. The bags on top of the cart had water droplets from splash. Food shall be stored where it is not exposed to splash or other contamination. Relocate buns to a clean, dry area.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - The ice bucket is stored a few inches from the handsink. 3 Frosty brushes are stored directly beside of the front handsink. Utensils shall be stored where they are not exposed to splash, dust, or other contamination. Relocate ice bucket and brushes to a clean, dry location.//4-901.11 Equipment and Utensils, Air-Drying Required - C - 3 wet stacks of pans were stored above the 3-compartment sink. Equipment and utensils shall be fully air-dried after being cleaned.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Condensate leak in the reach-in cooler below the make units. Ice buildup along the condensate line in the walk-in freezer. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - Cleaning needed behind the ice machine and inside of the fry cabinets. Nonfood contact surfaces shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pts - Backflow preventer was not observed on the coffee/tea urn. Backflow preventers shall be installed at each point of water use in a food establishment. Intall backflow preventer according to plumbing code or provide evidence of an internal backflow preventer. Verification is required by 9-28-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Repair the damaged wall below the water heater, repair the small drip leak from the ceiling above the cook line, and replace the missing ceiling tile above the grease tank. Floors, walls, and ceilings shall be smooth and easily cleanable.



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✓  
Spell



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Spell

