

Food Establishment Inspection Report

Score: 95

Establishment Name: WENDY'S 1145

Establishment ID: 3034012741

Location Address: 538 AKRON DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: SUPERIOR RESTAURANT GROUP OF NC INC.

Telephone: (336) 767-9154

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/23/2022 Status Code: A

Time In: 1:05 PM Time Out: 2:40 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	X
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	X	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	X	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	X	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012741
☒ Inspection ☐ Re-Inspection Date: 11/23/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 Email 1: akron@srgwendys.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp sink	136						
quat sanitizer	3 comp sink	200						
crispy chicken	final cook	204						
grilled chicken	final cook	191						
fries	final cook	178						
burger	hot holding	146						
spicy chicken	hot holding	184						
nuggets	hot holding	145						
chili	hot holding	188						
strawberry frosty	dispenser	41						
ambient air	drive thru cooler	34						
lettuce	walk in cooler	41						
prepared salad	walk in cooler	41						
raw burger	burger cooler	39						
ServSafe	Tamara Price 4/6/24	0						

First
 Person in Charge (Print & Sign): Tamara
First
 Regulatory Authority (Print & Sign): Lauren

Last
 Price
Last
 Pleasants

Tamara Price
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren
 REHS Contact Phone Number: (336) 703-3144

Verification Required Date:

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



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Date: 11/23/2022 **Time In:** 1:05 PM **Time Out:** 2:40 PM

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 2-301.14 When to Wash (P) - One food employee handled raw burgers then wiped his hands on a disposable towel without washing them, then handled a burger spatula. Hands shall be washed when switching between working with raw food and ready-to-eat food, after engaging in activities that contaminate the hands, and during food preparation as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks. CDI- Food employee was educated about when to wash hands and washed them. All other handwashing observed was using the correct procedure.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Ice bin lid at the drive thru was soiled on the underside. Ice machines, bins, and beverage nozzles shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase ice bin cleaning frequency.

4-602.12 Cooking and Baking Equipment (C) - Microwave soiled inside. Microwave cavities and doors shall be cleaned using the manufacturer's recommended cleaning procedure at least every 24 hours.
- 24 3-501.19 Time as a Public Health Control (Pf) - Cheese, lettuce, and tomatoes are held using TPHC but were not labeled with the time they were removed from temperature control, or a discard time. If time without temperature control is used for ready-to-eat TCS food that is displayed or held for sale or service, written procedures shall be prepared in advanced, maintained in the food establishment, and made available to the regulatory authority upon request that specify the method of compliance. CDI- Containers labeled with time.
- 40 2-402.11 Effectiveness - Hair Restraints-C: REPEAT - Two employees preparing food and were not wearing hair restraints. 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.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Upright freezer has a damaged handle, ice buildup, and bottom shelf is held up by cups- replace brackets. Top drawer is broken at the drawer cooler. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed under the drink machine in the dining room, inside the cavity that houses the drive thru drawer cooler, inside the upright freezer, and on the floor in the walk in freezer. Nonfood contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C) - Repair leak in the handwashing sink at the employee entrance. Repair leak at the prep sink faucet. Maintain plumbing in good repair.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures-C: REPEAT- Cleaning is needed on the dumpster pads to remove grease spill. Remove unused shelves and equipment in small enclosure. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.

5-501.111 Area, Enclosures and Receptacles, Good Repair (C) - Cardboard dumpster is severely rusted and damaged. Storage areas, enclosures, and waste receptacles shall be maintained in good repair. Contact waste management company to replace the dumpster.

5-501.113 Covering Receptacles (C) - Grease receptacle lid open. Cardboard dumpster lid open. Maintain waste receptacles closed with tight-fitting lids and doors.

5-501.116 Cleaning Receptacles (C) - Grease receptacle is heavily soiled. Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Ceiling vents need cleaning throughout. Wall cleaning needed in warewashing area. Maintain physical facilities clean.