

Food Establishment Inspection Report

Score: 95

Establishment Name: WENDY'S 6225

Establishment ID: 3034012324

Location Address: 6400 SESSIONS CT

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 18 / 2017 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 11 : 05 am pm Time Out: 01 : 10 am pm

Permittee: NPC QUALITY BURGERS INC.

Total Time: 2 hrs 5 minutes

Telephone: (336) 766-8417

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: 0

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.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
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
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
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
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
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
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
8	<input checked="" type="checkbox"/>	<input 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
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
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

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
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
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
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	1	03
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
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	1	03
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	03
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03
Total Deductions:					5	



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 Permittee: NPC QUALITY BURGERS INC.
 Telephone: (336) 766-8417

Establishment ID: 3034012324
 Inspection Re-Inspection Date: 08/18/2017
 Comment Addendum Attached? Status Code: A
 Category #: II
 Email 1: store6225@npcinternational.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	T. Henderson 2-20-20	00	Wash solution	3-compartment sink	114	Raw beef	Beef cooler	44
Hamburger	Hot hold	158	Quat ppm	3-compartment sink	300	Potatoes	Final cook	190
Hamburger	Hot drawer	161	Quat ppm	Sani bucket	200	Lettuce	Make unit 2	57
Chicken	Hot drawer 2	163	Quat ppm	Sani bucket 2	0	Tomatoes	Make unit 2	44
Potatoes	Hot drawer 2	178	Hot water	handsink	114	Queso	Hot hold	147
Tomatoes	Reach-in cooler	38	Tomatoes	Walk-in cooler	41	Queso	Hot hold 2	155
Tomatoes	Make unit	48	Ground beef	Walk-in cooler	44	Chicken	Hot hold	150
Lettuce	Make unit	52	Milk	Reach-in cooler 2	45	Hamburger	Final cook	162

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.

- 31 3-501.15 Cooling Methods - PF - Repeat: Three containers of lettuce and 1 container of sliced tomatoes (48-58F) were held above 45F in the make-units. Potentially hazardous food shall be cooled in rapid-cooling equipment and in loosely-covered containers. Chill lettuce in the walk-in cooler or walk-in freezer to ensure they are at the proper temperature before being placed in the make units. CDI - Containers of lettuce used within 1 hour. Tomatoes relocated to the walk-in cooler to chill below 45F. ✓ Spell
- 36 6-501.111 Controlling Pests - C - 0 pts - Around 10 flies were observed near soda box storage. The premises shall be maintained free of flies and other pests. Contact pest control company.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat: One wet wiping cloth was stored on a table beside of the drive thru and the bucket beside of the grill measured below 150 ppm quat. Wet wiping cloths shall be held in a sanitizer solution, maintained between 150-400 quat, between uses.

Person in Charge (Print & Sign): First Tisha Last Henderson

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

Tisha R. Henderson
Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 08 / 25 / 2017

REHS Contact Phone Number: (336) 703 - 3383



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat: 4 stacks of containers were stacked wet. Equipment and utensils shall be fully air-dried after they are cleaned. Separate containers and pans until they are completely dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Repair the temperature gauges or provide thermometers for the drive thru milk cooler and the french fry freezer./ The door to the drive thru milk cooler does not shut completely./ Leak present inside of the central reach-in cooler and on the drain line of the bun walk-in cooler./ Repair the door handle to the bun walk-in cooler./ Replace torn PVC pipe wrap around the drain line inside of the walk-in freezer./ Replace heat-damaged cutting board and scissors. Equipment and utensils shall be maintained in good repair.
- 49 5-205.15 System Maintained in Good Repair - C - Repeat: Repair the drip leak present at the faucet of the prep sink. Plumbing systems shall be maintained in good repair.//5-203.14 Backflow Prevention Device, When Required - P - There is not a visible backflow preventer on the water line to the new tea urn. A backflow preventer shall be installed at each point of water use in a food establishment. Provide documentation of an internal air gap or install a backflow preventer according to plumbing code. Verification of the backflow preventer/documentation is required by 8-18-17, contact Grayson Hodge at 3367033383 or hodgega@forsyth.cc
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Seal the top of the baseboard around the door of the walk-in cooler where grout is cracking. Floors, walls, and ceilings shall be smooth and easily cleanable.



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